



CHEF GREGG'S RECOMMENDATION
Mahi-Mahi Anegada
 Spicy seared fillet over whipped potatoes, sauteed broccolini, topped with lobster gravy and shrimp
19.95

NORTH DROP BAR FEATURE
St. Croix Caribbean Martini
 Icy cold Cruzan vanilla & coconut rum with a splash of pineapple juice
6.00

RAW BAR

BAKED OYSTERS

- Gulf Oyster** 1/2 doz. **4.95** doz. **8.95**
 Fresh shucked, over shaved ice with house-made cocktail sauce*
- Colossal Shrimp Cocktail** **10.95**
 Jumbo Gulf shrimp with house cocktail and remoulade sauce
- Island Ceviche** **8.75**
 Fresh seafood, citrus juices, avocado, tomatoes, and island spices*

- Oyster Monterey** 1/2 doz. **8.75** doz. **15.95**
 Spicy Verde salsa baked, topped with pepper jack cheese
- Oyster Rockefeller** 1/2 doz. **8.75** doz. **15.95**
 Creamed spinach, Pernod, bacon, topped with hollandaise sauce
- Oyster Bienville** 1/2 doz. **8.75** doz. **15.95**
 Shrimp, mushrooms, garlic, topped with 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.

HOT APPETIZERS

- Blue Angel Chips** **7.95**
 House-made potato chips, warm melted Maytag blue cheese.
- Salt and Pepper Calamari** **8.25**
 Smoked paprika vinaigrette and habanero lime aioli
- Maryland Style Lump Crab Cake** **10.95**
 Fresh lump crab, roasted corn relish and remoulade sauce

- New Orleans BBQ Shrimp** **7.95**
 BBQ butter, Worcestershire, warm bread for dipping
- Caribbean Conch Fritters** **7.75**
 Smoky chipotle aioli and sweet garlic chili sauce
- Crispy Lobster Fingers** **13.95**
 Vanilla bean infused honey mustard

Blue Crab Claws Available crispy fried or garlic sauteed 1/2 lb. **15.95** 1/4 lb. **8.95**

SOUPS & SIDE SALADS

SANDWICHES & ENTREE SALADS

Sandwiches served with house fries

- Seafood Gumbo** Bowl **5.75** Cup **3.95**
 Shrimp, crab, oysters, andouille sausage in a classic dark roux
- Caribbean Conch Chowder** . Bowl **5.75** Cup **3.95**
 Diced conch, spicy tomato broth, vegetables
- Caesar Salad** **4.95**
 House-made Caesar dressing, Parmesan cheese, herb croutons
- House Salad** **3.95**
 Mixed field greens, lemon thyme vinaigrette, Parmesan cheese
- Iceberg Wedge** **6.95**
 Blue cheese dressing, bacon, scallion, and grape tomatoes
- TGM Farm House Salad** **6.95**
 Chopped peppers, onion, chick peas, hearts of palm, tomato, feta cheese, basil, zucchini, radish, olives, tangy mustard vinaigrette

- TGM Cheddar Burger** **8.95**
 Tillamook cheddar cheese, lettuce, tomato, house-made pickles
- Tortilla Crusted Chicken Sandwich** **8.95**
 Jalapeno cheddar bread, cheese, tomato, lettuce, cilantro ranch
- Crispy Fish Sandwich** **9.95**
 Fried mahi-mahi, cheese, lettuce, tomato, house-made tartar sauce
- Steak & Wedge Salad** **12.95**
 Tender grilled sliced steak, asparagus, roasted beets, blue cheese
- Salmon Caesar Salad** **11.75**
 Grilled salmon fillet, crisp romaine lettuce, house-made dressing
- Jerk Chicken Island Cobb Salad** **12.95**
 Mango, avocado, bacon, tomatoes, roasted corn black bean relish, with 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** Spicy seared, lobster sauce, shrimp, whipped potatoes, seasonal vegetables **19.95**
- Mojo Chicken** Cuban roasted 1/2 chicken, coconut rice and beans, fried sweet plantains **16.25**
- Loved & Rubbed Salmon** Caramelized house rub, sweet potato hash, apple wood smoked bacon, lemon butter **18.95**
- 8 Hour Ribs** Spice rubbed and slow roasted for 8 hours, guava barbecue glaze, coconut rice and beans, cole slaw **16.95**
- Horseradish Crusted Swordfish** Whipped potatoes, seasonal vegetables, orange vinaigrette, balsamic reduction **21.75**
- Caribbean Grilled Lobster Tail** Maine lobster tail, key lime butter grilled, coconut rice and beans, seasonal vegetables **MKT**

MARKET FISH & SHELLFISH

Simply grilled, brushed with salsa verde, served with coconut rice and beans and seasonal vegetables

- Red Snapper, Apalachicola, Florida** **21.75**
- Black Grouper, Apalachicola, Florida** **21.95**
- Cobia, Pensacola, Florida** **19.95**
- Swordfish, Outer Banks, North Carolina** **19.95**
- White Shrimp, Gulf of Mexico, Florida** **17.75**
- Sea Scallops, Georges Bank, Massachusetts** **19.95**

FRIED SEAFOOD

Served with fries, coleslaw, cocktail and tartar sauce

- Gulf Shrimp** 1 dz ... **17.75** **Oysters** 1 dz **16.50**
- Sea Scallops** **19.95** **Shrimp & Oysters** **16.95**
- Crab Claws** **17.95** **Lobster Fingers** **18.75**

STEAK & CHOPS

Served with whipped potatoes and seasonal vegetables

- Kansas City Strip Steak** 16 ounce* bone in **29.95**
- Barrel Cut Filet Mignon** 8 ounce* **27.50**
- Roast Prime Rib** 12 ounce* **24.00**

Private Party and Banquet Rooms Available 850.677.9153

400 Pensacola Beach Blvd. Pensacola Beach, Fl. 32561



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	3.75	Heineken	3.75
Amstel Light	3.75	Stella Artois	3.75

DRAFT BEER

Bud Light	2.75	North Drop Ale	3.25
Abita Amber	3.25	Yuengling Lager	2.75
Blue Moon Wheat	3.25	Sweetwater 420	3.25

CHAMPAGNES & SPARKLING WINE

BIN		BTG	BTL
800	Piper Sonoma, Brut, Sonoma	7	35
802	Chandon, Blanc de Noir, Carneros, CA		40
804	Iron Horse, Vintage Brut, Green Valley, CA 2004		60
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 2008	6	23
102	CSM, Horse Haven, Sauvignon Blanc, WA 2008		36
104	Mason, Sauvignon Blanc, Napa, CA 2007		38
106	Allen Scott, Sauvignon Blanc, Marlborough, NZ 2009		30
108	Kim Crawford, Sauvignon Blanc, NZ 2009	8	33
110	Hippolyte Reverdy Sancerre, Loire, FR 2008		46
112	Duo Torri Pinot Grigio, Venetie, Italy 2009	6	23
114	Villa Masetti, Romagna, Italy 2008		30
116	Riff Pinot Grigio, Delle Venetie, Italy 2008	7	27
118	O'Reilly's, Pinot Grigio, Columbia Valley, WA 2007		33
120	King Estate, Acrobat Pinot Gris, OR 2008		35

CHARDONNAY

BIN		BTG	BTL
200	Bel Arbour, Mendocino, CA 2007	5	19
202	Lake Sonoma, Russian River Valley, CA 2007		38
204	Deloach, Russian River, CA. 2007	8	33
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 2007	10	39
214	Cakebread, Napa Valley, CA 2008		65
216	Rombauer, Carneros, CA 2008		58
218	Stonestreet, Alexander Valley, CA 2006		50
220	Martinelli, Woosley Road, Russian River, CA 2006		88
222	Mount Eden, Wolf Vientard, Edna Valley, CA 2008		44
224	Neyers, Carneros, CA 2008		72
226	Newton Unfiltered, Napa, CA 2006		85

ALTERNATIVE WHITES

BIN		BTG	BTL
300	Campus Oaks Reserve, White Zinfandel, CA 2007	5	19
302	Hogue Riesling, Columbia Valley, WA 2008	6	23
304	Hey Mambo, Swanky White, CA 2009	7	27
306	Chateau de Parenchere, Bordeaux Blanc, FR 2009	7	27
308	Martin Codax, Albarino, Rias Baixas, Spain 2008		32
310	Fess Parker, Viognier, Santa Barbara, CA 2007		42
312	Schmitt Sohne, Piesporter Michelsberg, Germany 2008		22

ISLAND COCKTAILS

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

PINOT NOIR

BIN		BTG	BTL
400	Castle Rock Cuvee, CA 2008	7	27
402	Mountain View, Carneros, CA 2009		36
404	Mark West, CA 2008	8	31
406	Belle Glos, Clark & Telephone, Santa Maria, CA 2008		70
408	Zivo, Willamette Valley, OR 2004		48
410	Bethel Heights, Willamette Valley, OR 2006		62
412	Edna Valley, San Luis Obispo, CA 2007	9	35
414	Babich, East Coast, NZ 2006		38
416	RaNui, Marlborough, NZ 2007		44

ZINFANDEL & MERLOT

BIN		BTG	BTL
500	King Fish, Merlot, CA 2007	5	19
502	Markham, Merlot, Napa, CA 2005		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 2007	5	19
602	Annabelle, Napa, CA 2006		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 2006	10	39
612	Caymus, Napa, CA 2007		110
614	Frogs Leap, Napa Valley, CA 2006		72
616	Chalone, Monterey, CA 2007	8	31
618	Kenwood, Yalupa, CA 2006	8	31
620	Silver Oak, Alexander Valley, CA 2005		110
622	Heartland, South East, Australia 2007		40
624	Daniel Gehrs, Central Coast, CA 2006		42
626	Sagelands, Columbia Valley, WA 2006		28
628	Poppy Hill, CA 2006		26

ALTERNATIVE REDS

BIN		BTG	BTL
700	Protocolo Tinto, La Mancha, Spain 2008	5	19
702	Querceto Chianti, Italy, 2007	6	23
704	Shooting Star, Syrah, Lake County, CA 2006		38
706	Ravenswood, Petite Syrah, CA 2006	7	27
708	Newton, Claret, Napa, CA 2006		52
710	Chocolate Box, Shiraz, Barossa Valley, Australia 2007		42
712	Mr. Riggs, The Gaffer, Shiraz, McClaren Vale, Au.	10	39
714	Crois, Malbec, Mendoza, Argentina 2008	7	27
716	Hook & Ladder, Tillerman Red, Sonoma, CA 2006		42

Private Party and Banquet Rooms Available

400 Pensacola Beach Blvd. Pensacola Beach, Florida

THE GRAND MARLIN