

# Ocean City Marlin Club

9659 Golf Course Rd. Ocean City, MD 21842

410-213-1613



## Starters & Small Plates

**Steamed Shrimp:** A Baltimore classic with Natty Light, lemon, Old Bay and red onion | ½ lb. 12  
| 1 lb. 23

**Loaded Tots:** tots piled high with all the fixin's served with Crème Fraiche | 10  
add Crab Dip | 8

**Buffalo Oysters:** select oyster rolled in cracker meal, deep fried & dressed with Buffalo sauce & blue cheese | 14

**Onion Rings:** beer battered onion rings with remoulade | 10

**Jumbo Wings:** 8 wings, your choice of hot, mild, Old Bay, Sweet Hot or Sweet Chili and Lime | 14

**Crab Dip:** with toast points | 14

**Soft Pretzel Rods:** served with house beer cheese | 8  
Add crab dip | 8 (additional)

**Buffalo Smoked Chicken Dip:** Topped with blue cheese crumbles, served with baguette & house crackers | 14

**Truffle Fries & Cheese Curds:** truffle fries with Wisconsin white cheddar cheese curds | 12

## Soup

Please ask your server



## Salads

**Neptune Duo:** Shrimp salad and Tuna salad set atop mixed greens salad with tomato, cucumber, red onion and choice of dressing | 16

**Club Salad:** mixed greens, heirloom grape tomatoes, drunken cherries, candied nuts, blue cheese crumbles, choice of dressing | Side 6  
Full | 11 add Crabcake | MRKT.

Add Grilled Chicken or Tuna Salad | 8 Grilled Shrimp or Shrimp Salad | 10 Fresh Catch | 18  
add Crabcake | MRKT.

**Caesar:** Classic Caesar with homemade dressing Side | 6 Full | 11 add Crabcake | MRKT.  
Add Grilled Chicken or Tuna Salad | 8 Grilled Shrimp or Shrimp Salad | 10 Fresh Catch | 18  
add Crabcake | MRKT.

## Wines

Noble Vines - Cabernet Sauvignon

Josh - Cabernet Sauvignon

Alexander Valley - Cabernet Sauvignon

19 Crimes - 2020 Shiraz

Noble Vines - Merlot

Block 9 - Pinot Noir

Seaglass - Chardonnay

Kendall Jackson - Chardonnay

Will Hill - Chardonnay

Seaglass - Pinot Grigio

Santa Margherita - Pinot Grigio

Seaglass - Sauvignon Blanc

Hess - Sauvignon Blanc

Seeker - Riesling

Seaglass - Rose

Gallo Family - White Zinfandel

La Marca - Prosecco

Maschio - Prosecco

## Burgers, Sandwiches & Wraps

**The MC Burger:** Our chuck, brisket & short rib blend on a locally baked bun, lettuce, tomato, onion & pickle, with or without cheese. | 12 Add Bacon | 3 add Crab Dip | 8

**Fish Tacos:** Beer battered cod, cilantro lime slaw, fresh jalapeno, pickled red onion & spicy mayo | 21

**Fried Oyster Po Boy:** served on toasted local sub roll, shredded lettuce, tomato, onion, and chipotle Old Bay | 14

**French Dip:** roast beef, provolone, au jus, horsey sauce, toasted Crack of Dawn sub roll | 12

**Hot Turkey & Gravy:** served open faced with gravy & French fries | 12

**Crab Cake Sandwich:** MD style lump crab cake, locally baked bun, flatbread crackers | 22

**Shrimp Salad Wrap:** Classic homemade shrimp salad, flour tortilla wrap with lettuce and tomato | 12

**Blackened Chicken Sandwich:** blackened chicken breast, provolone, bacon w/ southwest dressing on brioche | 12

**Hot Dog:** jumbo Berk's hot dog on a potato roll w/ chips | 7

add Crab Dip | 8

**Build Your Own Grilled Cheese:** your choice cheese | 10

Add Bacon | 3

Add Tomato | 2

## Entrées

(all served with vegetable & starch unless noted)

**THE PORK CHOP:** Love dusted and served with mushroom & veal demi glaze | 32

**14oz Ribeye:** Grilled to your choice temperature and finished with truffled compound butter | 38

**Filet Mignon:** Grilled to your choice temperature and topped with garlic butter and mushroom demi-glace | 42

**Crab Cake(s):** Your choice of 1 or 2 4oz Broiled Crabcakes | 1 x 32 | 2 x 40

**Local Fresh Fish (Local seafood from the docks):** grilled or blackened | 28 or spinach & crab with beurre Blanc - add 8

**Puerto Rico Jerked Chicken** Grilled chicken breast finished w/ wet jerk sauce, topped with grilled pineapple. Served with red beans & rice and vegetable of the day | 26

**Seafood Florentine** Pan seared shrimp, scallop & crab tossed in a spinach cream sauce over Linguini | 34

**Roasted Duckling** 1/2 Roasted duckling w/ spicy orange sauce. Served with starch and vegetable of the day | 32

Cook your own catch available with 24hr notice & reservation with Chef Brook call 410-213-1613 for details