



Marina Raw Bar & Grill

\$15 RESTAURANT WEEK LUNCH MENU

~~Available 11am to 3:30 pm~~

Appetizer 1st Course Choices

Cup of Craford Bay Corn & Crab Chowder or Hatteras Clam Chowder

House or Caesar Salad

Add Chicken \$5.99 / Shrimp \$8.99 / Steak or Tuna \$9.99

Sandwich 2nd Course Choices (With Fries)

The Crab Cake

Our famous grilled jumbo lump crab cake with chili aioli, lettuce & tomato on a toasted potato roll

Fried Flounder Po' Boy

Fried flounder with lettuce & tomato on a toasted sub roll

**** Fresh Tuna***

Blackened or grilled, with lettuce & tomato on a toasted potato roll

BBQ Chicken-Bacon-Swiss

Barbeque grilled chicken breast, with crispy bacon, Swiss cheese, lettuce and tomato on a toasted potato roll

Grilled Meatloaf

Served with red-eye gravy, sautéed onions and mushrooms, served on Texas toast

Philly Steak & Cheese

Loaded with steak, sautéed peppers and onions, and melted mozzarella cheese on a toasted steak roll

Fried Oyster Po' Boy

Fresh fried oysters loaded in a sub roll, served with house sauces

Chicken Breast

Blackened or grilled, with lettuce & tomato on a toasted potato roll

Daily Chalkboard Lunch Specials

Changes daily description on chalkboard

2nd Course Choices

***Grade A Burgers**

All burgers are a grilled half-pound of Grade A beef, served with lettuce, tomato, and onion on a sesame seed bun with our classic Bay fries.

Add Crab to any Burger \$3.99

*** Dock Burger**

Classic fire-grilled all beef patty

*** Drunken Burger**

Fire grilled beef patty topped with bourbon sautéed mushrooms and onions, with mozzarella cheese

*** Fried Oyster Burger**

Fire grilled beef patty topped with fried local oysters and house sweet chili aioli

*** Black & Blue Burger**

Blackened beef patty topped with melted blue cheese crumbles

*** Bacon Burger**

Fire grilled beef patty with bacon and American cheese

*** The Northerner**

Fire grilled all beef patty topped with Philly steak, sautéed peppers and onions, and melted mozzarella cheese

Lunch Specials

Meatloaf

Half pound of our grilled, Southwestern style meatloaf, served with house mashed potatoes, steamed broccoli and red-eye gravy

Grilled Cheese & Soup

The classic: American cheese melted on toasted white bread, with a cup of chowder

Fried Flounder Tacos

Two of our fresh fried flounder tacos, served with house cole slaw, chili aioli, salsa, sour cream, and Charro Beans

Buffalo Shrimp Tacos

Two of our fresh fried Jumbo Shrimp tacos, served with lettuce, cheese, salsa, sour cream and Charro Beans

Mile Marker 0 Fajitas

Veggie | Chicken | Steak | Shrimp /**NO COMBOS!!**

Sautéed in secret spices, with bell peppers, and onions, finished with a generous amount of tequila! Flour tortillas, sour cream, Salsa Fresca, shredded lettuce, and cheese



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RESTAURANT WEEK DINNER MENU

\$25.00 Dinner Appetizer Course Choices

Cup of Craford Bay Corn & Crab Chowder or Hatteras Clam Chowder

House or Caesar Salad

Add Chicken \$5.99 / Shrimp \$8.99 / Steak or Tuna \$9.99

Jumbo Buffalo-Style Chicken Wings

One dozen fried jumbo wings, finished on our **char-grill** and tossed in our house Buffalo sauce
served Mild or Blazing Hot

Cold Water Calamari

Fried golden and served with Fish & Slips Sweet Chili Aioli

\$35.00 Dinner Appetizer Course Choices

**Blackened Tuna Bites*

Fresh tuna, blackened and cooked to your liking, with Ranch or Blue Cheese

Lump Crab Dip

Four cheeses, lump crab, and secret spices, served hot, with fried & spiced flour tortilla chips

Fried Lump Crab Balls

Delicate bites of our famous crab cake with Fish & Slips Sweet Chili Aioli

Entrée Choices

Marinated Ribeye Steak

Grilled 12oz ribeye steak with bourbon sautéed mushrooms and onions, served with two sides

Fried Flounder Dinner

Generous portions of fried local flounder, with hush puppies, house tartar sauce and two sides

Fried Shrimp Dinner

Lightly fried jumbo shrimp with hush puppies, house tartar sauce and two side

The Meatloaf

Grilled pound of Southwestern style meatloaf, served with mashed potatoes, steamed broccoli,
and red-eye gravy

Fried Flounder Tacos

Three fried flounder tacos, served with house cole slaw, chili aioli, salsa, sour cream, and charro
beans

** Tuna Dinner*

Half pound fresh Ahi tuna, served grilled or blackened, served with two sides

Mile Marker 0 Fajitas

Veggie | Chicken | Steak | Shrimp | **No Combos!!**

Sautéed in secret spices, with bell peppers, and onions, finished with a generous amount of
tequila! With flour tortillas, sour cream, Salsa Fresca, shredded lettuce, cheese, and charro
beans

**Mate's Steamed Platter*

*6 Oysters *6 Clams *½ Pound Shrimp*Steamed Broccoli

½ Pound Steamed Crab Legs Platter

Dessert Choices

key lime pie / cheesecake /chocolate spoon cake / ice cream sandwich

* Consuming Raw or Undercooked Food May Cause Food Borne Illness *