



**CHEF GREGG'S
RECOMMENDATION**
Ginger Soy Yellowfin Tuna
Ginger soy glazed yellowfin tuna,
garlic sauteed spinach, shiitake
mushroom broth
19.95

**Dinner Sample
Menu**

**THE NORTH DROP
BAR FEATURE**
St. Croix Caribbean Martini
Cruzan 2 year aged rum and coconut
rum with a splash of pineapple
juice served icy cold
6.00

RAW BAR

Apalachicola Oysters... 1/2 doz. 4.95 doz. 8.95
House-made cocktail sauce & red wine mignonette*

Colossal Shrimp Cocktail 10.95
Jumbo shrimp, house cocktail & remoulade sauce

Island Ceviche 8.75
Fresh seafood, citrus juices, avocado, tomatoes, and island spices*

BAKED OYSTERS

Oyster Monterey 1/2 doz. 8.75 ... doz. 16.50
Spicy salsa verde, pepper jack cheese, jalapeno slice

Oyster Rockefeller 1/2 doz. 8.75 ... doz. 16.50
Creamed spinach, Pernod, bacon, hollandaise sauce

Oyster Bienville 1/2 doz. 8.75 ... doz. 16.50
Shrimp, mushrooms, garlic, cream, bacon, Parmesan crumbs

*Consumer Information: There is a risk associated with consuming raw animal protein. If you have a chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of illness from raw oysters. If you are unsure, consult a physician.

APPETIZERS

Maryland Style Lump Crab Cake 11.95
Fresh lump blue crab, roasted corn relish, creole mustard butter

Salt & Pepper Calamari 8.95
Smoked paprika vinaigrette, habanero lime aioli

Blue Crab Claws 1/2 lb. 17.50 1/4 lb. 9.50
Domestic blue crab claws, crispy fried or garlic butter sauteed

Tuna Tataki 13.95
Seared rare sushi tuna, wasabi, soy sauce, ginger, cucumber

New Orleans BBQ Shrimp 8.95
BBQ butter, Worcestershire, Gambino's bakery dipping bread

8 Hour Ribs 10.75
House rubbed, guava barbecue glaze, jalapeno cole slaw

Crispy Lobster Fingers 13.95
Vanilla bean infused honey mustard sauce

Blue Angel Chips 8.50
Home-made Idaho potato chips, Maytag blue cheese sauce

SOUPS & SIDE SALADS

Caribbean Conch Chowder . Bowl 6.50 Cup 4.25
Diced conch, spicy tomato broth, vegetables

Seafood Gumbo Bowl 6.50 Cup 4.25
Shrimp, crab, oysters, andouille sausage, classic dark roux

Caesar Salad 5.95
House-made Caesar dressing, Parmesan cheese, herb croutons

House Salad 5.95
Mixed field greens, lemon thyme vinaigrette, Parmesan cheese

Iceberg Wedge 7.50
Blue cheese dressing, bacon, scallion, and grape tomatoes

TGM Farm House Salad 7.50
Chopped peppers, onion, chick peas, hearts of palm, tomato, feta cheese, basil, zucchini, radish, olives, tangy mustard vinaigrette

SANDWICHES & ENTREE SALADS

TGM Cheddar Burger 9.50
Tillamook cheddar cheese, lettuce, tomato, house-made pickles

Tortilla Crusted Chicken Sandwich 9.95
Jalapeno cheddar bread, cheese, tomato, lettuce, cilantro ranch

Crispy Flounder Sandwich 10.95
Fried flounder, cheese, lettuce, tomato, house-made tartar sauce

Steak & Wedge Salad 14.95
Tender grilled sliced steak, asparagus, roasted beets, blue cheese

Grilled Salmon Caesar 13.95
House-made Caesar dressing, Parmesan cheese, herb croutons

Jerk Chicken Island Cobb Salad 13.95
Mango, avocado, bacon, tomatoes, roasted corn black bean relish, eggs, blue cheese and guava curry vinaigrette

THE GRAND ENTREES

The Grand Marlin prints menus daily as a printed promise to serving only the best quality seafood available

Wild American Shrimp & Grits Chipotle seared shrimp, boursin cheese C & D grits, andouille sausage tomato stew **16.75**

Mahi-Mahi Anegada Blackened mahi-mahi, lobster sauce with shrimp, whipped potatoes, seasonal vegetables **21.95**

Brick Chicken Pan seared pressed half chicken, lemon and herb marinated, braised greens, white truffle mac n cheese **17.95**

Loved & Rubbed Salmon Caramelized house rub, sweet potato hash, apple wood smoked bacon, lemon butter **19.95**

Caribbean Grilled Lobster Tail Maine lobster tail, key lime butter grilled, whipped potatoes, seasonal vegetables **MKT**

Horseradish Crusted Grouper Whipped potatoes, seasonal vegetables, orange vinaigrette, balsamic reduction **22.95**

Cracklin Pork Shank Crispy braised pork shank, orange mustard glaze, braised red cabbage, spicy applesauce **19.95**

MARKET FISH & SHELLFISH

Simply grilled, brushed with salsa verde, served with whipped potatoes and seasonal vegetables

Cobia, Pensacola, Florida 18.95

Mahi Mahi, Quepos, Costa Rica..... 20.95

White Shrimp, Gulf of Mexico, Florida 17.95

Grouper, Apalachicola, Florida 21.95

Sea Scallops, Georges Bank, Massachusetts 19.95

Red Snapper, Apalachicola, Florida..... 21.95

FRIED SEAFOOD

Buttermilk dipped & hand breaded to order

Wild American White Shrimp 17.95
Dozen fried shrimp, jalapeno cole slaw, house fries

All Natural Sea Scallops..... 19.95
Georges Bank natural sea scallops, jalapeno cole slaw, house fries

Oysters 16.95
Dozen fried oyster, jalapeno cole slaw, house fries

GRILLED STEAKS & CHOPS

1855 grade cattle raised in Grand Island, Nebraska, 21 day aged

Filet Mignon 8 ounce* 27.50
Center cut, whipped potatoes, seasonal vegetables

Kansas City Strip Steak 16 ounce* 29.95
Bone in chop, whipped potatoes, seasonal vegetables

Cowgirl Ribeye 16 ounce* 31.95
House rubbed bone in chop, bbq butter sauce, whipped potatoes, seasonal vegetables

At The Grand Marlin we purchase seafood from U.S.D.C. / H.A.C.C.P. approved facilities only. We are committed to serving only the highest quality, safest seafood available. Please continue to support Gulf fisheries by purchasing their product, which has been guaranteed safe by the appropriate regulatory agencies.

Private Party and Banquet Rooms Available 850.677.9238



TGM SIGNATURE DRINKS

- THE GRAND MARLIN** - Cruzan coconut, banana, and pineapple rum with fresh juice and Cruzan Black Strap rum float 7.50
THE BLUE MARLIN - Cruzan Black cherry rum, blue curacao, with Caribbean rum syrup 7.50
THE WHITE MARLIN - Ke Ke key lime liquor, Cruzan coconut rum, Liqueur 43 7.50
THE BLACK MARLIN - Cruzan vanilla rum, Caribbean rum syrup, splash of cream 7.50
THE STRIPED MARLIN - Grey Goose Vodka, Godiva dark and milk chocolate liqueur 7.50

BOTTLE BEER

Budweiser 3.25	Bud Light 3.25
Landshark 3.25	Michelob Ultra 3.25
Miller Lite 3.25	PBR 16 oz. Tallboy 2.25
Coors Light 3.25	Sam Adams Lager 3.75
Abita Turbo Dog 3.75	Saint Pauli Girl NA 3.75
Corona / Corona Light .. 3.75	Heineken 3.75
Victory Storm King Stout 3.75	Two Hearted Ale 3.75

DRAFT BEER

Bud Light 3.25	North Drop Ale 3.95
Stella artois 3.95	Yuengling Lager 3.25
Blue Moon Wheat 3.95	Sweetwater 420 3.95

CHAMPAGNES & SPARKLING WINE

BIN		BTG	BTL
800	Piper Sonoma, Brut, Sonoma	7	35
802	Chandon, Blanc de Noir, Carneros, CA		40
804	Schramsberg, Blanc de Noir, North Coast, CA 2005		65
806	Chandon, Rose, Yountville, CA 187ml	10	
808	Adami Garbel Prosecco, Trentino-Alto Adige, Italy		40
810	Veuve Clicquot, Yellow Label Brut, France		75
812	Dom Perignon, Epernay, 2000 France		225

SAUVIGNON BLANC & WHITE PINOT

BIN		BTG	BTL
100	Sterling, Sauvignon Blanc, Napa, CA 2009	6	23
102	CSM, Horse Heaven, Sauvignon Blanc, WA 2009		36
104	Mason, Sauvignon Blanc, Napa, CA 2007		38
106	Allan Scott, Sauvignon Blanc, Marlborough, NZ 2009		30
108	Kim Crawford, Sauvignon Blanc, NZ 2009	8	31
110	Hippolyte Reverdy Sancerre, Loire, FR 2008		46
112	Duo Torri Pinot Grigio, Venetie, Italy 2009	6	23
114	Villa Masetti, Venetie, Italy 2009		30
116	Riff Pinot Grigio, Delle Venetie, Italy 2009	7	27
118	Chehalem, Pinot Gris, Willamette, Oregon 2008		48
120	King Estate, Acrobat Pinot Gris, OR 2008		35

CHARDONNAY

BIN		BTG	BTL
200	Fox Brook, Sonoma, CA 2009	5	19
202	Lake Sonoma, Russian River Valley, CA 2008		38
204	Deloach, Russian River, CA. 2007	8	31
206	Daniel Gehrs, Oak Free, Monterey, CA 2008		40
208	Geode, Santa Barbara, CA 2006		42
210	Chalone, Monterey, CA 2008	6	23
212	Ferrari Carano, Alexander Valley, CA 2008	10	39
214	Cakebread, Napa Valley, CA 2009		65
216	Rombauer, Carneros, CA 2008		58
218	Stonestreet, Alexander Valley, CA 2006		50
220	Martinelli, Woosley Road, Russian River, CA 2007		88
222	Mount Eden, Wolff Vineyard, Edna Valley, CA 2008		44
224	Neyers, Carneros, CA 2008		72
226	Newton Unfiltered, Napa, CA 2007		85

ALTERNATIVE WHITES

BIN		BTG	BTL
330	Bel Arbor, White Zinfandel, CA 2009	5	19
302	Clean Slate, Riesling, Mosel, Germany 2009	6.5	25
304	Conundrum, Rutherford, CA 2008	12	46
306	Chateau de Parenchere, Bordeaux Blanc, FR 2009	7	27
308	Martin Codax, Albarino, Rias Biexas, Spain 2008		32
310	Fess Parker, Viognier, Santa Barbara, CA 2008		42
312	Monchhof, Spatlese, Mosel Slate, Germany 2008		44
314	Summerer, Gruner Veltliner, Austria 2009		36

ISLAND COCKTAILS

- THE TAINT** - Frozen concoction of red wine sangria swirled with frozen top shelf margarita 6.00
BUSHWACKER - Cruzan Black Strap rum, coffee liqueur, vanilla ice cream, 151 rum float 6.00
PAIN KILLER - Cruzan aged rum, orange and pineapple juice, and cream of coconut 6.00
CAT 5 HURRICANE - Cruzan dark rum, 151 rum, passion fruit rum, lime juice, orange and pineapple juice 6.00
MANDARIN MANGO MOJITO - Cruzan rum, limes, fresh mint, mandarin oranges, and club soda 6.00
GINGER COOLER - Cruzan dark rum, orange liqueur, orange juice, and ginger beer 6.00
STRAWBERRY MANGO MOJITO - Cruzan mango rum, limes, mint, strawberries, mango syrup, and club soda 6.00
RUM PUNCH - Cruzan light rum, mango rum, and coconut rum, cherry syrup, pineapple and orange juice 6.00
CHIPOTLE PINEAPPLE MOJITO - Cruzan pineapple rum, chipotle pineapple syrup, limes, mint, and club soda 6.00
CITRUS RUM COOLER - Cruzan light rum, orange liqueur, lime juice, topped with lemon-lime soda 6.00
CUCUMBER & SAGE WHITE SANGRIA - Sauvignon Blanc wine with cucumber, sage, vodka, and white cranberry juice ... 6.00
PBJ - Pabst Blue Ribbon with shorty shot of Jagermeister 5.00

PINOT NOIR

BIN		BTG	BTL
400	Castle Rock Cuvee, CA 2009	7	27
402	Sean Minor, Carneros, CA 2009		36
404	Mark West, CA 2008	8	32
406	Belle Glos, Clark & Telephone, Santa Maria, CA 2008		70
408	Zivo, Willamette Valley, OR 2006		48
410	Siduri, Parsons Vineyard, Russian River Valley, CA 2006		65
412	Edna Valley, San Luis Obispo, CA 2008	9	35
414	Penner Ash, Willamette Valley, OR 2008		68
416	RaNui, Marlborough. NZ 2007		44

ZINFANDEL & MERLOT

BIN		BTG	BTL
500	King Fish, Merlot, CA 2008	5	19
502	Freemark Abbey, Merlot, Napa, CA 2006		48
504	Duckhorn, Merlot, Napa Valley, CA 2007		80
506	Charles Smith, Velvet Devil Merlot, WA 2008	7	27
508	EdMeades, Zinfandel, Mendocino, CA 2007	10	39
510	Pedroncelli, Zinfandel, Mother Clone, CA 2007		44
512	Marietta Cellars, Zinfandel, Geyserville, CA 2007		58

CABERNET SAUVIGNON

BIN		BTG	BTL
600	King Fish, CA 2009	5	19
602	Annabelle, Napa, CA 2007		38
604	Eberle, Paso Robles, CA 2007		42
606	Elderton. Barossa Valley, Australia 2006		65
608	Kilroy, South Eastern, Australia 2006		44
610	Silver Palm, Ca 2007	10	39
612	Caymus, Napa, CA 2008		110
614	Frogs Leap, Napa Valley, CA 2007		72
616	Chalone, Monterey, CA 2006	8	31
618	Kenwood, Yalupa, CA 2007	8	31
620	Silver Oak, Alexander Valley, CA 2005		110
622	Heartland, South East, Australia 2007		40
624	Villa San-Juliette, Paso Robles, CA 2008		42
626	Cannonball, CA 2007		36
628	Poppy Hill, CA 2006		26

ALTERNATIVE REDS

BIN		BTG	BTL
700	Protocolo Tinto, La Mancha, Spain 2008	5	19
702	Decoy, Merlot Cabernet Blend, Napa, CA 2008		48
704	Shooting Star, Syrah, Lake County, CA 2007		38
706	Quinta do Infantado, Douro DOC, Portugal 2001		30
708	Newton, Claret, Napa, CA 2007		52
710	Chocolate Box, Shiraz, Barossa Valley, Australia 2007		42
712	Piping Shrike, Barossa Valley, Australia 2008	10	39
714	Crios, Malbec, Mendoza, Argentina 2009	7	27
716	Hook & Ladder, Tillerman Red, Sonoma, CA 2007		42

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