



STARTERS:

Fresh Chips & Salsa \$4.49

Crab & Artichoke Dip \$8.99...Served hot with tri-color tortilla chips

Baked Goat Cheese \$7.99...Tomato sofrito sauce, black olives & garlic croutons

Crispy Fried Artichoke Hearts \$7.99...Light tempura batter & wasabi aioli

Blue Corn Roasted Chicken Enchiladas \$7.99...Ancho chile cream sauce, sour cream and pico de gallo

Crispy Coco-Mac Shrimp \$8.99...Gently fried in a macadamia coconut crust with sweet Thai chile dipping sauce

Fish Tacos \$8.49...Fried in two soft flour tortillas, Baja-taco sauce, lettuce, onion, pico de gallo, cilantro, & sour cream

Potato Boats \$6.99...Crispy potato skins topped with tasso ham black beans, cheddar & jack cheese, pico de gallo, sour cream and chives

Cruz Bay Crab Cake \$9.99...Lump crabmeat with a Caribbean aioli

Voodoo Shrimp \$8.99...Bacon wrapped and wood-grilled

Spicy Tuna Sashimi Double \$14.99 / Single \$7.99...Sesame crusted ahi tuna seared rare, soy chile vinaigrette, Pacific Farms Wasabi & pickled ginger

Macadamia Coconut Crusted Lobster Tail \$15.99...Skewered and fried with sweet Thai chile dipping sauce

Chicken and Ancho Chile Spring Rolls \$6.99...Cheddar & jack cheese, green onions, ancho chile mashed potatoes, pico de gallo, and sour cream

Crab Tostadas \$9.99...Chilled seasoned jumbo lump crab meat, guacamole, and salsa on a crisp tortilla

Shrimp Tostadas \$9.99...Chilled seasoned shrimp, guacamole, and salsa on a crisp tortilla

Alaskan Snow Crab Legs (market price) By the pound with drawn butter

Fried Calamari \$8.99...Fried in seasoned flour with tomato soffrito sauce

SOUPS & SALADS:

She Crab Chowder ... Creamy style with potatoes, roasted corn & sherry **Cup \$4.99/Bowl \$5.99** **Soup of the Day... Cup \$4.99/Bowl \$5.99**

House Garden \$4.99...Field greens, hearts of palm, tomatoes, cucumber, manchego cheese, toasted pumpkin seeds & aged sherry vinaigrette

Spinach Salad \$7.99...Mushrooms, Bermuda onion, chopped egg and pine nuts with hot bacon dressing

Caribbean Cobb \$11.99(entrée) \$7.99(petite) ...Greens, tomato, egg, cucumber, bacon, manchego cheese, hearts of palm & avocado ranch dressing

Hearts of Palm & Artichoke \$7.99...Tender bibb lettuce, chopped egg, tomato, cabrales blue cheese dressing

Hula Salad \$12.99...Seared ahi tuna, mandarin oranges, water chestnuts, crispy wontons, toasted almonds, sprouts, greens & 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 & cotija cheese

ADD TO ANY SALAD: **Chicken \$4 / Shrimp \$6 / Grilled Salmon \$10**

MARLEYS WINE SELECTION: Marleys House Wine (Chardonnay, Cabernet, White Zinfandel) \$5.25

WHITE WINES

Sauvignon Blanc	Glass/Bottle
River Aerie (Washington).....	\$7.00 / \$28
Nobilo (New Zealand).....	\$7.50 / \$29
Rodney Strong "Charlottes Home" (Sonoma).....	\$30

Alternative Whites	Glass/Bottle
Columbia Crest "Two Vines" Riesling (Washington).....	\$6.50 / \$26
Lagaria Pinot Grigio (Italy).....	\$7.00 / \$28
Chateau St. Michelle Pinot Gris (Washington).....	\$7.50 / \$29
Trullo Reisling (Germany).....	\$7.50 / \$29
King Estate Pinot Gris (Oregon).....	\$9.00 / \$36

Chardonnay	Glass/Bottle
Falling Star (Argentina).....	\$6.50 / \$28
La Fortuna (Chile).....	\$7.00 / \$28
Gnarly Head (California).....	\$7.00 / \$28
Saddlerock "Unaked" (California).....	\$7.25 / \$28
Rodney Strong "Chalk Hill" (Sonoma).....	\$8.50 / \$34

Sparkling Wines	Glass/Bottle
House Sparkling Wine	\$6.50 / \$28
Greg Norman Estates (Australia).....	\$35
Vueve Clicquot (France).....	\$72

RED WINES

Pinot Noir	Glass/Bottle
CaDonini (Italy).....	\$6.00 / \$24
Avanti (Italy).....	\$7.00 / \$28
Erath (Oregon).....	\$32

Alternative Reds	Glass/Bottle
Wyndham Bin 555 Shiraz (Australia).....	\$6.50 / \$26
Melanto Terrace Zinfandel (California).....	\$7.00 / \$28
Broquel Malbec (Argentina).....	\$8.00 / \$32

Merlot	Glass/Bottle
Blackstone (California).....	\$6.00 / \$24
Estancia (Paso Robles).....	\$8.00 / \$32
Rodney Strong (Sonoma).....	\$30

Cabernet Sauvignon & Blends	Glass/Bottle
Chateau St. Jean (Sonoma).....	\$7.50 / \$24
Greg Norman (Australia).....	\$8.00 / \$32
Winesmith (Napa).....	\$10.00/\$40
Franciscan (Napa).....	\$42

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

KETTLE STEAMED SHELLFISH:

CHOOSE A FRESH STEAMED SHELLFISH...

Shrimp....\$13.49

Mussels....\$13.49

Clams....\$13.49

Combination Kettle....\$16.49

THEN CHOOSE YOUR STYLE... (*Add linguini to any kettle for \$4)

Tomato Sofrito (traditional Latin Sauce)

Island Curry (Caribbean style with coconut milk)

Old Bay & Antigua Ale (our house draft & old bay)

Mojo De Ajo (garlic butter & sherry broth)

WOOD GRILLED SPECIALTIES:

Marleys brings the flavor of outdoor grilling in by preparing our own seafood, steak and lobster over a natural mesquite wood flame. Add a house salad to any entrée for \$4 Make any fish "SUPA DUPA" for \$6

Teriyaki Sirloin Steak \$18.49 (10oz)...Marinated in pineapple, ginger & soy with mashed potatoes & fresh vegetables

New York Strip Steak \$24.99 (12oz)...Simply grilled (olive oil, salt & pepper) topped with caramelized onions & mushrooms, mashed potatoes and fresh vegetables

Red Chili Rubbed Flank Steak \$16.49 ...Chimchurri sauce, mashed potatoes & fresh vegetables

Filet Mignon \$25.99 (8oz)...Hand cut, topped with Spanish cabrales bleu cheese butter, mashed potatoes & fresh vegetables

Marleys Mixed Grill \$36.99 ...Filet mignon, pork tenderloin & Maine lobster tail with mashed potatoes & fresh vegetables

Pork Tenderloin \$18.99 (entrée) **\$14.99** (petite) ...Ginger soy marinated, topped with crushed peanuts served with mashed potatoes, fresh vegetables and a peanut dipping sauce

Havana Cabana Chicken \$16.99 ...Wood grilled, marinated half chicken, mashed potatoes and fresh vegetables

Pollo a La Parilla \$15.99 ...Garlic herb marinated thigh meat of chicken, skewered & grilled with bell peppers and onions, island rice and fresh vegetables

Jerk Grilled Chicken \$16.99 ...Jerk basted half chicken with fresh vegetables, island rice and black beans

Maine Lobster Tail (double/single – market price) ...8oz cold water tail with drawn butter, mashed potatoes & fresh vegetables

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 to any entrée for \$4 Make any fish "SUPA DUPA" for \$6

Tortilla Crusted Tilapia \$19.99...Jumbo lump crab salsa, lime butter, mashed potatoes & fresh vegetables

Rasta Chicken Pasta \$15.95 (entrée) **\$13.95** (petite) ...Grilled, blackened chicken, red peppers, mushrooms, Cajun cream and scallions over penne pasta

Ginger Pecan Crusted Mahi Mahi \$21.99...Finished with honey mustard butter, mashed potatoes & seasonal vegetables

Captain's Seafood Trio \$20.99...Stuffed shrimp, scallops, 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...Panko breaded shrimp, scallops & grouper served with fries, island slaw, house-made cocktail and tartar sauce

Sesame Seared Yellow Fin Tuna \$23.99...Soy wasabi vinaigrette, pickled ginger, mashed potatoes & fresh vegetables

Seafood Linguine \$17.99 (petite) **\$27.99** (entree) ...Pan sautéed lobster, shrimp, scallops, crab, mussels, and clams in a light seafood sauce with garlic butter and tomatoes

Lobster Tacos \$22.99...Lightly battered & fried in two soft tortillas with baja taco sauce, black beans, island rice & vegetables

Sugar Cane Sea Scallops \$22.99...Skewered & grilled, pina colada butter, Kahlua syrup, mashed potatoes and vegetables

Voodoo Spiced Swordfish \$23.99...Finished with papaya vinaigrette, fried sweet potatoes, rice, black beans & vegetables

Big Island Salmon \$20.99...Wood-grilled with mango bbq sauce, crispy haystack potatoes, mashed potatoes & vegetables

Tropical Shrimp & Chicken Kettle \$18.99...Tropical fruits and vegetables simmered in coconut red curry sauce with toasted peanuts & jasmine rice

Cruz Bay Crab Cakes \$24.49...Jumbo lump crab cakes with Caribbean aioli, mashed potatoes and seasonal vegetables

Skull Creek Casserole \$18.99...Shrimp, scallops, flaky whitefish, crab and mushrooms baked in sherried lobster cream sauce, parmesan-bread crumb crust, island rice and fresh vegetables

House Specialty "Supa Dupa Groupa" \$25.99...Grouper topped with diced shrimp, scallops, crab and asparagus spears with key lime hollandaise, island rice, black beans and fresh vegetables