

## APPETIZERS, SOUPS & SALADS



### Fresh Chips & Salsa \$5

**Crab & Artichoke Dip \$9**...Served hot with tri-colored tortilla chips

**Baked Goat Cheese \$8**...Tomato sofrito sauce, black olives & garlic croutons

**Crispy Coco-Mac Shrimp \$9**...Gently fried in macadamia coconut crust with sweet Thai chile dipping sauce

**Potato Boats \$7**...Crispy potato skins topped with tasso ham flavored black beans, cheddar & jack cheese, pico de gallo, sour cream and chives

**She Crab Chowder ...Cup \$4/Bowl \$6**... Creamy style with potatoes, roasted corn & sherry

**Soup du Jour ... Cup \$4/Bowl \$6**

**House Salad \$4**...Field greens, hearts of palm, tomatoes, cucumber, manchego cheese, pumpkin seeds & aged sherry vinaigrette

**Spinach Salad \$6**...Mushrooms, Bermuda onion, chopped egg and pine nuts with hot bacon dressing

**Hearts of Palm & Artichoke \$5**...Tender bibb lettuce, chopped egg, tomato, cabrales bleu cheese dressing

**Caribbean Cobb \$8** ...Greens, tomato, egg, cucumber, bacon, manchego cheese, hearts of palm & avocado ranch dressing

**Wood-Grilled Whole Heart of Romaine \$8**...Our "Island Twist" of a classic Caesar; chili-lime caesar dressing, croutons & cotija cheese

**\*\*ADD TO ANY SALAD: Chicken \$7 • Shrimp \$8 • Red Chili Flank Steak \$7 • Grilled Salmon \$10 • Fried Oysters \$7 • Scallops \$8 • Seared Tuna \$10\*\***

**Hula Salad \$14**...Seared ahi tuna, mandarin oranges, water chestnuts, wontons, almonds, sprouts, greens & sesame ginger dressing

**Wedge Salad \$13**...Iceberg, caramelized onion & bacon, balsamic glaze, red chili rubbed flank steak & crumbled bleu cheese (choice of dressing)

**Castaway Cay \$14**...Mixed greens, pickled onions, candied pecans & tomatoes with peach vinaigrette & topped with blackened scallops

## SANDWICHES

Served with choice of Sweet Potato Tots, Jicama Slaw, French Fries, Island Rice or Black Beans

**Shrimp Burger \$12** ...Local shrimp with chilis, garlic, green onions & cheddar cheese. Wood grilled and served on a soft brioche roll.

**Caribbean Grilled Chicken Sandwich \$12**...Jerk spiced with pineapple, Jamaican relish, manchego cheese

**Marley's Kahuna Burger \$10** ...½ pound of fresh ground beef with your choice of toppings: swiss, cheddar, onions, mushrooms, bacon, pineapple. Served on a brioche roll

**Marley's Steak Melt \$13** ...Wood grilled red chili rubbed flank steak, sliced & stacked into a hoagie roll & baked with caramelized onions, mushrooms, & swiss cheese. Served with horseradish aioli

**Salmon BLT \$13** ...grilled honey mustard glazed salmon, apple smoked bacon, lettuce, and tomato on a brioche roll



## TACOS (2) \$10

*served with rice and beans and side salad*  
2 Flour Tortilla Tacos with Baja sauce, lettuce, cilantro, & onion and choice of:

**FISH** (grilled or fried) | **SHRIMP** (grilled or fried) | **CHICKEN** (grilled or fried)



## ENTREES

**Red Chili Rubbed Flank Steak \$13** ...Chimichurri sauce, mashed potatoes & fresh vegetables

**Pork Tenderloin \$14** ...Ginger soy marinated, topped with crushed peanuts and served with mashed potatoes, fresh vegetables and a peanut dipping sauce

**Big Island Salmon \$14**...Wood grilled with mango bbq sauce, crispy haystack potatoes, mashed potatoes & vegetables

**Fried Fantasy Platter... Choose 1 \$12 / 2 \$15 / 3 \$18 / 4 \$21**

**Choice of Shrimp, Scallops, Grouper or Calamari** breaded in buttermilk & house breading. Served with housemade tartar & cocktail sauce, island slaw and french fries.

**Jerk Grilled Chicken Breast \$14**...Jerk basted chicken breast, fresh vegetables, island rice & black beans.





# MARLEYS WINE SELECTION

MARLEYS HOUSE WINES \$5.50/glass Chardonnay, Cabernet, White Zinfandel

## WHITE WINES

Sauvignon Blanc	Glass/Bottle
<b>Clos du Bois</b> (California).....	\$7.50 / \$29
<b>Nobilo</b> (New Zealand).....	\$7.75 / \$29
<b>Rodney Strong "Charlottes Home"</b> (Sonoma).....	\$30
Alternative Whites	Glass/Bottle
<b>Alverdi Pinot Grigio</b> (Italy).....	\$6.25 / \$24
<b>Hogue Riesling</b> (California).....	\$6.50 / \$25
<b>Columbia Crest "Two Vines" Riesling</b> (Washington).....	\$6.75 / \$26
<b>Lagaria Pinot Grigio</b> (Italy).....	\$7.25 / \$28
<b>Chateau St. Michelle Pinot Gris</b> (Washington).....	\$7.75 / \$29
<b>King Estate Pinot Gris</b> (Oregon).....	\$9.25 / \$36
Chardonnay	Glass/Bottle
<b>Falling Star</b> (Argentina).....	\$6.75 / \$28
<b>Michael Sulberg Chardonnay</b> (California).....	\$7.25 / \$28
<b>Gnarly Head</b> (California).....	\$7.25 / \$28
<b>Saddlerock "Unoaked"</b> (California).....	\$7.50 / \$28
<b>Rodney Strong "Chalk Hill"</b> (Sonoma).....	\$8.75 / \$34
Sparkling Wines	Glass/Bottle
<b>House Sparkling Wine</b> .....	\$6.75 / \$28
<b>Greg Norman Estates</b> (Australia).....	\$35
<b>Vueve Clicquot</b> (France).....	\$72

## RED WINES

Pinot Noir	Glass/Bottle
<b>CaDonini</b> (Italy).....	\$6.25 / \$24
<b>Mark West</b> (California).....	\$8.00 / \$31
<b>Erath</b> (Oregon).....	\$32
Alternative Reds	Glass/Bottle
<b>Wyndham Bin 555 Shiraz</b> (Australia).....	\$6.75 / \$26
<b>El Ganador Malbec</b> (Argentina).....	\$7.25 / \$28
<b>Broquel Malbec</b> (Argentina).....	\$8.25 / \$32
Merlot	Glass/Bottle
<b>Blackstone</b> (California).....	\$6.25 / \$24
<b>Ranier Ridge</b> (Washington).....	\$7.25 / \$28
<b>Estancia</b> (California).....	\$8.25 / \$32
<b>Rodney Strong</b> (Sonoma).....	\$30
Cabernet Sauvignon & Blends	Glass/Bottle
<b>Chateau St. Jean</b> (Sonoma).....	\$7.75 / \$24
<b>Greg Norman</b> (Australia).....	\$8.25 / \$32
<b>Concannon</b> (California).....	\$9.00 / \$35
<b>Franciscan</b> (Napa).....	\$42



## Marley's Fabulous Features



MOJITOS, MARGARITAS,  
DAIQUIRIS, SANGRIA,  
AND MANY MORE  
TROPICAL LIBATIONS!

FOR MORE TROPICAL  
REFRESHMENTS, TAKE A  
LOOK AT OUR NEW  
DRINK BOOK



THE BEST  
Happy Hour  
& Early Dining  
on the Island!



ASK ABOUT  
MARLEYS  
SEASONAL  
BREW AND  
VARIETIES OF  
IMPORT AND  
DOMESTIC BEERS

# FRESH HOMEMADE ICE CREAM



Don't forget to  
stop by the  
Trading Co. for  
Island Inspired  
T-Shirts & Gifts

Open Daily 12pm



\*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.