



## STARTERS

**Fresh Chips & Salsa \$4.99**

**Crab & Artichoke Dip \$9.99**

Served hot with tri-colored tortilla chips

**Baked Goat Cheese \$8.99**

Tomato sofrito, black olives & garlic croutons

**Blue Corn Roasted Chicken Enchiladas \$8.49**

Ancho chile cream sauce, sour cream & pico de gallo

**M Crispy Coco-Mac Shrimp \$9.49**

Gently fried in a macadamia coconut crust with sweet Thai chile dipping sauce

**Potato Boats \$7.99**

Crispy potato skins, tasso ham flavored black beans, cheddar & jack cheese, pico de gallo, sour cream & chives

**M Fish Tacos \$8.49**

Fried in two soft flour tortillas, Baja-taco sauce, lettuce, onions, pico de gallo, cilantro, & sour cream

**Cruz Bay Crab Cake \$10.49**

Lump crabmeat with a Caribbean aioli

**Voodoo Shrimp \$9.99**

Bacon wrapped & wood-grilled

**Spicy Tuna Sashimi Double \$14.99 / Single \$8.99**

Sesame crusted ahi tuna seared rare, soy chile vinaigrette, Pacific Farms Wasabi & pickled ginger

**Chicken and Ancho Chile Spring Rolls \$7.99**

Cheddar & jack cheese, green onions, ancho chile mashed potatoes, pico de gallo & sour cream

**Alaskan Snow Crab Legs (market price)**

By the pound with drawn butter

**Fried Calamari \$9.99**

Fried in seasoned flour with tomato sofrito sauce



## KETTLE STEAMED SHELLFISH

THEN CHOOSE YOUR STYLE... **Tomato Sofrito** (traditional Latin Sauce) **Old Bay & Beer** (draft beer & old bay)  
 (\*Add linguini or rice to any kettle for \$4) **Island Curry** (Caribbean style with coconut milk) **Mojo De Ajo** (garlic butter & sherry broth)



## SOUPS & SALADS

**She Crab Chowder Cup \$4.99/Bowl \$5.99**

Creamy style with potatoes, roasted corn & sherry

**Soup of the Day... Cup \$4.99/Bowl \$5.99**

**House Salad \$5.99**

Field greens, hearts of palm, tomatoes, cucumber, manchego cheese, pumpkin seeds & aged sherry vinaigrette

**Spinach Salad \$8.49**

Fresh Spinach, Mushrooms, Bermuda onion, chopped egg & pine nuts with hot bacon dressing

**Caribbean Cobb \$13.49**

Greens, tomato, egg, cucumber, bacon, manchego cheese, hearts of palm & avocado ranch dressing

**Hearts of Palm & Artichoke \$8.99**

Hearts of palm, artichoke, tender bibb lettuce, chopped egg, tomato & cabrales blue cheese dressing

**Hula Salad \$14.99**

Seared ahi tuna, mandarin oranges, water chestnuts, crispy wontons, toasted almonds, sprouts, greens & sesame ginger dressing

**M Wood-Grilled or Chilled Whole Heart of Romaine \$8.99**

Our "Island Twist" of a classic Caesar; green chile lime dressing, croutons & cotija cheese

**Wedge Salad \$7.99 / with Flank Steak \$13.99**

Iceberg, caramelized onion & bacon, balsamic glaze, red chili rubbed flank steak & crumbled bleu cheese (choice of dressing)

**Castaway Cay \$15.99**

Mixed greens, pickled onions, candied pecans & tomatoes with peach vinaigrette & topped with blackened scallops



**M Marleys Signature Dish!**

CHOOSE A FRESH STEAMED SHELLFISH...

**Shrimp \$14.99 Mussels \$13.99 Clams \$13.99 Combo \$16.99**



## MARLEYS WINE SELECTION

MARLEYS HOUSE WINES \$5.50/glass

Chardonnay, Cabernet, White Zinfandel

### WHITE WINES

Sauvignon Blanc Glass/Bottle

**Clos du Bois** (California)..... \$7.50 / \$29

**Nobilo** (New Zealand)..... \$7.75 / \$29

**Rodney Strong "Charlottes Home"** (Sonoma)..... \$30

Alternative Whites Glass/Bottle

**Alverdi Pinot Grigio** (Italy)..... \$6.25 / \$24

**Hogue Riesling** (California)..... \$6.50 / \$25

**Columbia Crest "Two Vines" Riesling** (Washington)..... \$6.75 / \$26

**Lagaria Pinot Grigio** (Italy)..... \$7.25 / \$28

**Chateau St. Michelle Pinot Gris** (Washington)..... \$7.75 / \$29

**King Estate Pinot Gris** (Oregon)..... \$9.25 / \$36

Chardonnay Glass/Bottle

**Falling Star** (Argentina)..... \$6.75 / \$28

**Michael Sulberg Chardonnay** (California)..... \$7.25 / \$28

**Gnarly Head** (California)..... \$7.25 / \$28

**Saddlerock "Unoaked"** (California)..... \$7.50 / \$28

**Rodney Strong "Chalk Hill"** (Sonoma)..... \$8.75 / \$34

Sparkling Wines Glass/Bottle

**House Sparkling Wine**..... \$6.75 / \$28

**Greg Norman Estates** (Australia)..... \$35

**Vueve Clicquot** (France)..... \$72

### RED WINES

Pinot Noir Glass/Bottle

**CaDonini** (Italy)..... \$6.25 / \$24

**Mark West** (California)..... \$8.00 / \$31

**Erath** (Oregon)..... \$32

Alternative Reds Glass/Bottle

**Wyndham Bin 555 Shiraz** (Australia)..... \$6.75 / \$26

**El Ganador Malbec** (Argentina)..... \$7.25 / \$28

**Broquel Malbec** (Argentina)..... \$8.25 / \$32

Merlot Glass/Bottle

**Blackstone** (California)..... \$6.25 / \$24

**Rainier Ridge** (Washington)..... \$7.25 / \$28

**Estancia** (California)..... \$8.25 / \$32

**Rodney Strong** (Sonoma)..... \$30

Cabernet Sauvignon & Blends Glass/Bottle

**Chateau St. Jean** (Sonoma)..... \$7.75 / \$24

**Greg Norman** (Australia)..... \$8.25 / \$32

**Concannon** (California)..... \$9.00 / \$35

**Franciscan** (Napa)..... \$42

## WOOD GRILLED SPECIALTIES

Marleys brings the flavor of outdoor grilling inside by preparing our own seafood, steak and lobster over a natural mesquite wood flame.

Add a house salad or cup of soup to any entrée for \$4 Make any dish "SUPA DUPA" for \$6

### Teriyaki Sirloin Steak \$18.99 (10oz)

Marinated in pineapple, ginger & soy with mashed potatoes & seasonal vegetables

### New York Strip Steak \$24.99 (12oz)

Grilled, topped with caramelized onions & mushrooms, mashed potatoes & seasonal vegetables

### Havana Cabana Chicken \$17.99

Wood grilled, marinated half chicken, mashed potatoes & seasonal vegetables

### Red Chili Rubbed Flank Steak \$16.99

Chimichurri sauce, mashed potatoes & seasonal vegetables

### Filet Mignon \$26.99 (8oz)

Hand cut, topped with Spanish cabrales bleu cheese butter, mashed potatoes & seasonal vegetables

### Marleys Mixed Grill \$36.99

Petite filet mignon, pork tenderloin & Maine lobster tail with mashed potatoes & seasonal vegetables

### Pork Tenderloin \$18.99 (entrée) \$14.99 (petite)

Ginger soy marinated, topped with crushed peanuts, served with mashed potatoes, seasonal vegetables & a peanut dipping sauce

### Jerk Grilled Chicken \$17.99

Jerk basted half chicken with fresh seasonal vegetables, island rice & black beans

### Maine Lobster Tail (double/single – market price)

8oz cold water tail with drawn butter, mashed potatoes & seasonal vegetables

**SUPA DUPA**  
Marleys own topping of diced shrimp, scallops, crab & asparagus spears with key lime hollandaise.  
MAKE ANY DISH SUPA DUPA FOR \$6

Add an 8oz Lobster Tail To Any Dish!

 Marleys Signature Dish!

## FROM MARLEYS TRAVELS

All of our fresh fish can be prepared "Simply Grilled" (extra virgin olive oil, kosher salt & fresh cracked pepper)

Add a house salad or cup of soup to any entrée for \$4 Make any dish "SUPA DUPA" for \$6

### Tortilla Crusted Tilapia \$20.99

With lime butter, topped with jumbo lump crab & salsa. Served with mashed potatoes & seasonal vegetables

### Rasta Chicken Pasta \$15.99 (entrée) \$14.49 (petite)

Grilled blackened chicken, red peppers, mushrooms, Cajun cream & scallions over penne pasta

### Ginger Pecan Crusted Mahi Mahi \$22.99

Finished with honey mustard butter, mashed potatoes & seasonal vegetables

### Captain's Seafood Trio \$21.99

Stuffed shrimp, scallops, fresh seasonal fish broiled in Mojo de Ajo with island rice, black beans & seasonal vegetables

### Seafood Linguine \$28.99 (entrée) \$18.49 (petite)

Pan sautéed lobster, shrimp, scallops, crab, mussels, & clams in a light seafood sauce with garlic butter & tomatoes

### Fried Shrimp Platter \$19.99

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

### Fried Seafood Platter \$20.99

Panko breaded shrimp, scallops & grouper served with fries, island slaw, house-made cocktail & tartar sauce



### House Specialty "Supa Dupa Groupa" \$26.99

Grouper topped with diced shrimp, scallops, crab & asparagus spears with key lime hollandaise  
Served with rice, black beans & seasonal vegetables

### Sugar Cane Sea Scallops \$23.99

Skewered & grilled, piña colada butter, Kahlua syrup, mashed potatoes & seasonal vegetables

### Lobster Tacos \$22.99

Lightly battered & fried in two soft tortillas with baja taco sauce, pico de gallo, sour cream, black beans, island rice & vegetables

### Voodoo Spiced Swordfish \$23.99

Finished with papaya vinaigrette, fried sweet potatoes, rice, black beans & seasonal vegetables

### Big Island Salmon \$21.49

Wood-grilled with mango bbq sauce & garnished with haystack potatoes. Served with mashed potatoes & seasonal vegetables

### Tropical Shrimp & Chicken Kettle \$19.99

Tropical fruits and seasonal vegetables simmered in coconut red curry sauce with toasted peanuts & jasmine rice

### Cruz Bay Crab Cakes \$24.99

Jumbo lump crab cakes with Caribbean aioli, mashed potatoes & seasonal vegetables

Don't forget to stop by Marleys Trading Company for amazing ice cream and island inspired shirts, hats and gifts

\*For your convenience, an 18% gratuity is added to parties of 6 or more. \*A \$4 charge will be applied for all split entrées

\*We use peanuts in our kitchen. Please let us know of any food allergies you may have and we will do our best to accommodate you.

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.