



Marina Grog & Galley

Appetizers



Calamari steak cut, handed breaded with cocktail sauce.....	12.95
Hot Crab & Artichoke Dip crab, creamy parmesan, almonds & pita triangles.....	12.95
Escargot baked in a rich garlic butter, served with mini baguettes.....	12.95
Duck Wings deep fried, grilled & dipped in a sweet & spicy sauce.....	12.95
Portabella Mushroom stuffed with salmon, walleye, spinach & swiss.....	12.95
Baby Back Ribs* half slab of slow smoked pork ribs dipped in our famous glaze.....	12.95
Scallops wrapped in apple-wood smoked bacon, guava honey & orange-soy glaze.....	12.95
Peppadews garlic pepper bacon, shrimp & herb stuffing, blue cheese & balsamic vinaigrette.....	12.95
Mussels steamed mussels, white wine & onion sauce, parmesan cheese, capers & a mini baguette.....	12.95
Lobster, Crab Macaroni & Cheese shell pasta w/Alaskan crab & lobster in a havarti & brie cheese sauce.....	13.95
Shrimp Cocktail* 6 chilled jumbo shrimp with cocktail sauce.....	14.95
Crab Cakes jumbo Maryland blue crab with creamy dill caper sauce.....	15.95
Baked Brie brown sugar, pecans, lavosh crackers & seasonal fruit.....	15.95

Soups & Salads

Clam Chowder new England style house recipe, tender chopped clams, potatoes, onions & celery.....	cup - 4.95	bowl - 6.95
Soup du Jour chef's fresh soup of the day.....	cup - 4.95	bowl - 6.95
Caesar hearts of romaine or baby spinach, house made dressing with shaved parmesan cheese & croutons.....	6.95	
Pear & Pecan* mixed greens, fresh pears, blue cheese, candied pecans with a citrus shallot vinaigrette.....	6.95	
Wedge* iceberg lettuce with thousand island or blue cheese, sliced red onion, diced peppadews & peppered bacon.....	6.95	

dressings available for house salad: parmesan peppercorn ranch, balsamic vinaigrette, blue cheese & thousand island

Classic Steaks

Filet Mignon certified premium beef, center cut, over mesquite charcoal.....	6oz - 34.95	9oz - 44.95
Filet Del Mar certified premium beef, garlic cream sauce, shrimp, scallops, crab & mushrooms.....	6oz - 39.95	9oz - 49.95
Filet Oscar certified premium beef, king crab, bordelaise & béarnaise on a bed of asparagus.....	6oz - 39.95	9oz - 49.95
Kansas City Strip*  USDA prime, dry aged with our famous glaze, kosher salt & black pepper over mesquite charcoal.....	12oz - 49.95	
Ribeye*  USDA prime, dry aged 50+ days with our famous glaze, kosher salt & black pepper, over mesquite charcoal.....	14oz - 59.95	

Steak Options: Sautéed mushrooms and onions.....	4.95
Blue Cheese Crust.....	2.00
Kona Coffee Crust.....	2.00
Cracked Black Pepper Crust.....	2.00
Blackened Crust.....	2.00
Bacon Wrapped Filet or Steak Butter.....	N/C

When ordering steaks please base on chart listed

Rare: Cool red center **Medium Rare:** Warm red center **Medium:** Warm pink center
Medium Well: Slightly pink center **Well Done:** Cooked through

Galley Fresh Catch

Hawaiian Snapper* toasted macadamia nut, garlic & basil rub, drizzled with mango puree & citrus vinaigrette, rice & asparagus.....	39.95
Hawaiian Mahi-Mahi sautéed with panko crust, remoulade & tomato onion relish, rice & asparagus.....	39.95
Ora King Salmon blackened seasoned, grilled with a Cajun teriyaki glaze with white rice pilaf & asparagus.....	39.95
Walleye lightly coated with fresh breadcrumbs & sautéed, white rice pilaf, lemon thyme sauce & capers.....	29.95

Lobster Tails & Crab Legs

Lobster Tail 8oz cold water, broiled* or deep fried with drawn butter.....	35.95	Add to entrée: 8oz tail - 20.00
Lobster Tails 2, 8oz cold water, broiled* or deep fried with drawn butter.....	55.95	Add to entrée: 2, 8oz tails - 40.00
Alaskan King Crab* 1 leg.....	49.95	Add to entrée: 1 leg - 36.00
Alaskan King Crab* 2 legs.....	79.95	Add to entrée: 2 legs - 72.00

Marina Specialties

Crab Supreme Au Gratin baked with crab, seafood, five gourmet cheeses & garlic butter.....	35.95
Stuffed Shrimp three jumbo shrimp, stuffed with shrimp, parmesan & fresh herbs.....	39.95
Chicken & Lobster Roulade lobster tail wrapped in a chicken breast with champagne lobster sauce & truffle oil.....	29.95
Rack of Lamb Kona coffee encrusted, cooked to medium rare, cabernet sauce & asiago-parmesan Yukon gold mashed potatoes.....	39.95
Double Bone Stuffed Pork* slow smoked, pancetta bacon, fresh spinach, herbs & Italian cheeses.....	29.95
Pork Medallions four medallions grilled, wrapped in applewood smoked bacon brushed with honey hoisin glaze.....	29.95
Baby Back Ribs* full slab of slow smoked pork ribs dipped in our famous glaze.....	28.95
Vegetarian Pasta linguine with artichokes, onion, asparagus, spinach, tomatoes & mushrooms in primavera oil.....	25.95
With chicken	27.95

Unless noted in description, all entrees include: old fashioned green beans & choice of:

Baked Potato, Au Gratin Potatoes, Candied Yams or Wild Rice Pilaf, & choice of House Salad, New England Style Clam Chowder, or Soup du Jour

Desserts

Several dessert selections are available, however, our famous Molten Chocolate Cake must be pre-ordered with your entrée.....6.50

*GLUTEN FREE

*consumption of raw or undercooked meats, seafood or shellfish may increase risk of food borne illness.