

# THE SAILFISH

AT MARSH CREEK MARINE

## STARTERS

### GROUPEY BYTES \$17.50

FRESH GROUPEY, LIGHTLY BATTERED AND FRIED GOLDEN, TOSSED IN LEMON PEPPER, AND SERVED WITH HOUSE RÉMOULADE

### HUSH PUPPIES ✓ \$8.50

SERVED WITH HOUSE-MADE HONEY BUTTER

### SPINACH AND ARTICHOKE DIP ✓ \$13.50

CREAMY BLEND OF SPINACH, ARTICHOKE, ROASTED GARLIC, AND MELTED CHEESE. BAKED AND SERVED WARM WITH BREAD

### TUNA TATAKI \*GE \$22

SESAME SEARED MARINATED TUNA, THINLY SLICED AND FINISHED WITH SOY, CITRUS, AND GINGER

### SMOKED SALMON CROSTINI \* \$20

TOASTED CROSTINI TOPPED WITH SMOKED SALMON, CHIVES, AND LEMON-DILL WHIPPED RICOTTA

### CAULIFLOWER BOMBS ✓ \$13

HAND-CUT AND BREADED CAULIFLOWER TOSSED IN OUR MCM BOMBER SAUCE

### CHARRED OCTOPUS \*GE \$27

TENDER OCTOPUS CHARGRILLED, ATOP A MICRO SALAD, FINISHED WITH OLIVE OIL, CITRUS, FRESH HERBS, AND BALSAMIC



### STEAMED LOCAL SHRIMP \*GE HALF \$20 FULL \$29

NORTH CAROLINA SHRIMP SEASONED WITH OLD BAY, SERVED WITH LEMON AND CLASSIC COCKTAIL SAUCE

### CRISPY BRUSSELS SPROUTS \$13

FRIED BRUSSELS SPROUTS TOSSED WITH PARMESAN, SMOKY BACON, AND FINISHED WITH BALSAMIC GLAZE

### SPANISH-STYLE MUSSELS \$21

MUSSELS SIMMERED WITH CHORIZO IN SPICED POMODORO FENNEL BROTH, SERVED WITH GRILLED BREAD

## SEAFOOD BASKETS

EACH BASKET INCLUDES YOUR CHOICE OF TWO STANDARD SIDES AND CHOICE OF COCKTAIL SAUCE OR TARTAR SAUCE

### OYSTER BASKET \$28

BATTERED AND FRIED OYSTERS

### SHRIMP BASKET \$24

HAND-BREADED SHRIMP FRIED TO PERFECTION

### FISH BASKET \$23

TRADITIONAL HAND-BREADED AND FRIED FISH



### BUILD YOUR OWN CHOOSE TWO FOR \$27

INCLUDES YOUR CHOICE OF TWO STANDARD SIDES AND CHOICE OF COCKTAIL SAUCE OR TARTAR SAUCE

HAND-BREADED SHRIMP, FISH, OR OYSTERS

## BURGERS

CHOICE OF ONE STANDARD SIDE ITEM  
SUBSTITUTE ANY OTHER SIDE +\$4

### SHRIMP & SCALLOP BURGER \$19

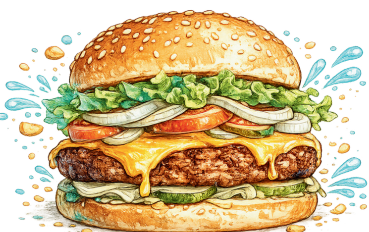
HOUSE-BLENDED SHRIMP AND SCALLOPS FORMED INTO A PATTY, LIGHTLY FRIED, TOPPED WITH LETTUCE, TOMATO, AND CITRUS RÉMOULADE ON A TOASTED BUN

### CLASSIC CHEESEBURGER \* \$16

JUICY BEEF PATTY WITH AMERICAN CHEESE, LETTUCE, TOMATO, ONION, PICKLES, AND MAYO

### SCOTTS HILL SLAMMER \* \$18

HOUSE BEEF PATTY WITH BACON, BEER CHEESE, AND BOURBON BARBECUE SAUCE, TOPPED WITH ONION STRAWS



## ENTREES

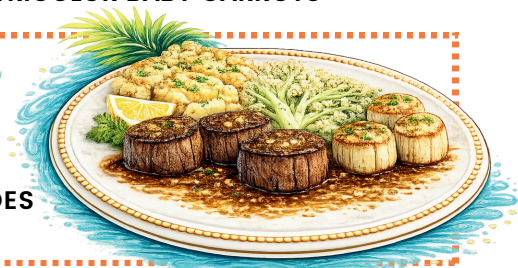
### POLLO A LA BRASA \*GE \$28

ROASTED HERB-MARINATED AIRLINE CHICKEN WITH AJI AMARILLO, HERB-ROASTED POTATOES, AND TRICOLOR BABY CARROTS

### SURF AND TURF \*GE

\$MARKET

PETITE FILET MEDALLIONS AND PAN-SEARED SCALLOPS WITH XO BUTTER, SMASHED POTATOES AND ROASTED CAULILINI



### CRAB-STUFFED FLOUNDER \$30

CRAB-FILLED FLOUNDER SERVED WITH WILD RICE PILAF, SEASONAL VEGETABLES, AND LEMON BÉCHAMEL

### WILD MUSHROOM GNOCCHI ✓ \$19

POTATO GNOCCHI COATED IN CACIO E PEPE-INSPIRED SAUCE WITH SPECIALTY MUSHROOMS AND CRACKED BLACK PEPPER

### CIOPPINO \$28

A CLASSIC FISHERMAN'S STEW OF MIXED SEAFOOD IN RICH TOMATO-WHITE WINE BROTH, SERVED WITH GRILLED BREAD

### MISO PLUM SALMON \*GE \$29

GRILLED SALMON BRUSHED WITH MISO PLUM GLAZE, SERVED WITH COCONUT RICE, BABY BOK CHOY, AND BLISTERED SHISHITO PEPPERS

### SEARED SCALLOPS \*GE \$42

FIVE GOLDEN SEARED SCALLOPS, CREAMY POLENTA, PEA PISTOU, GLAZED CARROTS, AND CHORIZO OIL

## HANDHELDS

CHOICE OF ONE STANDARD SIDE ITEM  
SUBSTITUTE ANY OTHER SIDE +\$4

### BUFFALO CHICKEN SANDWICH \* \$16

CRISPY FRIED CHICKEN BREAST TOSSED IN HOUSE BUFFALO SAUCE, WITH LETTUCE, TOMATO, AND MAYO ON A TOASTED BUN

### MCM BÁNH MÌ \* \$21

SEARED TUNA, PICKLED CARROTS AND CUCUMBERS, FRESH HERBS, AND SPICY MAYO ON A TOASTED BAGUETTE

### CHICKEN KATSU SANDWICH \$16

CRISPY PANKO-BREADED CHICKEN CUTLET, SHREDDED CABBAGE, AND KATSU SAUCE ON TOASTED THICK-CUT BREAD

### BLACKENED GROUPEY SANDWICH \$20

BLACKENED GROUPEY ON A TOASTED BUN WITH CABBAGE, TOMATO, ONION, AND GARLIC AIOLI

### SMOKED SALMON BLT \* \$21

PASTRAMI-SMOKED SALMON WITH APPLEWOOD BACON, LETTUCE, TOMATO, AND ROASTED GARLIC AIOLI ON A TOASTED BAGUETTE



### FISH TACOS \* \$19

GRILLED OR FRIED FISH WITH RED CABBAGE SLAW, AJI VERDE, PICO DE GALLO, AND LIME

### CARNE ASADA TACOS \* \$17

GRILLED MARINATED STEAK, CHOPPED ONIONS, CILANTRO, AND LIME CREMA IN WARM TORTILLAS

### SWEET CHILI SHRIMP TACOS \$18

GRILLED OR FRIED SHRIMP GLAZED IN SWEET CHILI SAUCE, FINISHED WITH COCONUT SLAW, AND FRESH CILANTRO

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

GE = GLUTEN-FRIENDLY

✓ = VEGETARIAN

# SALADS

DRESSING CHOICES: RANCH, BLUE CHEESE, HONEY MUSTARD, BALSAMIC, OR SESAME GINGER VINAIGRETTE

**CAESAR** \$14  
CRISP ROMAINE, PARMESAN, AND HOUSE CAESAR DRESSING WITH GARLIC CROUTONS

**ASIAN TUNA SALAD** **GE** \$28  
SEARED TUNA OVER NAPA CABBAGE WITH PEPPERS, ONIONS, CUCUMBERS, CARROTS, AND SESAME DRESSING



**STONE FRUIT AND ARUGULA** **GE**  
CHEF'S CHOICE OF FRESH STONE FRUIT ATOP ARUGULA WITH GOAT CHEESE, PECANS, RED ONION, AND CITRUS VINAIGRETTE \$19

**WEDGE SALAD** **GE** \$14  
CRISP ICEBERG WEDGE WITH BACON, TOMATO, BLUE CHEESE DRESSING, AND CHIVES

**SALAD ADD-ONS:** GRILLED OR BLACKENED CHICKEN \$8.50  
GRILLED OR BLACKENED SHRIMP \$10.50  
SALMON **GE** OR FILET **GE** \$MARKET

# SIDES

STANDARD SIDES HIGHLIGHTED BY A

**HOUSE SALAD** \$7

**CAESAR SALAD** \$7

**HUSH PUPPIES** \$6

**ROASTED CARROTS** **GE** \$7

**WILD RICE PILAF** \$6

**PUB FRIES** \$8

**FRIES** \$5

**CHIPS** \$5

**COLESLAW** **GE** \$5

**BACON-DILL** **GE** \$5  
**POTATO SALAD**

# DESSERTS BY THE SLICE

**CHEF'S ROTATING CRÈME BRÛLÉE** **GE** \$13  
SEASONALLY FLAVORED CUSTARD WITH A CRISP CARAMELIZED SUGAR CRUST

**KEY LIME PIE** \$12  
CLASSIC KEY LIME CUSTARD WITH A GRAHAM CRACKER CRUST AND FRESH WHIPPED CREAM

**PINEAPPLE SORBETTO** **GE** \$14  
REFRESHING PINEAPPLE SORBETTO SERVED IN ITS NATURAL RIND



# BEVERAGES

**SWEET OR UNSWEETENED TEA** \$4

**COKE PRODUCT** \$4  
COKE, DIET COKE, SPRITE, SUNDROP, LEMONADE, GINGER ALE, AND MOUNTAIN BERRY BLAST POWERADE

**COFFEE** \$6

**RED BULL ENERGY** \$5  
ORIGINAL OR SUGAR FREE

# KIDS' CHOICE OF ONE STANDARD SIDE FOR CHILDREN 12 YEARS AND YOUNGER

**GRILLED CHEESE** \$8.25  
MELTED AMERICAN CHEESE ON TEXAS TOAST

**SHRIMP BASKET** \$11.50  
HAND-BREADED SHRIMP FRIED TO PERFECTION WITH TWO HUSH PUPPIES

**CHICKEN TENDERS** \$10  
CHICKEN TENDERS FRIED TO PERFECTION

**HOT DOG** \$8.50  
ALL-BEEF HOT DOG

**KIDS BASIC CHEESEBURGER** \$9.50  
WITH AMERICAN CHEESE

**GE** = GLUTEN-FRIENDLY

= VEGETARIAN

# MOCKTAILS

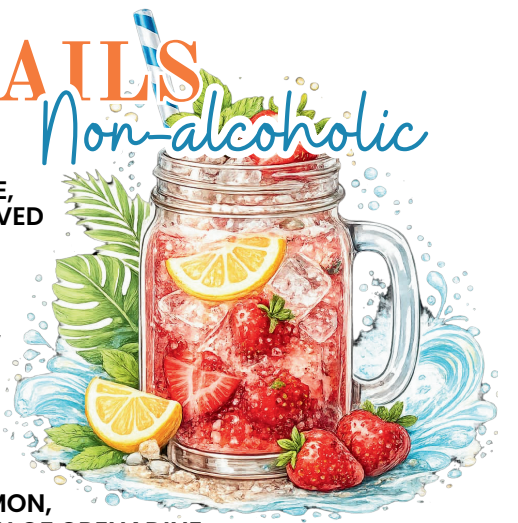
Non-alcoholic

**JALAPEÑO WAVE** \$6  
LEMONADE, PASSION FRUIT PURÉE, LIME JUICE, AND JALAPEÑOS SERVED WITH A CHILI LIME RIM

**ISLAND DREAM** \$6  
ORANGE JUICE, PINEAPPLE JUICE, AND COCONUT SYRUP WITH A DASH OF NUTMEG

**WATERMELON TEMPLE FIZZ** \$6.50  
MUDDLED WATERMELON AND LEMON, SPRITE, LEMONADE, AND A SPLASH OF GRENADINE

**STRAWBERRY LEMONADE BUBBLER** \$6.50  
LEMONADE, SPRITE, MUDDLED STRAWBERRIES AND LEMONS



# COCKTAILS

**SHALLOW WATERS MARGARITA** \$14.50  
ESPOLÓN BLANCO TEQUILA, FRESH MUDDLED WATERMELON, TRIPLE SEC, LIME JUICE, CLUB SODA, AND A SPLASH OF SIMPLE SYRUP. SERVED WITH A SALTED RIM.

**MEXICAN BLACK PEARL** \$15  
MI CAMPO BLANCO TEQUILA, FRESH MUDDLED BLACKBERRIES, JALAPEÑO EXTRACT, TRIPLE SEC, FRESH LIME JUICE, SIMPLE SYRUP, AND A SPLASH OF CLUB SODA

**MOJI-TOES IN THE WATER** \$14  
CHOICE OF SEASONAL FRUIT. BACARDI SILVER RUM, CLUB SODA, FRESH MUDDLED MINT AND LIMES, WITH A SPLASH OF SIMPLE SYRUP

**BALLYHOO SMASH** \$14  
MAKER'S MARK WHISKEY, FRESH BLACKBERRIES, MUDDLED LEMON AND MINT, TOPPED WITH LEMONADE



**CORAL MADRAS** \$13  
RUMHAVEN COCONUT RUM, PASSION FRUIT PURÉE, ORANGE JUICE, LIME JUICE, AND A SPLASH OF CRANBERRY JUICE

**SCOTT'S HILL SPRITZER** \$14  
TITO'S VODKA, MUDDLED STRAWBERRIES AND LEMON WEDGES, SIMPLE SYRUP, AND CLUB SODA

**APEROL SPRITZ** \$13.50  
LA MARCA PROSECCO, APEROL, AND CLUB SODA

**CHILI LIME COAST RITA** \$14  
ESPOLÓN BLANCO TEQUILA, PASSION FRUIT PURÉE, LIME JUICE, TRIPLE SEC, AND JALAPEÑO. SERVED WITH A CHILI LIME RIM

# WINE LIST

## WHITE

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

RAW BAR VINHO VERDE PORTUGAL  
GLASS \$10.50 / BOTTLE \$38.50

## RED

WILLIAM HILL CABERNET CALIFORNIA  
GLASS \$11 / BOTTLE \$40

J VINEYARDS PINOT NOIR CALIFORNIA  
GLASS \$12 / BOTTLE \$44

CHATEAU SOUVERAIN 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

