

# THE SAILFISH

AT MARSH CREEK MARINE



## STARTERS

**Sailfish Wings – (6) for \$8 or (12) for \$14**  
 (6) or (12) tossed in your choice of: Traditional Buffalo Style or Chipotle BBQ

**Pub Fries – \$8**  
 Crisp fries tossed in garlic oil with fresh herbs and parmesan. Served with a black pepper aioli

**Shrimp Snack - \$10**  
 a small, perfectly fried basket of shrimp  
 Toss in traditional wing sauce w/ bleu cheese crumbles \$1.00

**Blackened Chicken Quesadilla – \$10**  
 Jack and cheddar cheese, caramelized onions, black beans and diced tomatoes. Topped with chipotle sour cream and served with fresh salsa  
 Side of guacamole for \$1.00

**Fried Pickles – \$9**  
 Battered dill pickles fried to perfection and served with ranch dipping sauce.

**Calamari – \$10**  
 Flash fried and tossed with lemon pepper and oregano. Served with marinara

**Loaded Chicken Nachos – \$12**  
 Flour tortillas with grilled chicken, jack and cheddar cheese, fresh jalapenos, black beans, tomatoes and red onion. Topped with a cilantro-lime sour cream Side of guacamole for \$1.00

**Steamed Shrimp – 1/2lb \$16 1lb \$24**  
 Fresh & local shrimp steamed to perfection with old bay and cocktail sauce

**Soft Pretzel Bytes– \$9**  
 Served with an IPA mustard sauce and queso dip

## SEAFOOD

Choice of 1 Standard Side item. Substitute small house salad for \$2

**Fresh Catch Sandwich – MARKET**

Fish type rotates daily. Ask your server about our Chef's choice preparations for today.

**Grilled Shrimp Tacos – \$13**

Two flour tortillas with grilled shrimp, lettuce, fire-roasted tomatillo & corn salsa and cilantro-lime sour cream.

**Seafood Mac & Cheese (Lunch Portion) – \$15**

Tender bay scallops & sautéed shrimp tossed in spiral pasta in a rich Monterey Jack & Cheddar cream sauce. Topped with diced tomatoes.

**Crab Cake Sandwich – \$15**

House made crab cake with Cajun tartar sauce, lettuce and tomato served on a Brioche bun

**Shrimp Burger – \$13**

Local shrimp hand breaded and lightly fried. Served on a Brioche bun with lettuce, tomato and Cajun tartar sauce

**Grilled Tuna Sandwich**

\$16

Seared or Blackened tuna on a Brioche bun with lettuce, tomato, cucumbers, red onion & wasabi mayo

## BASKETS

Served with your choice of 2 standard sides and either cocktail or tartar sauce.

**Shrimp Basket \$16** Hand breaded local shrimp fried to perfection

**Fish Basket \$16** Traditional "Fish & Chips style" hand breaded & fried local flounder

**Combo Basket \$18.50** Combination of hand breaded local shrimp & flounder

## BURGERS

Choice of 1 Standard Side item. Substitute small house salad for +\$2

**Additions for an upcharge:**

American \$1, Cheddar \$1, Monterey Jack \$1, Swiss \$1, Crumbled Blue Cheese \$1, Avocado \$1, Bacon \$1, Caramelized Onions \$1, Double the patty \$5, Grilled or Fried Shrimp \$6, Lump Crab Meat \$5

**Buffalo-Blue Burger - \$13**

6oz hand pattied angus burger with our house-made buffalo sauce, blue cheese crumbles, lettuce, tomato, onion & pickles

**"The Basic" Burger - \$11**

6oz hand pattied angus burger with mayo, lettuce, tomato, pickles & onions



**Inlet Crab Burger - \$16**

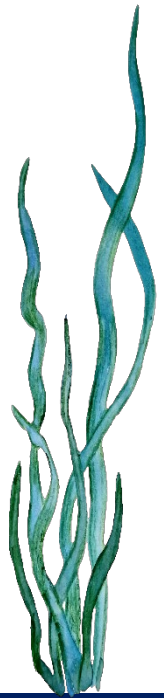
6oz hand pattied angus burger with lump crab meat piled on top with lettuce, tomato & tartar sauce

Make any burger a Beyond (all plant based) burger for an additional \$4



# SANDWICHES & MORE

Choice of 1 Standard Side item. Substitute small house salad for +\$2



**Pork Sandwich- \$10**

Pulled pork on a Brioche bun topped with a smokey BBQ sauce and coleslaw

**Rueben Sandwich – \$13**

House cured corned beef, homemade sauerkraut with swiss cheese on a grilled Russian rye bread with Thousand Island.

**Blackened Chicken Fettucine**

**Alfredo – \$14**

Blackened chicken over fettucine pasta topped in a rich Parmesan-Romano cream sauce

**Hot Chicken Sandwich – \$12**

House breaded and fried chicken breast tossed in a spicy red pepper sauce with lettuce, tomato, pickle and mayo served on a Brioche bun

**Sailfish Club – \$12**

Ham, turkey and bacon with American cheese, Swiss cheese, lettuce, tomato and mayo on grilled bread

**Grilled Chicken Sandwich – \$12**

Grilled chicken with caramelized onions, brie cheese, lettuce, tomato and herb mayo on a Brioche bun

**Brisket Tacos – \$13**

Two flour tortillas with slow cooked beef brisket, lettuce, tomato, chipotle BBQ sauce and queso fresco

**Dressing Choices: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, or Lemon Vinaigrette**

**Classic Caesar – \$8.50**

Romaine lettuce tossed in Caesar dressing with Parmesan and herbed croutons

**Mixed Green – \$8**

Mixed greens with cherry tomatoes, cucumbers, carrots, onions and croutons

**Spinach Salad – \$12**

Baby spinach, red onion, candied walnuts, bacon, blue cheese and herbed goat cheese crostini dressed with a balsamic vinaigrette

**Asian Tuna Salad – \$18**

Local sesame crusted Ahi Tuna served over a salad of Napa cabbage tossed in a sesame ginger vinaigrette with carrots, cucumbers, red peppers and onions. Topped with Won Ton crisps

**SALAD ADD-ONS:**

Grilled or Blackened Shrimp \$8, Grilled or Blackened Chicken \$6, Fresh Catch \$8 or 4oz Grilled or Blackened Beef Tenderloin \$9



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**Standard Sides: \$3**

- Bacon-Dill Potato Salad
- Cole Slaw
- French Fries
- Homemade Chips

**Premium Sides: \$5**

- Small Side House or Caesar Salad
- Hush Puppies with Honey Butter

**DESSERT BY THE SLICE**

- Key Lime Pie \$6
- NY Style Cheesecake \$6
- Flourless Chocolate Torte \$6

**Sweet Tea or Unsweetened Tea : \$2.25**

**Coke Products: \$2.25**

- Coke, Diet Coke, Sprite, Sun Drop, Lemonade, Ginger Ale and Mountain Berry Blast Powerade

**Coffee: \$2.25**

**Red Bull Energy Drink: \$4.00**

- Red Bull, Red Bull Sugar Free, Red Bull Yellow (Tropical)

# MOCKTAILS

Non-alcoholic



**Strawberry Lemonade**

**Spritzer \$3.25**

Lemonade, Sprite, muddled strawberries with a splash of lemon and lime juice

**Blueberry Mule \$4.25**

Ginger beer, lime juice, simple syrup, muddled blueberries with a lime wedge

**Island Dream \$3.25**

Orange Juice, pineapple Juice, coconut syrup with a dash of nutmeg

**Watermelon Temple Fizz \$3.25**

Muddled watermelon & lemon with sprite, lemonade and a splash of grenadine

