



THE SAILFISH

AT MARSH CREEK MARINE

STARTERS

*SEARED SALMON SASHIMI \$18.50

SEARED SALMON AND FRIED AVOCADOS WITH CRISP GREENS TOSSED IN CAESAR DRESSING



STEAMED SHRIMP

FRESH & LOCAL SHRIMP STEAMED TO PERFECTION WITH OLD BAY & COCKTAIL SAUCE. SERVED BY HALF OR FULL POUND

\$18/\$27

PUB FRIES

CRISP FRIES TOSSED IN GARLIC OIL WITH FRESH HERBS & PARMESAN. SERVED WITH A BLACK PEPPER AIOLI

\$10.50

SHRIMP SNACK

A SMALL, PERFECTLY FRIED BASKET OF SHRIMP. TOSSED IN TRADITIONAL WING SAUCE W/BLUE CHEESE CRUMBLES FOR \$1 MORE

\$12

*TUNA NACHOS

RAW MARINATED AHI TUNA SERVED OVER A BED OF WONTON CHIPS & TOPPED WITH JALAPEÑO SLICES, CILANTRO, GREEN ONIONS, NORI, WASABI CREAM & SRIRACHA AIOLI

\$23

SHRIMP STUFFED WONTONS

DEEP FRIED & SERVED WITH SWEET CHILI SAUCE

\$14

GROUPEY BYTES

CRISPY FRIED GROUPEY TOSSED IN LEMON PEPPER & OREGANO. SERVED WITH A CITRUS-CAPER TARTAR

\$17

WARM SHRIMP DIP

SEASONED SHRIMP BLENDED WITH THREE CHEESES & SPICES. SERVED HOT WITH TOASTED PITA POINTS

\$13.50

ROASTED FETA DIP

WHIPPED FETA CHEESE WITH ROASTED RED PEPPERS AND TOMATOES. SERVED WITH PITA POINTS

\$13.50

HUSH PUPPIES

SERVED WITH HOUSE-MADE HONEY BUTTER

\$7.50



SEAFOOD CHOWDER

NEW ENGLAND STYLE CHOWDER WITH CHEF'S SELECTION OF LOCAL SEAFOOD & FIRE ROASTED CORN

\$7.25 CUP

\$9.25 BOWL

HANDHELDS & MORE

CHOICE OF 1 STANDARD SIDE ITEM. SUBSTITUTE A PREMIUM SIDE FOR + \$4

*GLAZED YELLOWFIN SANDWICH

AHI TUNA GRILLED TO TEMPERATURE & TOPPED WITH A HOUSE-MADE SOY GINGER GLAZE, CUCUMBER-WASABI AIOLI, CARROTS, CUCUMBERS, & NAPA CABBAGE. SERVED ON A BRIOCHE BUN

\$19

GRILLED SHRIMP TACOS

TWO FLOUR TORTILLAS WITH GRILLED SHRIMP, LETTUCE, TOMATILLO & CORN SALSA, WITH CILANTRO-LIME SOUR CREAM

\$17

HOT CHICKEN SANDWICH



HOUSE BREADED & FRIED CHICKEN BREAST TOSSED IN A SPICY RED PEPPER SAUCE. SERVED WITH LETTUCE, TOMATO, PICKLES, & MAYO ON A BRIOCHE BUN. SUBSTITUTE WITH BUFFALO SAUCE UPON REQUEST

\$15.50

OPEN-FACED CHICKEN FETA

GRILLED CHICKEN SERVED ON A RUSTIC FOCACCIA BREAD TOPPED WITH A VEGETABLE SAUTÉ & FINISHED WITH FETA CHEESE AND A BALSAMIC GLAZE

\$18

BLACKENED GROUPEY SANDWICH

\$18

BLACKENED GROUPEY ON A BRIOCHE BUN WITH RED CABBAGE, TOMATO, ONION, & GARLIC AIOLI

GROUPEY TACOS

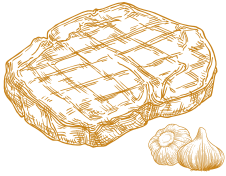
\$18

TWO FLOUR TORTILLAS WITH FRIED GROUPEY, LETTUCE, TOMATO, CHEDDAR-JACK CHEESE, & TOPPED WITH CAJUN REMOULADE

GROUPEY



ENTRÉES



* GARLIC RIBEYE \$MARKET

12oz HAND CUT RIBEYE GRILLED TO TEMPERATURE TOPPED WITH GARLIC BUTTER SAUCE. SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES
ADD GRILLED SHRIMP FOR + \$4

SHELLFISH ÉTOUFFÉE

\$30

SHRIMP, CRAWFISH, & RED CRAB CLAWS SAUTÉED IN A RICH SEAFOOD BROTH & SERVED OVER STEAMED RICE WITH GARLIC BAGUETTE SLICES

CHICKEN BRUSCHETTA

\$25

GRILLED CHICKEN TOPPED WITH SAUTÉED RED ONION, TOMATO, GARLIC, & BASIL WITH A BALSAMIC GLAZE & FETA CHEESE. SERVED OVER MASHED POTATOES & SEASONAL VEGETABLES

SHRIMP STUFFED FLOUNDER

\$27

FLOUNDER STUFFED WITH A CHEESY SHRIMP BLEND & TOPPED WITH A LOBSTER CREAM SAUCE. SERVED OVER RICE WITH SEASONAL VEGETABLES

SEAFOOD MAC & CHEESE

\$26

TENDER SCALLOPS & SAUTÉED SHRIMP TOSSED WITH CAVATAPPI PASTA IN A RICH CHEDDAR-JACK CREAM SAUCE. TOPPED WITH DICED TOMATOES

CREAMY CHICKEN PESTO

\$26.50

GRILLED CHICKEN TOSSED IN A CREAMY PESTO WITH CAVATAPPI NOODLES, ROASTED TOMATOES, AND ONIONS.

SAILFISH GUMBO

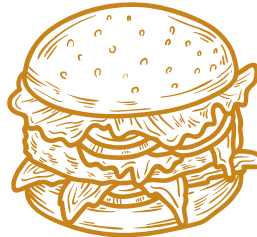
\$27

SAUTÉED SHRIMP, CRAWFISH, ANDOUILLE SAUSAGE, & CREOLE VEGETABLES. SERVED WITH RICE IN A BROWN CREOLE SAUCE



BURGERS

CHOICE OF 1 STANDARD SIDE ITEM.
SUBSTITUTE A PREMIUM SIDE FOR +\$4



*BASIC BURGER

6oz HAND PATTIED ANGUS BURGER WITH MAYO, LETTUCE, TOMATO, PICKLES, & ONIONS
ADD CHEESE OR BACON FOR \$1 EACH

\$13.50

*LOADED BURGER

6oz HAND PATTIED BLACKENED ANGUS BURGER ON A BRIOCHE BUN WITH LETTUCE, TOMATO, SAUTÉED ONIONS, BACON, FRIED JALAPEÑO, & SRIRACHA AIOLI

\$17

*MONTREAL STEAK BURGER

6oz HAND PATTIED ANGUS BURGER WITH CHEDDAR CHEESE, BACON, ONION STRAWS, STEAK SAUCE, & HORSERADISH AIOLI

\$15.50

SIDES

STANDARD SIDES

\$3.75

COLE SLAW
FRENCH FRIES
HOMEMADE CHIPS
BACON-DILL POTATO SALAD
MAC & CHEESE

PREMIUM SIDES

\$6.25

SIDE HOUSE OR CAESAR
HUSH PUPPIES
SEASONAL VEGETABLES
PUB FRIES

CUP SEAFOOD CHOWDER

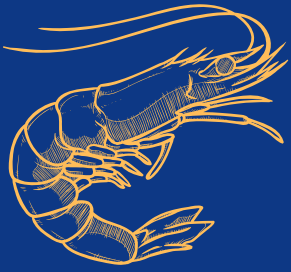
\$7.25

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO MARKET FLUCTUATION. ASK YOUR SERVER FOR DETAILS.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SEAFOOD BASKETS

EACH BASKET INCLUDES YOUR CHOICE OF 2 STANDARD SIDES &
A CHOICE OF COCKTAIL OR TARTAR SAUCE



SHRIMP BASKET

HAND BREADED LOCAL SHRIMP FRIED TO PERFECTION

\$23

FISH BASKET

TRADITIONAL "FISH & CHIPS STYLE" HAND BREADED & FRIED FISH

\$22

COMBO BASKET

A PERFECTLY BALANCED COMBINATION OF HAND
BREADED LOCAL SHRIMP & FISH, FRIED TO PERFECTION

\$24

SALADS

DRESSING CHOICES:

RANCH, BLUE CHEESE, HONEY MUSTARD, BALSAMIC,
OR SESAME GINGER VINAIGRETTE

CHICKEN BACON RANCH SALAD \$19

MIXED GREENS, TOMATO, BACON,
GRILLED CHICKEN, AVOCADO, & MIXED
CHEESE. SERVED WITH RANCH
DRESSING

CAESAR SALAD \$10.50

ROMAINE LETTUCE TOSSED IN
CAESAR DRESSING WITH PARMESAN
CHEESE & HOUSE-MADE CROUTONS

MIXED GREENS \$9.50

MIXED GREENS WITH CHERRY TOMATOES,
CUCUMBER, ONION, CARROTS, & CROUTONS

*ASIAN AHI TUNA SALAD \$21

SESAME CRUSTED AHI TUNA
SERVED OVER NAPA CABBAGE,
TOSSED IN A SESAME GINGER
VINAIGRETTE WITH CARROTS,
CUCUMBERS, BELL PEPPERS, & RED
ONION. TOPPED WITH
WONTON CRISPS

SALAD ADD-ONS:

GRILLED OR BLACKENED SHRIMP \$10.50
GRILLED OR BLACKENED CHICKEN \$8.50
*FRESH CATCH \$ MARKET



KIDS

CHOICE OF 1 STANDARD SIDE
FOR CHILDREN 12 YEARS & YOUNGER

GRILLED CHEESE \$8.25
MELTED AMERICAN CHEESE ON TEXAS TOAST

CHICKEN TENDERS \$9.50
HAND BREADED CHICKEN TENDERS FRIED TO PERFECTION

SHRIMP BASKET \$11.50
HAND BREADED SHRIMP FRIED TO PERFECTION WITH 2 HUSHPUPPIES

HOT DOG \$9.50
ALL BEEF HOT DOG SERVED WITH KETCHUP OR MUSTARD ON THE SIDE

KIDS BASIC CHEESE BURGER \$10.50
HAND PATTIED ANGUS BURGER WITH AMERICAN CHEESE

DESSERTS BY THE SLICE

CARAMEL TOFFEE CAKE \$12
A BUTTER TOFFEE CAKE TOPPED WITH
VANILLA ICE CREAM AND DRIZZLED WITH
CARAMEL SYRUP

KEY LIME PIE \$11.50
TART, RICH, & CREAMY FILLING ON A
SOFT GRAHAM CRACKER COOKIE CRUST



ASK ABOUT OUR
ROTATING DESSERT
SPECIALS!

DRINKS

BEVERAGES

SWEET OR UNSWEETENED TEA \$3.50

COKE PRODUCTS \$3.50
COKE, DIET COKE, SPRITE, SUNDROP, LEMONADE, GINGER ALE, & MOUNTAIN BERRY BLAST POWERADE

COFFEE \$4.25

RED BULL ENERGY \$4.50
REGULAR, SUGAR FREE, COCONUT OR TROPICAL

MOCKTAILS

Non-alcoholic



SALTED CARAMEL ICED COFFEE \$6.50
COLD BREW COFFEE, SALTED CARAMEL SYRUP, & CARAMEL CREAMER

ISLAND DREAM \$5.50
ORANGE JUICE, PINEAPPLE JUICE, & COCONUT SYRUP WITH A DASH OF NUTMEG

APPLE BUTTER BLISS \$5.50
SHAKEN APPLE BUTTER, APPLE CIDER, & GINGERALE

STRAWBERRY LEMONADE BUBBLER \$5.50
LEMONADE, SPRITE, MUDDLED STRAWBERRIES & LEMONS

COCKTAILS



PINEAPPLE CINNAMON MULE: \$12.50

Titos Vodka, Cinnamon Syrup, Fresh Lime Juice, Pineapple Juice, Ginger Beer, & a dash of Bitters

SCOTTSHILL SPRITZER: \$12.75

Titos Vodka, Muddled Strawberries, & Lemon Wedges, Simple Syrup, & Club Soda

HAMMOCK WATCH: \$11

Cruzan Vanilla Rum, Pineapple Juice, Orange Juice, Monin Coconut Syrup, & a dash of Nutmeg on top

PEAR GINGER MARTINI: \$13

Absolute Pear Vodka, St. Elder, Fresh Lemon Juice, Simple Syrup, & Fresh Muddled Ginger

SPICED CRANBERRY MARGARITA: \$12.50

Mi Campo Tequila, Grand Marnier, Lime Juice, Cranberry Juice, & Cinnamon Flavoring

CARAMEL ESPRESSO MARTINI: \$14

Smirnoff Kissed Caramel Vodka, Baileys, & Luna Roasters Cold Brew

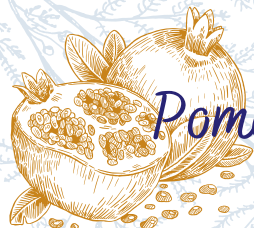
APPLE BUTTER OLD FASSIONED: \$13.75

Makers Mark Whiskey, Apple Butter, Apple Cider, & a dash or two of Bitters



Mimosas

& More



Pomegranate Ginger Aperol Spritz \$15

La Marca Prosecco, Aperol, Pama, & Ginger Beer

Apple Cider Mimosa \$14

La Marca Prosecco & Apple Cider

Aperol Spritz 13.50

La Marca Prosecco, Aperol, & Club Soda

The Classic Mimosa \$13.25

La Marca Prosecco & Orange Juice