

— THE —
SAILFISH
AT MARSH CREEK MARINE

Steamed Shrimp – 1/2lb \$16 1lb \$24

Fresh & local shrimp steamed to perfection with old bay and cocktail sauce

Pub Fries – \$10

Crisp fries tossed in garlic oil with fresh herbs and parmesan. Served with a black pepper aioli

Crab & Shrimp Ceviche - \$14

Fresh shrimp & lump crab meat marinated in citrus, with onions, jalapeno, cucumber, and bell pepper. Served with blue corn tortilla chips.

Shrimp Snack - \$10

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

Hush Puppies - \$7

Served with house made honey butter

Blackened Chicken Quesadilla – \$11

Jack and cheddar cheese, black beans, and diced tomatoes. Topped with chipotle sour cream and served with fresh salsa. *Side of guacamole for \$1.00*
Substitute grilled or blackened shrimp for \$3

Tuna Won-Tons - \$12

Sesame seared Ahi Tuna served on crisp won-ton chips with Asian seaweed salad, and wasabi cream

Soft Pretzel Bytes– \$9

Served with mustard sauce and queso dip

Calamari – \$10

Flash fried and tossed with lemon pepper and oregano. Served with marinara

Baked Crab Bread - \$13

Baguette slices, oven baked with creamy crab spread made with a blend of three cheeses, and seasonings



Entrées

FILET MIGNON \$28

8OZ HAND CUT BEEF TENDERLOIN WITH A CABERNET DEMI GLAZE & TOPPED WITH FRIED ONION CRISPS. SERVED WITH CAJUN RED POTATOES, & CHEF'S VEGETABLES.

ADD STEAMED SHRIMP FOR \$4

Crab-Crusted Salmon - \$22

Served over Creole Rice and Chef's vegetables, finished with a Citrus-Dijon vinaigrette

Seafood Mac & Cheese - \$24

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

BBQ Shrimp & Grits - \$22

Grilled shrimp basted with house BBQ sauce over white cheddar grits with a charred corn and tomato relish. Garnished with applewood-smoked bacon

Pan-Roasted Scallops - \$24

Fresh scallops pan-roasted and accented with lemon-herb oil. Served with a Mediterranean couscous

Honey Dijon Grilled Chicken - \$16

Marinated French cut breast, grilled and served over sweet potato and applewood bacon hash. Finished with a honey Dijon mustard

Shrimp Etouffee - \$19

Shrimp and Creole vegetables sautéed in a rich seafood broth and served over steamed rice. Served with garlic baguette slices

Chef's Fresh Catch -Market

Ask your server about today's fresh catch preparations

Stuffed Flounder - \$26

Local fish stuffed with a house-made shrimp mousse & finished with a rich lobster cream. Served with dirty rice and Chef's vegetables

Boneless Beef Short Ribs - \$24

Slow braised for hours, topped with tangy Caribbean BBQ glaze, and served over white cheddar grits. Served with Chef's vegetables

SESAME TUNA - \$26

SESAME CRUSTED AHI TUNA SERVED OVER A BED OF STIR-FRIED NOODLES TOSSED WITH SAUTEED VEGETABLES IN A HOISIN-GINGER SAUCE



SEAFOOD BASKETS

Includes Cole slaw and your choice of fries, chips, bacon-dill potato salad and cocktail or tartar sauce

Shrimp Basket - \$16

Hand breaded local shrimp fried to perfection with house-made tartar or cocktail sauce

Fish Basket - \$16

Traditional "Fish and Chips style" hand breaded & fried local flounder with house-made tartar or cocktail sauce

Combo Basket - \$18.50

Combination of hand breaded local shrimp & flounder with house made tartar or cocktail sauce

HANDHELDS & MORE

Choice of 1 Standard Side item.
Substitute a premium side for +\$3



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

Shrimp Burger - \$13

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

Grilled Shrimp Tacos - \$13

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

Tuna Banh-Mi - \$16

Hoisin glazed Ahi Tuna on a warm sub roll with wasabi aioli & julienned vegetables tossed in a sesame-ginger vinaigrette with fresh cilantro

Crab Melt - \$15.50

Crab Cake on grilled Texas Toast with melted Monterey Jack cheese, lettuce, & tomato.



Fresh Catch Sandwich -

Market Price & Subject to Availability
Selection rotates daily. Ask your server about our Chef's choice preparations for today

Grilled Chicken Club - \$13.50

Grilled chicken on a brioche bun with sweet Cajun mayonnaise, lettuce, tomato, applewood bacon, and cheddar cheese



BURGERS

Choice of 1 Standard Side item. Substitute a premium side for +\$3
Make any burger a Beyond (all plant based) burger for +\$4

"The Basic" Burger - \$12

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

Buffalo-Blue Burger - \$13.50

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

ADDITIONS FOR AN UPCHARGE:

American \$1, Cheddar \$1, Monterey Jack \$1, Swiss \$1, Crumbled Blue Cheese \$1, Bacon \$1

S A L A D S

Classic Caesar – \$9

Romaine lettuce tossed in Caesar dressing with Parmesan and herbed croutons

House Salad – \$8

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

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

Greek Salad - \$14

Chopped Romaine with bell peppers, onions, pepperoncini, olives, sundried tomatoes & cucumbers, dressed with a Greek vinaigrette and topped with feta cheese

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

SALAD ADD-ONS:

Grilled or Blackened Shrimp \$9, Grilled or Blackened Chicken \$6, Fresh Catch \$8



MOCKTAILS Non-alcoholic



Strawberry Lemonade Spritzer \$3.75

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

Island Dream \$3.75

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

SIDES

Standard Sides: \$3

Cole Slaw
French Fries
Homemade Chips
Bacon-dill Potato Salad

Premium Sides: \$5

Small Side House or Caesar Salad
Hush Puppies with Honey Butter
Chef's Vegetables
Pub Fries

DESSERT BY THE SLICE - \$7

Key Lime Pie

NY Style
Cheesecake

Flourless Chocolate
Torte

BEVERAGES

Sweet Tea or Unsweetened Tea: \$2.75

Coke Products: \$2.75

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

Coffee: \$4.00

Red Bull Energy Drink: \$4.00

Regular or Sugar free

KIDS MENU CHOICE OF 1 STANDARD SIDE FOR CHILDREN 12 YEARS AND YOUNGER



CHICKEN

FINGERS: \$8

Hand breaded chicken
Fingers Fried to
perfection



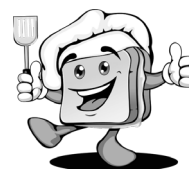
SHRIMP BASKET: \$11

Hand breaded shrimp Fried
to perfection with 2
hushpuppies



HOT DOG: \$4

All beef hot dog served with
ketchup or mustard on the side.



GRILLED CHEESE: \$4

American Cheese on
Texas Toast



KIDS BASIC CHEESEBURGER: \$9

6oz hand pattied angus
burger with American
cheese.