



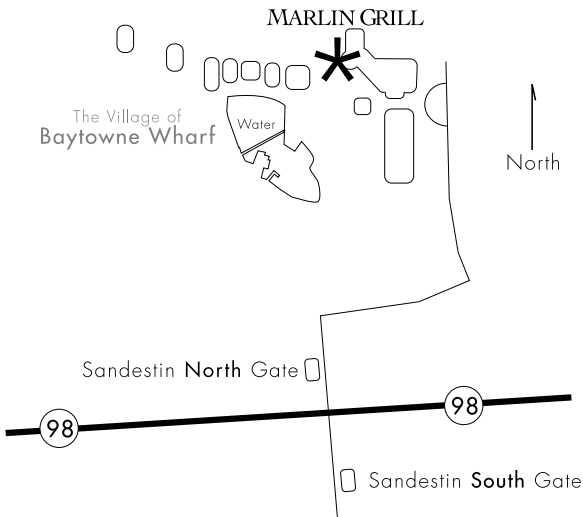
MARLIN GRILL

Fine Steaks, Seafood & Spirits

Marlin Grill is a casual, upscale fine dining experience, open for dinner specializing in the freshest "catch of the day," seafoods, and grilled steaks. Enjoy a cocktail in their lively bar or select a glass of wine from their award winning wine list. Two level outside terrace seating available. Large groups welcome. This menu is seasonal and is subject to change.

How to get there

Marlin Grill is located inside The Village of Baytowne Wharf which is on the north side of Sandestin Golf and Beach Resort in Sandestin, Florida, eight miles east of Destin and 12 miles west of Seaside on Emerald Coast Parkway West (Highway 98 West). Once past the gates just follow the signs to Baytowne Wharf.



MARLIN GRILL

Fine Steaks, Seafood & Spirits

9100 Baytowne Wharf Blvd.

Suite B2

Destin, FL 32550

T.850.351.1990

www.marlingrill.com www.baytownewharf.com

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A P P E T I Z E R S

Shrimp Cocktail	9
Flash Fried Calamari	12
Crab Cakes	10
Beef Carpaccio	11
Baked Baby Brie	12
Crabmeat Cocktail	13
Scottish Smoked Salmon	12
Fried Artichoke Hearts	10
Duck Spring Rolls	11

S M A L L P L A T E S

Pepper Seared Tuna	14
Shrimp & Grits	16
MG Burger w/fries	15
Ground Certified Angus Beef® steak topped with Maytag blue cheese, caramelized onions and wild mushrooms	
Fried Grouper Sandwich w/fries	18
Fried Lobster Tail	29

S O U P S

Crab and Artichoke Chowder	8
Duck and Andouille Sausage Gumbo	8

S A L A D S

The Wedge Salad	9
with Maytag Blue Cheese & crumbled Apple Smoked Bacon	
Caesar Salad	Small 5 Large 9

S I D E S

Hickory Grilled Asparagus	12
Oven Baked One Pound Potato	6
Creamed Spinach	7
Shoestring Onion Rings	6
Ricotta & Black Pepper Mashed Potatoes	6
Burgundy Mushrooms	7
Hand Cut Fries	6
Fried Green Tomatoes	8
Creamed Grits	6
Tasso Ham, Macaroni and Cheese	10

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E N T R E E S

Hickory - Grilled Filet Mignon	
Apple wood bacon wrapped filet served on top of a red wine demi-glacé, shoestring onion rings and béarnaise sauce on side.	
10 oz. Cut	32 6 oz. Petite Cut 24

14 oz. Bone-In Filet Mignon	42
Bone-In shortloin cut with ample marbling.	

16 oz. New York Strip	43
Mid-Western, grain-fed, 28 day dry-aged Certified Angus Beef®	

14 oz. Rib Eye	33
Mid-Western, grain-fed, dry-aged Certified Angus Beef® topped with caramelized onions and a red wine demi-glacé.	

Steak Companions

Add Fried Lobster Tail	29
Add Jumbo lump crab & béarnaise sauce	13
Add Maytag Blue Cheese	6

Shrimp and Grits	28
Asian twist on a low country classic.	

Kiwi Fried Twin Cold Water Lobster Tails	58
Served with a kiwi honey mustard sauce and mango chutney.	

Pan Sautéed Grouper	28
Fresh local grouper sauteed with lump crab meat, shrimp, Bienville sauce topped with lemon butter.	

Pepper Crusted Seared Tuna	26
Sushi grade tuna generously seasoned with fresh ground five peppercorn blend then served rare to mid-rare.	

Grilled Mahi Mahi	24
Locally caught Gulf mahi mahi grilled over hickory-wood and finished with a champagne, dill, and caper cream sauce.	

Pork Tenderloin	19
Pan sauteed lightly battered, medallions of pork tenderloin topped with sauce meunier and finished with toasted pecans.	

Roasted Duck	20
Finished with raspberry sauce and served with roasted vegetable julienne.	

Boneless Chicken Breast	16
Pan sauteed medallions of skinless, boneless chicken breast finished with a caper cream or sauce meunier.	

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