

# DINNER

RED MARLIN RESTAURANT



## STARTERS

JUMBO LUMP BLUE CRAB CAKES  
*Poblano Remoulade, Micro Greens*

SINGLE | 16  
DOUBLE | 26

BURRATA MOZZARELLA | 16  
*Heirloom Tomatoes, Basil, Balsamic  
"Caviar," Brioche Dust*

SAN DIEGO CLAM CHOWDER | 9  
*Cilantro, Jalapeño, Bacon*

ARTISAN CHEESE PLATTER | 16  
*Seasonal Compote, Honeycomb,  
Seasonal Fruit, Grilled Bread*  
*Add Local Artisan Salumi & Cured Meats | 6*

FARMER'S MARKET CRUDITÉ | 12  
*White Bean Hummus, Roasted Poblano,  
Spicy Pepitas, Grilled Wheat Flat Bread*

🌾 ARTISAN MIXED GREENS | 10  
*Goat Cheese, Pistachios, Strawberry,  
Strawberry-Golden Balsamic Vinaigrette*

🌾 OCTOPUS SALAD | 16  
*Peewee Potatoes, Celery,  
Roasted Tomatoes, Capers Berries,  
Spanish Chorizo, Chili Oil*

🌾 LYONNAISE SALAD | 12  
*Frisee, Pancetta, Pickled Red  
Onion, Queso Fresco, Poached  
Egg, Lemon-Dijon Vinaigrette*

🌾 SOCAL CAESAR | 12  
*Romaine, Manchego, Black Beans,  
Heirloom Cherry Tomatoes, Avocado,  
Crispy Tortillas, Chilli-Caesar Dressing*

## ENTREES

🌾 SURF & TURF | 45  
*Lobster Tail, Petit Tender Beef, Baby Carrots,  
Mashed Potatoes, Blackberry Demi*

🌾 GRILLED 10 OZ. NEW YORK STRIP | 38  
*Bacon Wrapped Asparagus, Baby Potato, Marinated  
Cherry Tomato Watercress Salad, Red Wine Demi*

🌾 CARNE ASADA HANGER STEAK | 32  
*Farmer's Market Vegetable Tamale,  
Lime Crema, Tomatillo Salsa*

VEGETABLE CASSEROLE | 25  
*Red Pepper Sauce, Mozzarella, Lentils*

WILD ISLES SKIN-ON SALMON | 28  
*Farro Risotto, English Peas,  
Wild Mushroom, Truffled Pea Puree*

RED MARLIN CIOPPINO | 32  
*Shrimp, Mussels, Market Fresh Fish,  
Linguini Pasta, Tomato Broth*

GRILLED YELLOWTAIL | 28  
*Summer Squash, Bagna Càuda, Beluga  
Lentils, Anaheim Chile Romesco*

🌾 LOBSTER RISOTTO | 34  
*Butter Poached Lobster Tail*

ANCHO BBQ HALF CHICKEN | 26  
*Black Bean Puree, Wilted Chard & Kale*

🌾 SEARED MAINE SCALLOPS | 37  
*Sweet Corn Pudding, Heirloom Cherry  
Tomatoes, Cilantro Pistou*

## SIDES

🌾 YUKON GOLD MASHED  
POTATOES | 8

🌾 GRILLED ASPARAGUS | 8  
*Hazelnuts, EVOO*

🌾 ROASTED BRUSSELS  
SPROUTS | 8  
*Parmesan, Pancetta, Balsamic*

*We advise that thoroughly cooked foods of animal origins reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed rare or undercooked. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.*

*\*19% Service Gratuity will be added to parties of 6 or more*

 Denotes Gluten-Free Options