

THE SAILFISH

AT MARSH CREEK MARINE



STARTERS

STEAMED SHRIMP \$19 HALF \$28 FULL
FRESH & LOCAL SHRIMP STEAMED TO PERFECTION WITH OLD BAY & COCKTAIL SAUCE. SERVED BY HALF OR FULL POUND

PUB FRIES \$10.50
CRISP FRIES TOSSED IN GARLIC OIL WITH FRESH HERBS & PARMESAN. SERVED WITH A BLACK PEPPER AIOLI

HUSH PUPPIES \$8
SERVED WITH HOUSE-MADE HONEY BUTTER

SHRIMP SNACK \$14
A SMALL, PERFECTLY FRIED BASKET OF SHRIMP

TOSS IN A SAUCE FOR \$1 MORE

- BUFFALO SAUCE W/BLUE CHEESE CRUMBLES
- BANG BANG W/SESAME SEEDS & GREEN ONION
- SWEET THAI CHILI & GREEN ONION

GROUPEY BYTES \$17
CRISPY FRIED GROUPEY TOSSED IN LEMON PEPPER & OREGANO. SERVED WITH A CITRUS-CAPER TARTAR

WARM SHRIMP DIP \$15
SEASONED SHRIMP BLENDED WITH THREE CHEESES & SPICES. SERVED HOT WITH TOASTED PITA POINTS

SEAFOOD CHOWDER \$7.25 CUP \$9.25 BOWL
NEW ENGLAND STYLE CHOWDER WITH CHEF'S SELECTION OF LOCAL SEAFOOD & FIRE ROASTED CORN



HANDHELDS & MORE

CHOICE OF 1 STANDARD SIDE ITEM. SUBSTITUTE ANY OTHER SIDE FOR + \$4

HOT CHICKEN SANDWICH  \$16

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



BLACKENED GROUPEY SANDWICH

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

\$19

BANG BANG SHRIMP TACOS \$18

TWO FLOUR TORTILLAS WITH FRIED SHRIMP TOSSED IN BANG BANG SAUCE. TOPPED WITH, CABBAGE, CARROTS, RED ONIONS, BELL PEPPERS, & SESAME.



GROUPEY TACOS \$19

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

BURGERS



***SMOKEHOUSE BURGER** \$17

7oz HAND PATTIED ANGUS BURGER WITH CHEDDAR CHEESE, APPLEWOOD BACON, ONION STRAWS, SMOKEY BBQ, & BLACK PEPPER AIOLI



***BASIC BURGER** \$15

7oz HAND PATTIED ANGUS BURGER WITH MAYO, LETTUCE, TOMATO, PICKLES, & ONIONS

ADD CHEESE OR BACON FOR \$1 EACH

CHOICE OF 1 STANDARD SIDE ITEM.
SUBSTITUTE ANY OTHER SIDE FOR

+\$4

ENTRÉES

*STEAK OSCAR \$MARKET

GRILLED STEAK SERVED WITH POTATOES, TOPPED WITH LUMP CRAB MEAT, ASPARAGUS & A RICH BÉARNAISE SAUCE

ADD GRILLED SHRIMP FOR + \$6

SHRIMP STUFFED FLOUNDER \$28

FLOUNDER STUFFED WITH A CHEESY SHRIMP BLEND & TOPPED WITH A LEMON-DILL BEURRE BLANC. SERVED OVER STEAMED RICE WITH GRILLED ASPARAGUS



SEAFOOD MAC & CHEESE \$27

SAUTÉED SHRIMP TOSSED WITH CAVATAPPI PASTA IN A RICH CHEDDAR-JACK CREAM SAUCE. TOPPED WITH LUMP CRAB MEAT, DICED TOMATOES, & GREEN ONIONS

CAJUN ALFREDO \$18

A RICH ALFREDO SAUCE INFUSED WITH BOLD CAJUN SPICES, TOSSED WITH LINGUINI & FINISHED WITH PARMESAN AND FRESH HERBS

GRILLED OR BLACKENED CHICKEN: \$8.50
GRILLED OR BLACKENED SHRIMP: \$10.50
*STEAK: \$Market

SEAFOOD BASKETS

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

SHRIMP BASKET \$24

HAND BREADED LOCAL SHRIMP FRIED TO PERFECTION

FISH BASKET \$23

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

OYSTER BASKET \$28

BATTERED & FRIED LOCAL OYSTERS



SIDES

STANDARD SIDES \$4

COLE SLAW
FRENCH FRIES
HOMEMADE CHIPS
BACON-DILL POTATO SALAD

PREMIUM SIDES \$5.50

HUSH PUPPIES
ROASTED ASPARAGUS
PUB FRIES

SIGNATURE SIDES \$6.50

SIDE HOUSE OR CAESAR SALAD
STEAMED RICE

BUILD YOUR OWN

CHOOSE 2 FOR \$27

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

HAND BREADED SHRIMP, FISH, OR OYSTERS

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

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



SALADS

MIXED GREENS \$13

MIXED GREENS WITH CHERRY TOMATOES, CUCUMBERS, ONIONS, CARROTS, PARMESAN CHEESE & CROUTONS. SERVED WITH YOUR CHOICE OF DRESSING

CAESAR SALAD \$13

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

DRESSING CHOICES:

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

*ASIAN AHI TUNA SALAD \$24

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

SALAD ADD-ONS:

GRILLED OR BLACKENED SHRIMP	\$10.50
GRILLED OR BLACKENED CHICKEN	\$8.50
*STEAK	\$ MARKET

KIDS

CHOICE OF 1 STANDARD SIDE
FOR CHILDREN 12 YEARS & YOUNGER

GRILLED CHEESE \$8.25

MELTED AMERICAN CHEESE ON TEXAS TOAST

CHICKEN TENDERS \$10.00

HAND BREADED CHICKEN TENDERS FRIED TO PERFECTION

SHRIMP BASKET \$11.50

HAND BREADED SHRIMP FRIED TO PERFECTION WITH 2 HUSHPUPPIES

HOT DOG \$8.50

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

KIDS BASIC CHEESE BURGER \$9.50

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

BEVERAGES

SWEET OR UNSWEET TEA

COKE PRODUCTS

COKE, DIET COKE, SPRITE, SUNDROP, LEMONADE, GINGER ALE, & MOUNTAIN BERRY BLAST POWERADE

COFFEE

RED BULL ENERGY

REGULAR, SUGAR FREE, COCONUT OR TROPICAL

Drinks

MOCKTAILS

Non-alcoholic



GINGERBERRY POP \$6

GRAPE JUICE, LIME JUICE, & GINGER ALE

ISLAND DREAM \$6

ORANGE JUICE, PINEAPPLE JUICE, & COCONUT SYRUP WITH A DASH OF NUTMEG

STRAWBERRY LEMONADE BUBBLER \$6.50

LEMONADE, SPRITE, MUDDLED STRAWBERRIES & LEMONS



FROM THE

COCKTAILS



TRANSFUSION MULE: \$13

Titos Vodka, Grape Juice,
Lime Juice & Ginger Beer



SCOTTS HILL SPRITZER: \$14

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

Mimosas

& More

Aperol Spritz \$13.50

La Marca Prosecco, Aperol, & Club Soda

Transfusion Mosa \$14

La Marca Prosecco, Grape Juice, & a
splash of Ginger Beer

LAGERITA: \$13.50

Espolon Blanco Tequila,
Cointreau, Fresh Lime Juice &
Modelo Draft.

Served with a Tajin Rim



WINE LIST

WHITES:

Ecco Domani Pinot Grigio

ITALY

GLASS \$9.50 / BOTTLE \$37.50

Starborough
Sauvignon Blanc

NEW ZEALAND

GLASS \$10.50 / BOTTLE \$38.50

William Hill Chardonnay

CALIFORNIA

GLASS \$11 / BOTTLE \$40

REDS:

William Hill Cabernet

CALIFORNIA

GLASS \$11 / BOTTLE \$40

J Vineyards Pinot Noir

CALIFORNIA

GLASS \$12 / BOTTLE \$44

Proverb Merlot

CALIFORNIA

GLASS \$9.50 / BOTTLE \$37.50

Sparkling:

La Marca Prosecco

ITALY

GLASS \$12.50

ROSÉ:

La Jolie Fleur Rosé

FRANCE

GLASS \$10.50 / BOTTLE \$38.50

DRAFT BEER

La Surfeza

\$7.25

Modelo Especial

\$7.00

Tropical Lightning IPA

\$9.50

Rotating Draft Handle

Rotating Draft Handle

Rotating Draft Handle



IPAs

SweetWater 420

\$5.75

CIDERS & SELTZERS

Austin Pineapple Cider

\$6.00

White Claw Hard Seltzer

\$6.00

ALES & LAGERS

Athletic Upside Dawn - Non-Alcoholic

\$5.50

Bud Light Lager

\$4.75

Budweiser Lager

\$4.75

Blue Moon White Ale

\$5.75

Coors Light Lager

\$4.75

Corona Mexican Lager

\$5.50

Corona Light Mexican Lager

\$5.50

Landshark Lager

\$5.50

Michelob Ultra Lager

\$5.50

Miller Lite Lager

\$4.75

Pacifico Lager

\$5.50

Red Oak Amber Lager

\$5.75

Stella Artois Lager

\$5.25

Yuengling Lager

\$4.75

