



## Starters

**FRESH CHIPS AND SALSA** 3.99

**BAKED GOAT CHEESE** 7.49

*Tomato sofrito sauce, black olives and garlic croutons*

**CRISPY FRIED ARTICHOKE HEARTS** 7.49

*Light tempura batter and wasabi aioli*

**CRAB AND ARTICHOKE DIP** 8.99

**BLUE CORN ROASTED CHICKEN ENCHILADAS** 7.49

*Ancho chile cream sauce, sour cream and pico de gallo*

**CRISPY COCO-MAC SHRIMP** 8.99

*Gently fried in macadamia coconut crust with*

*sweet Thai chile dipping sauce*

**FISH TACOS** 8.49

*Lightly battered and fried in two soft flour tortillas, Baja-taco sauce,*

*lettuce, onion, pico de gallo, fresh cilantro and sour cream*

**POTATO BOATS** 6.99

*Crispy potato skins topped with tasso ham flavored black beans,*

*cheddar and jack cheese, pico de gallo, sour cream and chives*

**VOODOO SHRIMP** 8.99

*Bacon wrapped and wood grilled, marinated in*

*Marley's special spices with papaya vinaigrette*

**CRUZ BAY CRAB CAKE** 9.99

*Fresh crabmeat with spring greens and Caribbean aioli*

**SPICY TUNA SASHIMI Double** 14.99 **Single** 7.99

**MADAMIA COCONUT CRUSTED LOBSTER TAIL** 15.99

*Skewered and fried with sweet Thai chile dipping sauce*

**CHICKEN AND ANCHO CHILE SPRING ROLLS** 6.99

*Wood grilled chicken, cheddar and jack cheese, green onions,*

*ancho chile, mashed potatoes, pico de gallo and sour cream*

**ALASKAN SNOW CRAB LEGS MARKET**

*Steamed and served by the pound with drawn butter*

**CRAB TOSTADAS** 9.99

*Chilled seasoned jumbo lump crab, fresh guacamole*

*and salsa on a crisp tortilla*

**SHRIMP TOSTADAS** 9.99

*Chilled seasoned shrimp, fresh guacamole and salsa on a crisp tortilla*

**FRIED CALAMARI** 8.99

*Dusted in seasoned flour with tomato sofrito*

## Soups and Salads

**SHE CRAB CHOWDER Cup** 4.99 **Bowl** 5.99

*Creamy style soup with potatoes, roasted corn and a touch of sherry*

**SOUP OF THE DAY Cup** 4.99 **Bowl** 5.99

*Chef's seasonal selection*

**HOUSE GARDEN SALAD** 4.99

*Fresh tossed field greens, hearts of palm, tomatoes, cucumber,*

*toasted pumpkin seeds, manchego cheese and aged sherry vinaigrette*

**SPINACH SALAD** 8.49

*Mushrooms, Bermuda onion, chopped egg and*

*pine nuts with hot bacon dressing*

**CARIBBEAN COBB SALAD Entree** 11.75 **Petite** 7.99

*Fresh crisp greens, tomato, egg cucumber, bacon,*

*manchego cheese and hearts of palm with avocado ranch dressing*

**HEARTS OF PALM AND ARTICHOKE SALAD** 8.49

*Tender bibb lettuce, chopped egg,*

*tomato, cabrales blue cheese dressing*

**HULA SALAD** 12.99

*Ahi tuna seared rare and chilled with mandarin oranges,*

*water chestnuts, crispy wontons, toasted almonds,*

*bean sprouts, fresh crisp greens and sesame ginger dressing*

**WOOD GRILLED OR CHILLED WHOLE HEART OF ROMAINE** 7.99

*"Our Island twist of a classic Caesar" green chile*

*lime dressing, croutons and cotija cheese*

**ADD CHICKEN 4 ADD SHRIMP 6 ADD GRILLED SALMON 10**

*Menu and prices subject to change*

## From Marley's Travels

*All of our fresh fish can be prepared simple grilled  
(extra Virgin Olive Oil, Kosher Salt and Fresh Cracked Pepper)*

**Add a House Salad or Cup of Soup to any Entree for \$4**

**Make any fish "SUPA DUPA" for \$5**

**TORTILLA CRUSTED TILAPIA** 19.99

*Jumbo lump crab salsa, lime butter, mashed potatoes and fresh vegetables*

**RASTA CHICKEN PASTA Petite** 13.95 **Entree** 15.99

*Grilled blackened chicken, red peppers, mushrooms, cajun cream and scallions over penne pasta*

**GINGER PECAN CRUSTED MAHI-MAHI** 20.99

*Pan roasted with honey mustard butter served with mashed potatoes and fresh vegetables*

**CAPTAINS SEAFOOD TRIO** 20.99

*Stuffed shrimp, scallops and fresh seasonal fish broiled*

*in Mojo de Ajo with island rice, black beans and fresh vegetables*

**FRIED SHRIMP PLATTER** 19.99

*Panko breaded served with fries, island slaw, house-made cocktail and tartar sauce*

**FRIED SEAFOOD PLATTER** 20.99

*Shrimp, Scallops and Grouper panko breaded and served with*

*fries, island slaw, house-made cocktail and tartar sauce*

**SESAME SEARED YELLOWFIN TUNA** 23.99

*Soy wasabi vinaigrette, pickled ginger, mashed potatoes and fresh vegetables*

**SEAFOOD LINGUINE Petite** 17.99 **Entree** 27.99

*Pan sauteed lobster, shrimp, scallops, crab, mussels and*

*clams in a light seafood sauce with garlic butter and tomatoes*

**LOBSTER TACOS** 22.59

*Lobster tail lightly battered and fried in two soft flour tortillas,*

*Baja-taco sauce, lettuce, onion, pico de gallo and fresh cilantro*

**SUGAR CANE SEA SCALLOPS** 21.99

*Skewered and grilled, pina colada butter, Kahlua syrup, mashed potatoes and fresh vegetables*

**VOODOO SPICED SWORDFISH** 23.99

*Wood grilled and finished with papaya vinaigrette and fried sweet potatoes,*

*island rice, black beans and fresh vegetables*

**BIG ISLAND SALMON** 19.99

*Wood grilled with mango barbeque sauce, mashed potatoes and seasonal vegetables*

**TROPICAL SHRIMP AND CHICKEN KETTLE** 18.99

*Fruits and vegetables simmered in*

*coconut red curry sauce with toasted peanuts and jasmine rice*

**SUPA DUPA GROUPA** 25.99

*Fresh grouper topped with diced shrimp, scallops, crab and asparagus spears*

*with key lime hollandaise, island rice, black beans and fresh vegetables*

**CRUZ BAY CRAB CAKES** 23.99

*Jumbo lump crab cakes served with mashed potatoes and fresh vegetables*

**SKULL CREEK CASSEROLE** 19.99

*Shrimp, scallops, flaky whitefish, crab and mushrooms baked in*

*sherried lobster cream sauce, parmesan-bread crumb crust*

## Wood Grilled Specialties

*We bring the flavor of outdoor grilling in by preparing your seafood, steak and lobster over a natural mesquite flame with temperatures in excess of 1100 degrees which creates flavor, moisture and tenderness that cannot be matched.*

**ADD A HOUSE SALAD OR CUP OF SOUP TO ANY ENTREE FOR \$4**

**MAKE ANY FISH "SUPA DUPA" FOR \$5**

**TERIYAKI SIRLOIN STEAK, 10 OZ** 17.99

*Marinated in pineapple, ginger and soy with mashed potatoes and fresh vegetables*

**NEW YORK STRIP, 12 OZ** 24.99

*Simply grilled (olive oil, salt and pepper) topped*

*with jerk fried onion rings, mashed potatoes and fresh vegetables*

**RED CHILI RUBBED FLANK STEAK** 15.99

*Chimichurri sauce, mashed potatoes and fresh vegetables*

**FILET MIGNON, 8 OZ** 25.99

*Hand cut, topped with Spanish cabrales bleu cheese butter, mashed potatoes and fresh vegetables*

**MARLEYS MIXED GRILLE** 36.99

*Combination of our filet mignon, pork tenderloin and cold water lobster tail,*

*with mashed potatoes and fresh vegetables*

**PORK TENDERLOIN PETITE** 14.49 **ENTREE** 18.49

*Ginger soy marinated with a peanut dipping sauce, mashed potatoes and fresh vegetables*

**HAVANA CABANA CHICKEN** 16.99

*Wood grilled, marinated half chicken with mashed potatoes and fresh vegetables*

**JERK GRILLED CHICKEN** 16.99

*Jerk basted half chicken with fresh vegetables, island rice and black beans*

**POLLO A LA PARILLA** 15.49

*Garlic herb marinated chicken, skewered and grilled with bell peppers*

*and onion on island rice with fresh vegetables*

**MAINE LOBSTER SINGLE MARKET DOUBLE MARKET**

*8 oz cold water tail sweet and firm with drawn butter, mashed potatoes and fresh vegetables*

**ALL STEAKS CAN SURF**

*Add a 8 oz cold water lobster tail to any Entree MARKET*