

THE MARLIN



APPETIZERS

Fried Zucchini	12
paper thin fried zucchini chips with lemon aioli	
Grilled Calamari <i>gf</i>	16
grilled over an open flame with oregano vinaigrette	
Little Neck Steamers <i>gf</i>	20
drawn butter, lemon	
Crispy Calamari	16
crispy fried calamari with fresno peppers, served with marinara sauce	
Baked Clams Casino <i>gf</i>	14
top neck local clams, applewood bacon, peppers, onions, pecorino romano	
Mozzarella Sticks	11
homemade marinara	
Wings	14
bone-in, naked, choice of honey bee, buffalo, or 5 alarm. Served with blue cheese or ranch	
Steamed Mussels <i>gf</i>	17
in white wine garlic or spicy red sauce	
Eggplant Rollatini <i>gf</i>	9
eggplant rolled with ricotta, mozzarella cheese over marinara sauce	
Buffalo Calamari	17
crispy calamari tossed in buffalo sauce, served with bleu cheese	

WOOD FIRED PIZZA

Classic Margherita	16
fresh mozzarella, basil	
Clams Casino	19
local clams, red onion, peppers, bacon	
Pepperoni	17
Sweet Italian Sausage	17
Mushroom & Fontina Cheese	17
Barbecue Chicken	18
grilled chicken, red onions, barbecue sauce	
Chicken Vodka Parmesan	19
vodka sauce, fresh mozzarella, sliced chicken cutlet	
Mediterranean Veggie	16
eggplant, zucchini, squash, cauliflower, green pepper, red onion, mushroom	
Shrimp Scampi	19
shrimp, red onion on a scampi sauce cream base	

FROM THE SEA

Maine Lobster	1lb 38 2lb 74
served with corn on the cob & coleslaw	
Grilled Salmon	31
citrus vinaigrette, saffron rice, asparagus	
Fish & Chips	24
crispy cod served with fries, coleslaw	
Jumbo Lump Crab Cakes	37
pan seared, served with saffron rice, green beans	
Ketch of the Day	MP
ask your server for the chef's daily selection	
Surf and Turf	55
4oz lobster, 6oz grilled filet mignon with herb butter	

RAW BAR

Delaware Bay Oysters	1/2 dozen 15 dozen 28
Middle Neck Clams	1/2 dozen 10 dozen 19
Jumbo Shrimp Cocktail	1/2 dozen 18 dozen 34
Seafood Sampler	24
4 each of jumbo shrimp cocktail, little neck clams, & delaware bay oysters	
Peel & Eat Shrimp	1/2lb 14 1lb 27
plain or spicy	

SOUP + SALAD

French Onion Soup	12
smothered with melted gruyère	
Soup Du Jour	11
ask your server about our rotating Soup Du Jour	
Lobster Avocado Salad <i>gf</i>	24
watercress, maine lobster, avocado, ginger vinaigrette	
Wild Arugula Salad <i>gf</i>	15
california almonds, manchego cheese, champagne vinaigrette	
Caesar Salad	13
romaine, classic caesar dressing, baguette croutons	
Green Market Salad	15
field greens, crispy fried shallots, gorgonzola cheese, champagne vinaigrette	
Classic Wedge <i>gf</i>	12
applewood smoked bacon, red onion, cherry tomatoes, blue cheese	
Panzanella Salad	18
cucumbers, capers, kalamata olives, red onion, shrimp, croutons, olive oil, red wine vinegar	
<i>additions</i> chicken 9 steak 14 salmon 13 shrimp 12	

PASTA

Rigatoni Alla Vodka	24
tossed in vodka sauce	
<i>additions</i> grilled chicken 6 shrimp 8	
Seafood Fra Diabolo	36
shrimp, scallops, mussels, calamari over spaghetti in our spicy red sauce	
Linguine In Clam Sauce	29
local little neck clams, broccoli rabe sautéed in a garlic white wine sauce over linguine	
Lobster Ravioli	33
sautéed in our homemade vodka sauce	
Shrimp Scampi	31
shrimp sautéed in our scampi sauce served over linguine	

LAND LOCKED

Big Beautiful Marlin Burger	18
caramelized onion, lettuce, tomato with fries	
<i>additions</i> bacon 4 mushrooms 3 swiss 2 cheddar 2 provolone 2 <i>gf</i>	
Grilled Skirt Steak	28
chimichurri, mashed potatoes, asparagus	
Chicken Parmigiana	26
melted mozzarella, tomato sauce with rigatoni	
Eggplant Parmigiana	22
breaded, topped with mozzarella cheese in a tomato basil sauce with an arugula salad	

COCKTAILS

Strawberry Swing

Tito's, Muddled Strawberry, Mint,
Simple Syrup, Lemonade **14**

Pomtini

Absolut Citron, Simple Syrup,
Pomegranate Juice **14**

Empire Blend

Makers Mark, Disaronno Amaretto,
Amarena Cherries **16**

Ginberry Twist

Aviation Gin, Tonic, Blackberry
Simple, Mint **15**

Marlin Mai Tai

Light Bounty Rums, OJ, Pineapple
Juice, Orgeat Syrup, Dark Rum
Floater **15**

Dani Marita

Casamigos Jalapeño Tequila, Melon
Liqueur, Fresh Lime **16**

Garden Party

Espolon, Grapefruit Soda, Lime,
Rosemary Simple Syrup **14**

Sangria Blanca

House Made White Wine Sangria **13**

Velvet Vino

House Made Red Wine Sangria **13**

Citrus Oak

Bulleit Bourbon, Amarena Cherries,
Oranges, Angostura Bitters **16**

OG Espresso Martini

Stoli Vanilla, Kahlua, Espresso **15**

SPIRIT FREE

Caff & Coke

Espresso, Diet Pepsi, Lemon **10**

Mintberry Cooler

Lemonade, Simple, Strawberries,
Mint **11**

Blackberry Breeze

Blackberry Simple Syrup, Mint,
Lime, Honey, Club Soda **12**

Citrus & Sprig

Grapefruit Soda, Rosemary
Simple, Lime **11**

Espress-No Martini

Espresso, Cream, Vanilla **10**

WINE

WHITE

Santa Margherita *Pinot Grigio* Italy **22/66**

St. Michael *Pinot Grigio* Italy **13/39**

Kim Crawford *Sauvignon Blanc* New Zealand **14/42**

Kendall Jackson *Chardonnay* California **13/39**

Bacchus *Chardonnay* California **10/30**

Domaine Reverdy *Sancerre* France **19/57**

Dr. Loosen *Riesling* Germany **10/30**

Rombauer *Chardonnay* Italy **78**

RED

Decoy *Cabernet Sauvignon* California **18/54**

Rock & Vine *Cabernet Sauvignon* California **14/42**

Meiomi *Pinot Noir* New Zealand **18/54**

Pessimist *Red Blend* California **20/60**

Stella Antica *Red Blend* Italy **10/30**

Cantina Zaccagnini *Montepulciano* Italy **14/42**

Castarelle *Chianti* Italy **18/54**

Cakebread *Cabernet Sauvignon* California **169**

SPARKLING

La Marca *Prosecco* Italy **16/48**

Veuve Brut France **125**

BLUSH

Whispering Angel *Rosé* France **19/57**

Figuière Méditerranée *Rosé* France **9/27**



DRAUGHT BEER

Blue Moon 5.4% ABV *wheat beer, bright citrus* **8**

Kane Head High 6.6% ABV *hoppy IPA, crisp touch of citrus* **9**

Ship Bottom Grazie 4.2% ABV *dry, crisp, & hoppy tasting pilsner* **8**

Asbury Blonde 4.9% ABV *light bodied, hoppy European style lager* **8**

Narragansett Del's Shandy 4.7% ABV *crisp & refreshing with notes of citrus* **8**

Yuengling 4.2% ABV *traditional lager from America's oldest brewery* **6**

Icarus Drinking Crayons 7.9% ABV *hazy, fruit forward hoppy IPA* **9**

Miller Lite 4.2% ABV *pilsner, brewed for more color & taste* **6**

Downeast Cider 5.1% ABV *refreshing, light apple notes* **8**

Modelo 4.4% ABV *rich & full flavored Mexican pilsner* **7**