



Open daily at 5:00pm for Dinner
 Located in The Village of Baytowne Wharf
 ext. 21990

MARLIN GRILL

Fine Steaks, Seafood & Spirits

APPETIZERS

| | |
|-----------------------------|----|
| Shrimp Cocktail..... | 9 |
| Pan Fried Calamari | 11 |
| Blue Crab Cakes | 8 |
| Beef Carpaccio | 11 |
| Baked Baby Brie | 8 |
| Fried Artichoke Hearts..... | 8 |

SOUPS

| | |
|----------------------------------|---|
| Crab and Artichoke Chowder | 6 |
| Cuban Black Bean Soup | 5 |

SALADS

| | |
|------------------------------------|---|
| The Wedge Salad | |
| with Maytag Bleu Cheese & crumbled | |
| Apple-smoked Bacon..... | 7 |
| Caesar Salad..... | 7 |
| Grilled Vegetable Salad | |
| Our wedge Salad with marinated | |
| Vegetables, grilled & chilled..... | 9 |

SIDES

| | |
|------------------------------------|---|
| Grilled Marinated Vegetables | 5 |
| Maytag Bleu Cheese | 8 |
| Oven-baked One Pound Potato | 5 |
| Creamed Spinach | 5 |
| Shoestring Onion Rings | 5 |
| Ricotta & Black Pepper | |
| Mashed Potatoes | 5 |
| Burgundy Mushrooms..... | 5 |
| Skillet Potatoes and Onions..... | 5 |
| Fried Green Tomatoes | 5 |
| Creamed Grits | 5 |

ENTREES

| | |
|--|---------------|
| Hickory-Grilled Filet Mignon | |
| Apple-wood Bacon wrapped Filet served | |
| on top of a Red Wine Demi-glace | |
| topped with roasted Garlic and Shallots, | |
| Shoestring Onion Rings and laced with | |
| Béarnaise Sauce | 8 oz. cut 22 |
| | 12 oz. cut 32 |
| 16 oz. New York Strip | |
| Mid-Western, grain-fed, dry-aged | |
| Certified Angus Beef | 38 |
| 14 oz. Rib Eye | |
| Mid-Western, grain-fed, dry-aged | |
| Certified Angus Beef stuffed with | |
| Maytag Bleu Cheese, topped with | |
| Caramelized Onions and a Red Wine | |
| Demi-glace | 27 |
| French Roasted Pork Loin | |
| Double-Cut marinated, seared, roasted | |
| and grilled to perfection | 18 |
| Roasted Duck..... | |
| with Raspberry & Chili Peppers served | |
| with roasted Vegetable Julienne | 19 |
| Wood-grilled Free Range | |
| Boneless Chicken Breast | |
| served over creamed Grits with fried | |
| Green Tomatoes | 19 |
| Pan-sautéed Grouper | |
| with lump Crabmeat and baby Shrimp | 25 |
| Pepper-crusted Seared Tuna | |
| served rare or medium rare | 24 |
| Lump Blue Crab Cakes | |
| topped with two creamy sauces | 19 |
| Plank-grilled Salmon | |
| broiled, brushed with Maple Brown | |
| Sugar and Butter. Served with roasted | |
| Vegetable Julienne..... | 19 |
| Kiwi-fried Twin Cold-water | |
| Lobster Tails | |
| served with a Kiwi Honey Mustard | |
| Sauce and Mango Chutney | 39 |
| MG Medley | |
| a medley of pan-sauteed Grouper, | |
| Pepper-crusted seared Tuna and plank | |
| grilled Salmon | 34 |

Menu and prices subject to change.