

RED MARLIN

RESTAURANT, BAR & TERRACE

TO BEGIN

SAN DIEGO CLAM CHOWDER* | 15

smoked bacon, jalapeno & leeks

CALIFORNIA SHRIMP COCKTAIL* | 20 DF/GF

napa chardonnay citrus poached jumbo shrimp, california avocado & tomato salad, classic horseradish

DAILY MARKET CEVICHE* | 18 DF/GF

with fried plantains

limited availability, please inquire with staff!

VANILLA DUCK CONFIT | 16 DF

seasonal fruit & berries, wild rocket and habanero golden beet jam

SMOKED PIMENTO CHEESE ARANCINI | 15 VG

creamy risotto, saffron romesco sauce, olive tapenade

ROASTED BEET & BURRATA | 16 GF

salt & fennel roasted beets, cherry tomatoes, watermelon radish, wild rocket & sherry vinaigrette & sunflower seeds

LITTLE GEM "CAESAR" | 15 GF

merlot pickled red onion, white anchovies, preserved lemon & green goddess caesar dressing

BABY ICEBERG WEDGE | 15 GFA

smoked blue cheese, crispy bacon, chives, fried onion & avocado ranch dressing

MAINS

KING ORA SALMON* | 34 GF

pan roasted cold water salmon, saffron fennel butter, grilled corn & green bean succotash

COASTAL SEAFOOD BAKE* | 41

or

KING SEAFOOD BAKE* | 61 (add half lobster)

scallop, prawns, market fish, andouille sausage, corn on the cobb with old bay purple potatoes

MAINE LOBSTER & PRAWNS SCAMP1* | 44

fresh lemon linguini, garlic butter & herbs, white wine GFA sauce, roasted tomato chimichurri oil

CALIFORNIA GRILLED SWORDFISH* | 36 GF

parsnip mash with rosemary honey & toasted pistachios

SURF & TURF* | 56 GF

grilled angus beef tenderloin, merlot reduction, butter poached lobster tail, jumbo asparagus

LEMON AGAVE BRINE CHICKEN* | 30 DF/GFA

air chilled chicken breasts, sweet & sour brussel sprouts, fried capers

NEW YORK STRIP STEAK* | 42 GF

pan roasted broccolini with chili garlic oil, red marlin smoked butter

HERB & GARLIC RUBBED RIBEYE* | 42 GF

duck confit carrots, spicy horseradish butter

VADOUVAN CAULIFLOWER STEAK | 28 V/GF

grain salad, quinoa, couscous, farrow flat leaf parsley, romesco, harissa vinaigrette

COMPLEMENTS

GRATIN LOADED BAKED POTATO | 12

CHARRED SWEET & SOUR BRUSSEL SPROUTS WITH FURIKAKE SPICE | 12 GFA

BLOOMSDALE SPINACH WITH SHALLOT BUTTER | 12 VG

BACON EGG & CHEESE CORNBREAD* | 14

BAKED TRUFFLE MAC & CHEESE | 14 VG

GRILLED JUMBO ASPARAGUS WITH DEVEILED EGG PUREE | 14 GF

BUTTERMILK WHIPPED RUSTIC YUKON POTATOES | 12 VG

ADD HALF LOBSTER TAIL TO ANY DISH* | 30 GF

Thoughtfully sourced. Carefully served.

We are proud to work with a variety of local farmers, artisans, and fishermen, including: *Strauss Farms, Mainely Lobster & Seafood, Mary's Farm, Pascucci Pasta, Rouge Creamery, Specialty Produce, & Con Pane*

EXECUTIVE CHEF KEVIN VILLALOVOS

**19% Service Gratuity will be added to parties of 6 or more

**A 4% surcharge will be added to all Guest checks in support of the cost of city and state minimum wage increases

*The Department of Public Health advises that eating raw or under cooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs

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KIDS CORNER

CHICKEN FINGERS | 10

CHEESE QUESADILLA | 10

KIDS CHEESE BURGER | 10
cheddar cheese, lettuce, tomato & onion

PEANUT BUTTER & JELLY WITH FRUIT | 10

ALL BEEF HOTDOG | 10

All kids menu items come with choice of French Fries or a side of Fruit

BEER

LOCAL | 9

Stone Buenaveza Lager
Coronado Orange Ave. Wit
Ballast Point California Kolsch
Stone IPA
Karl Strauss Mosaic IPA
Ballast Point Friar ale
Ballast Point Grapefruit Sculpin IPA

DOMESTIC | 8 IMPORTED | 8.50

Budweiser Corona
Bud Light Corona Light
Coors Light Angry Orchard

Full Bar also available

SPECIALTY COCKTAILS

Jalapeno Pineapple Margarita | 15
cazadores reposado, jalapeno, pineapple juice, agave nectar, lime juice

Maker's Mark Old Fashion | 15
maker's mark, bitters, orange, cherry

Gray Whale French 75 | 15
simple syrup, fresh lemon juice, gray whale gin, prosecco

Loft & Bear Mule | 15
loft & bear vodka, fresh lime juice, ginger beer, bitters

Skinny Gray Whale | 15
gray whale gin, fresh lemon and lime juice, agave nectar

WHITES

WINES

REDS

CHARDONNAY

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Canvas, CA	12	42
Franciscan, Napa & Monterey, CA	14	50
Sonoma Cutrer, Sonoma, CA	15	62
William Hill, Central Coast, CA		44
Rombauer, Carneros, CA		85

SAUVIGNON BLANC

Crowded House, Marlborough, NZ	11	46
Babich, Marlborough, NZ	12	52
Cakebread Cellars, Napa, CA		74

PINOT GRIGIO

Canvas, Veneto, IT	12	42
Catina di Caldaro, Alto Adige, IT	13	56

INTERESTING WHITES

Madonna, Riesling, Rheinhessen, GER,	11	47
Listel, Rosé, FR	13	48

SPARKLING WINE

Canvas, Blanc De Blancs, IT, NV	12	44
Villa Sandi, Prosecco, IT, NV	13	49
Gloria Ferrer, Brut, Sonoma County, CA, NV		62

CHAMPAGNE

Moët & Chandon, Imperial, FR, NV		110
Veuve Clicquot, Yellow Label, FR, NV		125
Dom Perignon, FR 2006		350

PINOT NOIR

	☞	🍷
Canvas, CA	12	42
Nielson by Byron, Santa Barbara County, CA	13	52
Educated Guess, Sonoma Coast, CA	15	62
MacMurray Ranch, Sonoma Coast, CA		52
Davis Bynum, Jane's Vineyard, Russian River, CA		65
Champ de Rêves, Anderson Valley, CA		82

MERLOT

Rombauer, Carneros, CA		80
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CABERNET SAUVIGNON

Canvas, CA	12	42
William Hill, Central Coast, CA	13	46
Justin, Paso Robles, CA		52
Rodney Strong, Sonoma, CA		54
Daou, Paso Robles, CA		62
Jordan, Alexander Valley, CA 2016		119
Silver Oak, Alexander Valley, CA 2015		135

INTERESTING REDS

Steele, Zinfandel, Pacini Vineyard, Mendocino, CA	14	57
Decoy Sonoma County Red Wine, CA		52
Spellbound, Petite Sirah, Napa, CA	12	50
R Collection by Raymond, Field Blend, Lodi, CA		48
Ruffino, Chianti, Tuscany, IT		42
Michele Chiarlo, Barbera D'Asti, IT		48
Kaiken, Malbec, Mendoza, ARG		48
Justin, Isosceles, Paso Robles, CA 2017		165