

THE BLUE MARLIN

STARTERS

SMOKED YELLOWFIN TUNA DIP 9
with deep fried saltines and pickled red onion

FRIED BRUSSELS SPROUTS 8
tossed with spiced pecans, shaved parmesan, and Steen's Cane Syrup vinaigrette

SEA SCALLOPS 14
orange-honey glaze and creamed leeks

ROASTED PORK BELLY 10
smoked peach BBQ sauce and grilled corn relish

CRABMEAT ST. FRANCIS 14
baked in a creamy seafood sauce with garlic-buttered crostini

SOUPS & SALADS

SEAFOOD GUMBO 11

CAESAR SALAD 8

GARDEN SALAD 8

DESSERT

SEA SALT CARAMEL & WHITE CHOCOLATE BREAD PUDDING 8

TRIPLE CHOCOLATE MOUSSE 8

ENTREES

REDFISH 28
pecan butter, jumbo lump crabmeat, roasted corn

ATLANTIC SALMON 24
parsnip puree, roasted cauliflower, lemon-caper butter sauce

HALIBUT 36
lentils, olive tapenade, arugula, charred tomato

GRILLED YELLOWFIN TUNA 30
peppercorn crust, au poivre sauce, haricot verts, fingerling potatoes

SEAFOOD PASTA 30
Gulf shrimp, sea scallops, crabmeat, asparagus, leeks, linguini, scampi butter sauce

PRIME FILÉT MIGNON 42
eight-ounce, au gratin potatoes, roasted asparagus, house Worcestershire

PRIME NY STRIP 38
14-ounce, au gratin potatoes, roasted asparagus, house Worcestershire

ROASTED FREE RANGE CHICKEN 19
Boudin stuffing, seasonal succotash

**Consuming raw or undercooked meats, shellfish or eggs may increase your risk of food borne illness.*

18% gratuity included for parties of 6 or more. \$2 charge for split plates.