



## 2019 NEW YEAR'S EVE MENU

### - Choice of Appetizer -

Crab Cakes: Lump Crabmeat Served with Béchamel Sauce

Shrimp Cocktail: 6 Jumbo Shrimp and Cocktail Sauce

Duck Spring Rolls: Served with Wasabi Cream Sauce and Pineapple Teriyaki Sauce

### - Choice of Soup Or Salad -

Corn and Artichoke Chowder

Marlin Grill Wedge Salad: Maytag Blue Cheese & Applewood-Smoked Bacon

Classic Caesar Salad

### - Choice of Entrée -

Surf & Turf: Hickory Grilled 6 oz. Filet of Beef Topped with Jumbo Lump Crab and a Fried South African Lobster Tail with Mango Salsa

Fried Lobster Tails: Two Fried South African Lobster Tails Served with a Kiwi Honey Mustard and Mango Pineapple Salsa

22 Oz. Bone In Cowboy Ribeye: 42 Day Dry Aged Ribeye Served With Grilled Exotic Mushrooms and Candied Bacon Compound Butter

Bronzed Red Snapper: Topped With Lobster Claw Meat and finished with a Lemon Garlic Cream Sauce

Hickory Grilled Veal Chop with A Bourbon Brown Sugar Demi-Glace

### - Choice of Dessert -

Marlin Grill Key Lime Pie with a Vanilla Wafer Crust

Three Layer Chocolate Decadence with Raspberry Infused Whipped Cream

Baileys Chocolate Chip Cheesecake

Godiva White Chocolate Crème Brûlée

**6pm - \$109 per person | 9pm - \$129 per person**