



# BRUNCH MENU

by Executive Chef Alfonso Gonzales

Sunday 8am - 1pm

## Featuring...

free-flowing champagne 15.95  
(with entrée purchase served until 1pm)

the best bloody mary 10.95

ramos gin fizz 15.95

michelada 9.95

the irish lass 11.95

irish coffee 11.95

### CORNED BEEF HASH 13.95

potatoes, bell pepper, and onions tossed with corned beef, served with two eggs any style

### THE WIDOW MAKER 13.95

butter milk biscuits & country gravy, your choice of applewood bacon or sausage link, two eggs any style and breakfast potatoes

### TEXAS HANGOVER PIE 14.95

smoked in-house beef, potato hash, a dollop of creamed corn, black beans, avocado, cheese blend, mild chilies, tomatoes, topped with two eggs any style

### MARLIN COMBO 12.95

two eggs any style, two slices bacon or two sausage links, with two pancakes  
(make it blueberry pancakes for an additional 1.95)

### PANCAKES 9.95

classic or blueberry

## Benedicts

Served on an english muffin with house made hollandaise and hash browns or breakfast potatoes, substitute fresh fruit \$2

### CLASSIC BENEDICT 12.95

canadian bacon

### WALK THE PLANK 14.95

to crab & shrimp heaven

### HUEVOCADO 14.95

grilled tomato, smashed avocado, tomatillo hollandaise, cilantro

### BLOODY MARY 14.95

spicy bacon, bloody mary hollandaise, green olive garnish

## Omelets

Made with 3 fresh ranch eggs, choice of breakfast potatoes or hash browns, substitute fresh fruit \$2, add avocado \$2.95.

### OLD TOWN STEAK CHILI 12.95

loads of our award-winning steak chili, cheese blend, green onions, with a dollop of sour cream

### ROSARITO BEACH 12.95

house-made carnitas, refried beans, cheese blend and pico de gallo, finished with chile verde sauce and a dollop of sour cream

## Create Your Own Omelet

Start off with 3 fresh ranch eggs & cheese blend, you create the rest. Starting at 8.95!

### VEGETABLES 1.00 each

bell pepper, tomatoes, red onions, green onions, Ortega chilies, sliced jalapeños, mushrooms, sautéed spinach

### MEATS 1.75 each

applewood bacon, diced sausage, chorizo, diced ham, carnitas

### SEAFOOD 3.75 each

bay shrimp, grilled salmon, dungeness crab

### TWO FRESH RANCH EGGS ANY STYLE 8.95

with breakfast potatoes and toast

### CHEF'S FAMOUS HUEVOS RANCHEROS 13.95

corn tortillas, beans, eggs, cheese blend and our ranchero sauce, topped with sour cream, served with breakfast potatoes (add avocado \$2.95)

### STEAK & EGGS 17.95

two eggs any style, grilled flat iron steak with chimichurri sauce, choice of hash browns or breakfast potatoes

### BREAKFAST SKILLET 13.95

two eggs scrambled with spinach, tomatoes, and choice of ham, bacon, chorizo, or sausage, topped with mixed cheese and cotija cheese, served with breakfast potatoes

## Breakfast Bunnitos

Saturdays & Sundays from 8 am - 12 pm

All come with eggs, pico de gallo, potatoes, refried beans, tomatillo salsa & cheese blend 10.95

choice of:

chorizo | vegetarian | bacon | sausage

## Brunch Side Items

applewood bacon (4) 5.95

sausage patty (2) 5.95

angus burger patty 6.50

sausage links (2) 3.95

biscuits & gravy 7.95

Lunch available after 11am



Gluten-free options available!

## Starters

### Chilled Oysters

half dozen | dozen  
market price

served with cocktail sauce, horseradish & mignonette  
Rockefeller style half dozen 20 TITO'S oyster shot 10.95

**CHILLED JUMBO SHRIMP COCKTAIL (4) 17.95**  
house made cocktail sauce, "atomic" horseradish, lemon

**"OFF THE HOOK" SRIRACHA SHRIMP 14.95**  
rock shrimp cooked golden, tossed with our top-secret sriracha sauce

**TAQUITOS OF THE DAY (3) 11.95**  
tomatillo salsa, chipotle crème fraîche, cotija cheese, pico de gallo  
add guacamole 3.95

**CALAMARI FRITTI 14.95**  
cooked golden with cocktail & thai chili dipping sauces

**ISLAND POKE 17.95**  
fresh ahi marinated in soy, chili oil with avocado, green onions, sesame seeds, won-ton chip garnish  
Make it Poke Nachos add \$2

## Soups & Fresh Salads

**DOUBLE CLAM CHOWDER** cup 6.95 | bowl 9.95  
"Best in Orange County!"

**OLD TOWN STEAK CHILI** cup 6.95 | bowl 9.95  
blended cheese, sour cream, green onions

**MARLIN HOUSE SALAD 7.95**  
field greens, feta cheese, cherry tomatoes, red onions, cucumbers, artichoke hearts, balsamic vinaigrette

**CLASSIC WEDGE SALAD 10.50**  
iceberg lettuce, red onions, tomatoes, bacon, bleu cheese crumbles & bleu cheese dressing

**CAESAR SALAD** small 7.95 | entrée size 9.95  
hearts of romaine, house made croutons, cherry tomatoes, shaved parmesan | anchovies add 3.50  
"off the hook" sriracha shrimp add 6  
salmon add 8 | grilled chicken add 5

**NEPTUNE'S COBB 22.95**  
shredded iceberg lettuce, crab, shrimp, grilled salmon, chilled asparagus, grilled corn, tomatoes, louie dressing

## Sunday Prime Rib Special

served 12 pm to close

### SLOW ROASTED PRIME RIB

with au jus, horseradish, mashed potatoes, and creamed corn, choice of marlin house salad or cup of double clam chowder to start

10 oz 25.95 | 14 oz 29.95

## House Favorites

**HALIBUT FISH & CHIPS (2) 21.95 | (3) 27.95**  
beer-battered fish, chips and house-made tartar

**CENTER CUT SALMON FILET 23.95**  
grilled with Old Bay Seasoning, mashed potatoes, steamed broccoli

**BEER-BATTERED HALIBUT SANDWICH 17.95**  
lettuce, tomato, chipotle tartar sauce, on a french roll

**CLASSIC ANGUS BURGER 13.50**  
lettuce, tomato, sweet red onions, on a brioche bun

**SMOKED TURKEY AND AVOCADO 14.95**  
turkey, lettuce, tomato, avocado, mayo, squaw bread, served with fries

**SIGNATURE PRIME RIB FRENCH DIP 20.95**  
thin sliced slow-roasted prime rib, on a fresh baked french roll, swiss cheese, grilled onions, au jus, creamy horseradish, and World Famous Philippe's mustard, served with fries

**CORNED BEEF REUBEN SANDWICH 15.95**  
in-house roasted corned beef brisket, sauerkraut, swiss cheese, louie dressing, on grilled fresh baked rye, served with fries

**BAJA TACOS 16.95**  
blackened mahi mahi, beer battered cod or sriracha shrimp with mixed cabbage, pico de gallo and chipotle aioli. Served with tomatillo salsa and your choice of southwest rice or black beans