



# Marina Grog & Galley

## Appetizers

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

## Soups & Salads

<b>Clam Chowder</b> new England style house recipe, tender chopped clams, potatoes, onions & celery.....	cup - 4.95	bowl - 6.95
<b>Soup du Jour</b> chef's fresh soup of the day.....	cup - 4.95	bowl - 6.95
<b>Caesar</b> hearts of romaine or baby spinach, house made dressing with shaved parmesan cheese & croutons.....	6.95	
<b>Pear &amp; Pecan*</b> mixed greens, fresh pears, blue cheese, candied pecans with a citrus shallot vinaigrette.....	6.95	
<b>Wedge*</b> 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

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

<b>Steak Options:</b> 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

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

## Lobster Tails & Crab Legs

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

## Marina Specialties

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