



## Catering Menu

### Available for Take-Out

### Housemade Soups

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Serves 3-4, by the Quart for \$17

Double Clam Chowder  
Wharf-Style Fish Chowder  
Old Town Steak Chili

### Salads

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Each will serve up to 12 shared portions, or up to 3 as an entrée.

Add Grilled Chicken \$6 | Grilled or Sriracha Shrimp \$8  
Sesame Crusted Ahi \$11 | Grilled Salmon \$9 (price per person)

**Marlin House Salad \$24** – Honey balsamic, mixed greens, feta cheese, red onions, grape tomatoes  
**Very Berry Salad \$28** – Honey balsamic, spinach, strawberry, blueberry, raspberry, blue cheese crumbles, candied pecans  
**Caesar \$30** – Caesar dressing, chopped romaine, parmesan cheese, croutons, grape tomatoes  
**Asian \$30** – Sesame dressing, rice noodles, mandarin oranges, wontons, water chestnuts  
**Chopped Wedge \$32** – Blue Cheese dressing, chopped iceberg lettuce, sliced red onion, bacon, diced tomatoes, blue cheese crumbles

### Sandwich Trays

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Serves 8-10. Served on rolls with the spread/dressing on the side.

**Smoked Turkey \$11** – mayo, green leaf, tomato, avocado, Swiss cheese  
**Smoked Ham \$11** – honey mustard, green leaf, tomato red roasted peppers, cheddar cheese  
**Tuna Salad \$11** – green leaf, tomato  
**Caesar Chicken Wrap \$12** – grilled chicken breast, Caesar dressing, romaine, parmesan cheese  
**Sesame Crusted Ahi Wrap \$12** – seared ahi tuna, sesame dressing, arugula, Asian slaw

### Pasta Trays

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Family-style catering tray includes Garlic Bread (prices per person)  
Add Chicken \$6, Shrimp \$8, Salmon \$9 – per person

**Fettucine Alfredo \$10** – Creamy alfredo sauce, mushrooms  
**Pesto Linguine \$10** – Creamy pesto sauce, sundried tomatoes, mushrooms  
**Cajun Seafood Pasta \$22** – Cajun cream sauce, little neck clams, green lip and black mussels, shrimp & fresh fish with fettucine

### Appetizer Trays

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Serves 10-12

**Cheese & Dried Fruit \$39** – Cheddar, jack, pepper jack, smoked gouda, mozzarella, dried cherries, dried cranberries, dried apricots, candied pecans, walnuts, Carr's crackers  
**Meats \$55** – Smoked turkey, smoked ham, salami, prosciutto  
**Fresh Fruit \$29** – Cantaloupe, honey dew, watermelon, pineapple, fresh berries (seasonal)  
**Pot Stickers \$30** – Choice of Chicken, Pork, or Vegetable, with Miso sauce  
**Skewers** – Choice of Chicken \$30, Beef \$55, Shrimp \$62 or Vegetable \$26, with Teriyaki sauce  
**BBQ Meatballs \$35** – Beef meatballs in BBQ sauce  
**Shrimp Cocktail \$64** – Cocktail sauce, horseradish, lemon wedges  
**Chicken Wings \$80** – Choice of Spicy Buffalo sauce, Thai chili sauce or BBQ sauce, with blue cheese dressing, carrot & celery sticks  
**Cured Meat, Cheese, Dried Fruit \$70**  
**Bruschetta \$29** – Tomatoes, fresh basil, olive oil, balsamic, crostini  
**Mini Crab Cakes \$60** – Served with Chipotle aioli & tartar sauce  
**Island Poke \$160** – marinated ahi tuna, avocado, sesame seeds, wonton chips

### Family Style Trays

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Family-style catering tray includes a single protein, mashed potatoes and sautéed green beans (prices per person)

**Organic Chicken Marsala \$17**  
**Center Cut Salmon Filet \$18**  
**Beef Short Rib \$22** – with BBQ sauce  
**Baby Back Ribs \$19** – with BBQ sauce  
**Smoked Pulled Pork \$16** – with BBQ sauce and Slider Rolls  
**Smoked Pulled Chicken \$16** – with BBQ sauce and Slider Rolls

### Sides

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Additional sides are available a la carte by the quart as noted.

Steamed Broccoli \$14	Harvest Wild Rice \$16
Creamed Corn \$16	Sautéed Spinach \$18
Four Cheese Macaroni \$20	Sautéed Green Beans \$16
Sautéed Brussels Sprouts \$18	Herb Roasted Potatoes \$16
House-Made Mashed Red Potatoes \$16	
House-Made Horseradish Mashed Potatoes \$18	

Please call to place your order: (714) 929-7427  
Credit Card Payments accepted when placing your order.