



**FOURTH
OF JULY**



**STARS AND
STRIPES**



THE WHITE MARLIN

HERITAGE CUT & CATCH

Texas Gold Brisket

slow-roasted, hickory smoked
with a bourbon glaze

Colonial Short Ribs

fall-off-the-bone tender, finished
in a cherrywood reduction

Liberty Glazed BBQ Chicken

fire grilled bone-in chicken, barbecue
basted, caramelized glaze

Peel & Eat Shrimp

American cocktail sauce

SOUTHERN HERITAGE SIDES

Macaroni Gratin

smoked aged cheddar

BBQ Beans

molasses and brown sugar

Grilled Sweet Corn on the Cob

herb butter

Fully Loaded Russet Baked Potatoes

cheddar, bacon, sour cream,
scallions

Crisp Garden Potato Salad

dijon aioli

Confetti Asian Slaw

citrus vinaigrette, crispy ramen, roasted
sunflower seeds, sliced almonds

Vibrant Spring Mix

baby greens, garden vegetables, choice
of housemade dressings: buttermilk ranch,
honey dijon vinaigrette, fire-roasted
tomato balsamic, or creamy blue cheese

Warm Artisan Rolls

whipped honey butter

★ SWEET LAND OF LIBERTY DESSERTS ★

Southern Banana Cream

Parfait

Stars & Stripes Fruit Ensemble

flowing chocolate fountain

Firecracker Cupcakes

red velvet, blueberry vanilla
and lemon sparkle

PRICE

\$100 per guest
\$25 children 10 & under
soda, tea & water included

PATRIOTIC COCKTAIL SPECIALS

special event craft cocktails
house wines & marlin house drafts
full bar available



THE WHITE MARLIN • PORT ST. JOE FLORIDA

