

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*

SAUTÉED SHRIMP | 18
*Pomplano Chorizo, Fennel,
Cherry Tomato, White Wine
Butter Sauce, Crostini*

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

ENTREES

🌾 SURF & TURF | 48
*Lobster Tail, Petit Filet Mignon, Baby Carrots,
Mashed Potatoes, Blackberry Demi*

🌾 GRILLED 10 OZ. NEW YORK STRIP | 38
*Baby Potato, Shaved Asparagus, Arugula, Bacon Jam,
Cherry Tomato, Red Wine Demi*

🌾 CARNE ASADA HANGER STEAK | 32
*Avocado Puree, Cilantro Rice,
Plantain Tostones*

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

WILD ISLES SKIN-ON SALMON | 28
*Wild Mushroom Farro Risotto, Okinawa
Yam Puree, Shaved Fennel*

🌾 SEARED MAINE SCALLOPS | 37
*Tomato Chutney, Creamy Grits, Corn
Nage, Cilantro Pistou*

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

VEGETABLE CASSEROLE | 25
Red Pepper Sauce, Mozzarella, Lentils

KUROBOTA PORK CHOP | 28
*Stonefruit Compote, Pearl Couscous, Summer
Succotash, Purple Carrot Puree, Chimichurri*

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

SIDES

🌾 YUKON GOLD MASHED
POTATOES | 8

🌾 GRILLED ASPARAGUS | 10
Hazelnuts, EVOO

🌾 ROASTED BRUSSELS
SPROUTS | 10
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 raw 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