



STARTERS

TEMPURA LOBSTER Ponzu Sauce	21
COCONUT SHRIMP Peach-Pepper Jam	18
CALAMARI & SWEET PEPPERS Spicy Aioli	16
SOUTHERN STYLE CRAB CAKES Crab-Mix Cremini Rosemary Butter	21
STUFFED SQUASH Smoked Gouda Cream Cheese Ricotta Arugula Salad Roasted Tomatoes Basil Lemon	20
MEATBALLS Ricotta Marinara	15

SOUP & SALADS

HOUSE SALAD House-made Croutons Tomatoes Cucumbers	6
CAESAR SALAD House-made Croutons Parmesan Caesar	8
MARLIN SALAD Mixed Greens Poached Bartlett Pears Candied Pecans Champagne Vinaigrette	16
GOAT CHEESE SALAD Spinach Pickled Red Onion Candied Pecans Goat Cheese Honey Vinaigrette	16
FLORIDA GIRL SALAD Mixed Greens Candied Pecans Strawberries Mandarin Oranges Goat Cheese Orange-Citrus Vinaigrette	16
OYSTER CHOWDER Crab Potatoes Bacon Oysters Scallions	18

OYSTERETTE

RAW ON THE HALF SHELL Cocktail Horseradish Pickled Red-Onion Mignonette	16/32	MARGHERITA BAKED Roasted Tomatoes Mozzarella Basil Balsamic Glaze	18/36
CLASSIC BAKED Oyster Butter	17/34	ROCKEFELLER BAKED Spinach Parmesan Panko	18/36
PARMESAN BAKED Oyster Butter Parmesan	18/36	CASINO BAKED Bacon Red Pepper Shallots	18/36
CAPTAIN JACK Oyster Butter Bacon Cheddar Jalapeno	19/38	CRAB BAKED Crab-Mix Oyster Butter Parmesan Panko	20/40
BACON CHEDDAR BAKED Oyster Butter Bacon Cheddar	18/36		

SEAFOOD SPECIALTY ENTRÉES

COCONUT CRUSTED GROUPER 8 oz Pan-Fried Coconut Encrusted Caribbean Rice Lemon Buerre Blanc	38	TWIN LOBSTER TAILS Two 6 oz Lobster Tails Drawn Butter Seasonal Veggies	54
CLAY OVEN BAKED GROUPER 8 oz Gulf Grouper Mushroom Risotto Mango Salsa	38	BROWN BUTTER SCALLOPS Four Diver Cold Water Scallops Mushroom Risotto Parmesan Crisp	44
ITALIAN-HERB CRUSTED RED SNAPPER 8 oz Pan-Fried Italian-Herb Encrusted Gremolata Mashed Potatoes Seasonal Veggies	38	KING CRAB LEGS 1 1/4 lbs. Alaskan King Crab Drawn Butter	Market Price
CHAR-GRILLED TUNA STEAK 8 oz Wasabi Mashed Potatoes Oyster-Soy Glaze Seasonal Veggies	45	SWORDFISH Garlic Lemon Sauce Goat Cheese Mashed Potatoes	48
		SHRIMP & GRITS Shrimp Bacon Smoked Gouda Portabella Mushrooms	40

ENTRÉES

ROASTED AIRLINE CHICKEN BREAST Mustard-Dill-Lemon Sauce Roasted-Red Potatoes Sweet Roasted-Red Peppers	28	FETTUCCHINI ALLA CREMA Butter Heavy Cream Ribbons Of Pasta Grilled or Blackened Cajun Shrimp	30
MARLIN BURGER Half-Pound Cheddar/Provolone Bacon Caramelized Onions Mayo	24	PAN SEARED ROAST DUCK Red Wine Poached Pears Pear Puree Red Wine Port Reduction Glaze Mashed Potatoes Asparagus	45
MARSALA RAVIOLI Rich Savory Marsala Reduction Portobello Mushrooms Ricotta Ravioli	35		

PREMIUM HAND CUT STEAKS

PRIME RIB 14 oz Prime-Rib Rosemary Au Jus Mashed Potatoes	50	ROSEMARY RIBEYE 14 oz Mesquite Ribeye Rosemary Butter Mashed Potatoes Seasonal Veggies	51
SURF & TURF 8 oz Center-Cut Filet Lobster Tail Mashed Potatoes Seasonal Veggies	65	6 OR 8 OZ CENTER CUT FILET 6 or 8 oz Mashed Potatoes Seasonal Veggies	43/54

● ENHANCEMENTS ●

- COGNAC PEPPERCORN SAUCE 8
- CHIMICHURRI 5
- DEMI GLAZE RED WINE REDUCTION 8

ADDITIONS À LA CARTE

BRUSSEL SPROUTS 14	MASHED POTATOES 12	SEASONAL VEGGIES 12	TRUFFLE MAC N' CHEESE 16	GRILLED ASPARAGUS & SEA SALT 12
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Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We will not offer separate/split checks for parties of 8 or more.