



Chilled Oysters

On the Half Shell... served with house-made cocktail sauce, horseradish & mignonette
 half dozen | dozen market price Rockefeller Style half dozen 22

OUR FAMOUS LOBSTER MAC & CHEESE 21.95
 four cheese pasta with lobster meat & lobster cream sauce

DIABLO SHRIMP 19.95
 jumbo shrimp sautéed in chef's diablo sauce, served over Yukon Gold creamy mashed potatoes

Soups cup 7.50 | bowl 10.50

DOUBLE CLAM CHOWDER "Best in Orange County!"

WHARF STYLE FISH CHOWDER fresh fish, onions, bell peppers in a tomato broth

OLD TOWN STEAK CHILI blended cheese, sour cream, green onions

Fresh Salads

CLASSIC WEDGE SALAD 10.95
 iceberg lettuce, red onions, tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing

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

CAPTAIN'S SALAD 21.95
 mixed greens, iceberg lettuce, bleu cheese crumbles, sliced apples, dried cranberries, candied pecans, and honey-mustard dressing, choice of flat-iron steak, grilled salmon, or sautéed shrimp

Don't forget the Garlic Cheese Bread for only \$6.95!

Marlin Signature Seafood & House Specialties

FRESH CHILEAN SEA BASS 47.95
 ask your server for today's preparation

FRESH HALIBUT 43.95
 ask your server for today's preparation

PERFECT SWORDFISH 40.95
 broiled to perfection, lemon caper butter sauce, with risotto and steamed broccoli

HALIBUT FISH AND CHIPS (2) 24.95 | (3) 30.95
 beer-battered fish, chips and house-made tartar sauce

CENTER CUT SALMON FILET 29.95
 grilled with Old Bay seasoning, house-made tartar sauce, with broccoli and harvest wild rice

SEARED SEA SCALLOPS 37.95
 dried cherries, crispy bacon on a bed of fried brussels sprouts, potato hash and cajun beurre blanc

RUBY RARE AHI 32.95
 sesame seed crusted ahi, ginger, wasabi, soy beurre blanc, with sugar snap peas and ginger white rice

IDAHO RAINBOW TROUT 25.95
 boneless grilled filet, house-made tartar sauce, with broccoli and harvest wild rice

Add a house salad on petite caesen to any dinner entrée for \$6

LOBSTER TAIL 8 oz market price
 served with broccoli and harvest wild rice

SEAFOOD CIOPPINO 32.95
 clam and tomato broth with mussels, clams, shrimp, fish, calamari & red chili flakes, with garlic cheese bread

PESTO SHRIMP PASTA 22.95
 linguine pasta with pesto cream sauce, sundried tomatoes, and mushrooms

CAJUN SEAFOOD PASTA 32.95
 fettucine pasta with cajun cream sauce, little neck clams, green lip & black mussels, shrimp and fresh fish

CHICKEN MARSALA 25.95
 organic chicken breast sautéed with mushroom marsala sauce, with steamed broccoli, mashed potatoes

BABY BACK RIBS & FRIES half rack 25.95 | full rack 30.95
 smoked in-house, basted with our bbq sauce

GENE AUTRY'S SHORT RIB 27.95 boneless beef short rib with barbeque sauce, with mashed potatoes and sautéed spinach

SIGNATURE PRIME RIB FRENCH DIP 20.95
 thin sliced slow-roasted prime rib, swiss, grilled onions, au jus, creamy horseradish, and World Famous Philippe's mustard, with shoestring fries

CLASSIC ANGUS BURGER 13.95 | add cheese 2.00
 lettuce, tomato, sweet red onions, louie dressing, with shoestring fries

Steak Served with sautéed green beans and mashed potatoes

Black Marlin uses 28 day dry-aged Black Angus beef, cooked to desired temperature on an 1800 Montague Steakhouse Broiler

PRIME TOP SIRLOIN market price
 10 oz prime baseball cut with choice of sauce

CENTER CUT FILET MIGNON market price
 8 oz center cut filet mignon with choice of sauce

Complimentary sauce options: béarnaise, peppercorn, mushroom demi-glace or red wine reduction

Silverado style: melted bleu cheese, mushroom demi-glace, fried onion straws | add 3

Melted Bleu Cheese: add 1.95

Surf n' Turf Create your own "SURF & TURF" add-on to any steak dish

LOBSTER TAIL 6 oz market price

SHRIMP SCAMPI (3) 19.95

Side Dishes for Sharing

sautéed spinach \$10 grilled asparagus \$10
 risotto \$12 four cheese macaroni \$12
 fried brussels sprouts with black forest ham \$15
 substitutions for an entrée side are \$5 each