

Starters

Homemade Blue Crab Cake

Preserved Lemon Aioli, Baby Greens
Single 16
Double 21

Steamed Clams 🌊

Garlic, Bacon, Chardonnay 13

Ahi Poke

Sesame Dressing, Wonton Chips 13

Artisan Cheese Platter

Toasted Hazelnut Raisin Bread
Seasonal Chutney 13

Sautéed Jumbo Shrimp 🌊

Sundried Tomatoes, Capers
Olives, White Wine Butter Sauce 16

Caesar Salad

Chopped Romaine, Parmesan
Traditional Dressing, Garlic Crouton 12
Add Grilled Chicken 6
Add Grilled Salmon 7

Smoked Salmon Salad 🌊

California Endive, Pomegranate Seeds
Micro Herbs, Lemon Cream 14

Roasted Butternut Squash Dip

Drake Farms Goat Cheese, Walnuts
Grilled Herb Flatbread 12

New York Steak Bruschetta

Organic Mushrooms, Blue Cheese
Arugula, Con Pane Toast 13

San Diego Clam Chowder

Cilantro, Jalapeno, Bacon 9

Steamed Carlsbad Mussels 🌊

Point Reyes Blue, Heavy Cream
Shallots, Garlic 14

Autumn Green Salad 🌊

Sliced Almonds, Vela Dry Aged Jack
Dried Fruit, Roasted Pear Vinaigrette 12

Roasted Beet Salad 🌊

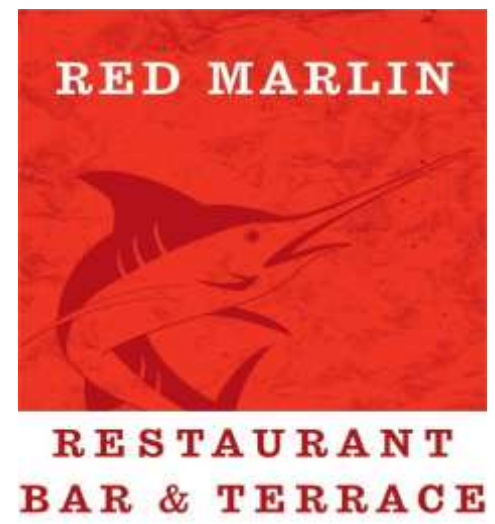
Redwood Hill Farms Bucheret
Candied Walnuts, Citrus Vinaigrette
Balsamic Reduction 12

Simple Green Salad 🌊

Oven Roasted Tomatoes, Pine Nuts
Parmesan, Red Wine Balsamic Vinaigrette 11

Point Reyes Blue Cheese Wedge 🌊

Baby Iceberg Lettuce, Bacon, Red Onion
Cherry Tomatoes, Point Reyes Blue
Homemade Dressing 12



Surf "n" Turf

Grilled 10oz Brandt Farms Flat Iron Steak, Homemade Blue Crab Cake

Blue Cheese Mashed Potatoes, French Beans, Demi-Glace, Preserved Lemon Aioli

40

Ocean

Crispy Ahi Tuna

Brick Pastry, Buckwheat Soba Stir Fry 28

Grilled Swordfish 🌊

Carrot Ginger Puree, Salsify, Escarole
Caramelized Shallot Vinaigrette 28

Seared Sea Scallops 🌊

Roasted Apple Risotto, Brown Butter
Brussels Sprout Leaves, Shoestring Potatoes 30

Grilled Salmon 🌊

Green Lentil Ragout, Parsnip, Spinach
Red Wine Reduction 27

Blackened Mahi Mahi 🌊

Sweet Potato Hash, Cauliflower Cream 26

Seafood Arrabiata

Market Fresh Fish, Rigatoni, Peppers, Zucchini
Pine Nuts, Spicy Tomato Sauce 26

Earth

Kurobuta Pork Chop 🌊

Juniper Brine, Roasted Apple, Acorn Squash
Weiser Farms Baby Potatoes, Dijon Demi-Glace 32

Wheat Penne Pasta

Broccolini, Brussels Sprouts
San Marcos Mushrooms, Stewed Tomato Sauce 19

Braised Short Rib

Roasted Baby Vegetables, Parsnip Puree
Wilted Beet Greens 32

Brined Roasted Chicken 🌊

Fingerlings, Organic Mushrooms, Sautéed Greens
Red Wine Chicken Reduction 24

12oz C.A.B Rib Eye 🌊

Loaded Mashed Potatoes, Baby Carrots, D1 Sauce 37

Grilled Filet Mignon 🌊

Blue Cheese Mashed Potatoes, Grilled Asparagus
Red Onion Jam, Demi-Glace 36

HEALTH

At Red Marlin our HEALTH philosophy is based on our commitment to provide food and beverage that is nutritious, fresh and reflective of the local area. We are guided by our core values of providing an authentic, fun and honest approach to our offerings.

Honest support of the

Ethical treatment of animals

Agricultural practices that are ecologically sound

Local and organic products from sustainable farms when possible

Treating the environment with respect in order to preserve it for future generations

Healthy and nutritious options are the pillars of this philosophy

SIDES

Sautéed Greens 🌊
Swiss Chard, Spinach

Organic Local Mushrooms 🌊
Thyme, Garlic

Yukon Gold Mashed Potatoes 🌊

Grilled Asparagus 🌊
Hazelnuts, EVOO

Weiser Farm Baby Potatoes 🌊
Bacon, Caramelized Onions

7 each



Denotes
Gluten Free
Options

We advise that consuming fully cooked food from animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if you have any food allergies or require special food preparation & we will be happy to accommodate your needs.

Autumn 2011