

Black Marlin Restaurant Week 2018

\$30 per person includes all 4 course Meal

Appetizer

CRISPY FRIED CHICKEN LIVERS

Sweet and sour chile sauce

RHODE ISALND CALAMARI RINGS

Lightly fried, house made marinara

MUSSELS MESSINA

PEI Mussels, sweet creamery butter, fresh basil, onion, garlic, white wine

LUMP CRAB CAKE

Pan seared, house made remoulade

Soup or Salad

BAYSIDE SEAFOOD CHOWDER

Fresh fish, shrimp, scallops, clams, crab

SOUP OF THE DAY

Chef's daily selection

HOUSE SALAD

Mixed greens, julienned carrot, cucumber, grape tomato, red onion, white cheddar cheese, croutons, balsamic vinaigrette

CAESAR SALAD

Romaine lettuce, brie croutons, parmesan cheese, croutons, creamy caesar dressing

STRAWBERRY & PECAN SALAD

Mixed greens, strawberries, shaved red onion, bleu cheese, candied pecans, raspberry vinaigrette

Entrees

STEAK & SHRIMP

Grilled 6oz sirloin, fried shrimp, seasonal vegetable, baked potato

SHRIMP AND GRITS

East coast shrimp, parmesan cheese grits, applewood smoked bacon, tasso ham gravy

SEAFOOD ALFREDO

Shrimp, scallops, crab, chopped clams, creamy garlic alfredo, shell pasta

COD DAUFUSKIE

Crab, spinach, andouille crust, parmesan grits, lemon beurre blanc

CHICKEN PROVENCAL

Grilled chicken breast, tomato, capers, toasted garlic, butter, olive oil, seasonal vegetables, rice & black beans

FISH & CHIPS

Yuengling beer batter, cod, french fried, tartar sauce, fresh lemon, malt vinegar

SWEET HEAT SCALLOPS

Lightly blackened, tropical fruit salsa, rice & black beans

Desserts

Key Lime Pie

Pecan Pie

Chocolate Cream Pie

