



18 Harnett Street Wilmington NC 28401

About us

Inspired by the unique combination of waterfront and marina views, Marina Grill opened in 2018. We are locally owned and operated and thrilled to be part of the Marina District located in the Wilmington Downtown Northern Riverfront. Our menu offers original recipes sourced from local ingredients and an impressive rotating beer and wine selection. In addition to the delicious food and breathtaking views, our hospitality and service will have you feeling right at home. So whether you are visiting Wilmington or a returning local...Welcome!

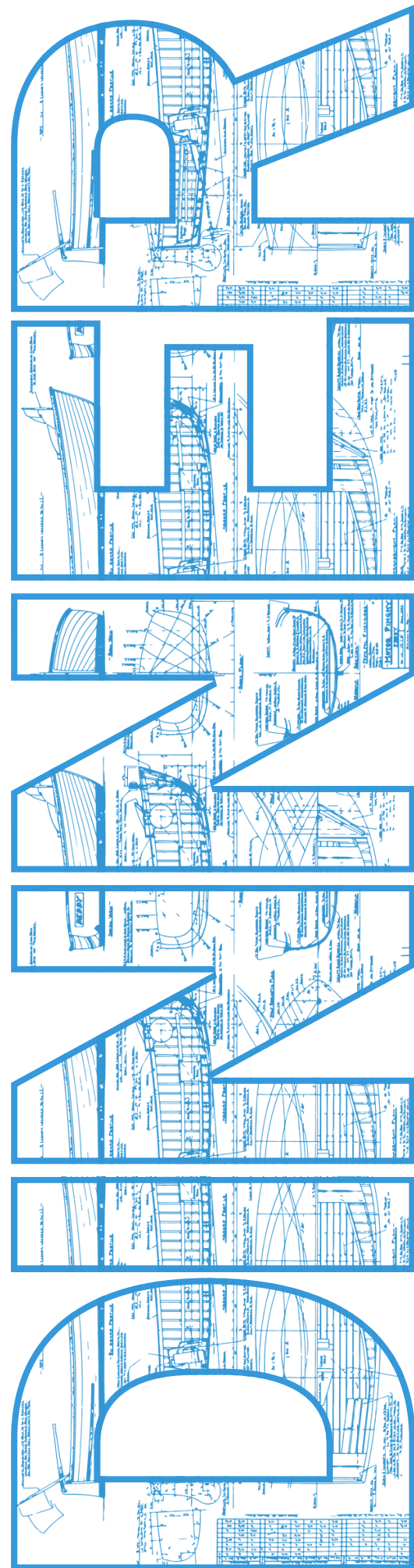
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Marina Grill



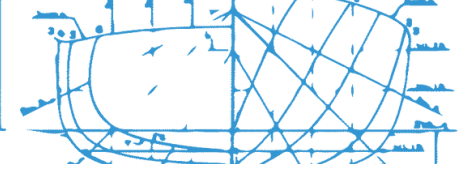
@eatmarinagrill





FOR THE TABLE

To share.. Or not.



Calamari - \$12

Deep fried calamari & spicy cherry peppers, topped w/ sweet chili vinaigrette.

Wings GF - \$13

[8] Fried Jumbo wings tossed in your choice of sauce: Chipotle Buffalo or Old Bay Dry Rub

Shipwreck Shrimp GFO - \$13

Large shrimp lightly breaded and fried with our housemade Shipwreck sauce.

Lobster Bisque - \$10

Low country recipe, Lobster meat & Shrimp, cornbread crouton & scallions.

Stuffed Mushrooms - \$14

Oven baked mushrooms stuffed with boursin cheese, bacon, shallots, & chives

Crispy Brussels - \$14

Crispy fried brussels tossed with crispy pork belly, gorgonzola cheese & drizzled with balsamic glaze.

Crab Dip - \$17

Creamy blend of crab meat, corn & chilies Served with pita chips.

Spicy Tuna Nachos* - \$18

Fried wonton chips topped with fresh yellowfin tuna, avocado, pickled vegetables, ponzu & sriracha aioli

FLATBREADS

Pesto Chicken

Pesto sauce base topped with grilled chicken, roasted red peppers, red onion, & mozzarella cheese.....\$16

Cubano

Smoked pulled pork, ham, dill pickles, deli mustard, & shredded Swiss cheese.....\$17

Dill Pickle V

Garlic oil base + mozzarella cheese + dill pickles + pickled red onions + pickled jalapenos + drizzled with ranch dressing and topped with fresh dill.....\$15

Arugula & Peach V

Olive oil base + mozzarella + goat cheese + peaches + arugula + balsamic glaze.\$16

BBQ Chicken & Pineapple

BBQ base + grilled chicken + pineapple + red onions + mozzarella.....\$13

SALADS

Add: Chicken \$5 | Shrimp \$10 | *Tuna \$12 | Salmon \$9 | MKT Catch \$MKT

Caesar V, GFO

Romaine lettuce w/ homemade cornbread croutons+ parmesan cheese tossed in caesar dressing.....Half/\$8 or Full/\$11

House Salad V, GFO

Lettuce mix w/ tomato+candied pecans+cucumbers+cornbread croutons+red onions w/ choice of dressing.... Half/\$8 or Full/\$11

Wrightsville Salad GF

Lettuce mix w/ grilled chicken + craisins+ apples + candied pecans + bleu cheese crumbles + cucumber tossed in white wine vinaigrette\$18

Asian Blackened Tuna Salad*

Lettuce mix w/ fresh, blackened, seared yellowfin tuna + carrots + scallions + crispy wantons+ cucumbers+ red peppers + red onion tossed in sweet chili vinaigrette.....\$21

Dressings

Ranch - Bleu Cheese - Honey Mustard - Sweet Chili Vinaigrette - Oil & Vinegar - White Wine Vinaigrette (House)



ENTREES

ADD A HOUSE OR CAESAR SALAD \$3.50

FROM THE SEA

Market Catch

Fresh locally sourced fish prepared by our chef, ask your server for detailsMKT PRICE

Jumbo Crab Stuffed Salmon

8 oz salmon steak stuffed with jumbo lump crab, served with lemon parmesan risotto, broccolini, and topped with a lobster cream sauce\$32

Seared Tuna Chimichurri* GF

Marinated & seared tuna topped with fresh avocado, served over coconut rice, roasted corn, and topped with cilantro chimichurri.....\$35

Scallops and Shrimp Linguini*

Seared scallops & jumbo shrimp over a bed of linguini tossed with spinach & roasted red peppers in a lemon caper cream sauce.....\$36

Crab Cakes

Jumbo lump crab cakes topped with old bay remoulade served over coconut rice & chefs vegetables MKT PRICE

Fishermans Platter

Crispy fried flounder & shrimp served with fries, coleslaw, jalapeno hush puppies, old bay aioli, & tartar sauce.....\$25

Shrimp & Grits

Gouda stone ground grits topped w/ sautéed shrimp, mushroom, tomato, pork belly in a tasso cream sauce.....\$26

FROM THE LAND

Make any entree Surf 'N' Turf!

Grilled/Fried Shrimp \$9 | Seared Scallops \$15



Pork Ribeye

Tender pork chops topped with peach and mango chutney. Served with garlic mashed potatoes & crispy brussels\$29

Caribbean Jerk Chicken GF

Half chicken marinated in a Caribbean jerk sauce. Served with coconut rice, sauteed green beans, topped with pineapple salsa.\$26

Snow Cap Filet Mignon *

Grilled 6 oz filet topped with jumbo lump crabmeat & bernaise. Served with lemon parmesan risotto & grilled asparagus.....\$44

N.Y. Strip GF

10 oz grilled N.Y. Strip topped with your choice of chimichurri or green peppercorn demi-glace. Served over garlic mashed potatoes & sauteed broccolini..\$39

St Louis Style Ribs

Fall off the bone St. Louis style ribs covered in sweet BBQ sauce, charred, served w/ fries & house slaw....20/half rack or 28/full rack

Certified Angus Ribeye*

16 oz grilled Certified Angus Beef® Ribeye steak topped with cowboy butter, served with beer battered onion rings, & sauteed green beans.....\$57



HANDHELDS

French Dip

Prime ribeye [slow roasted & shaved] served w/ provolone + caramelized onions + garlic horseradish on a French roll.....\$18

Dill Pickle Chicken Sandwich

Dill brined chicken breast served with dill pickles & chipotle aioli on a toasted brioche bun.....\$16

Battleship Burger * GFO

8oz Ground Chuck patty w/ hand cut maple bacon, hickory smoked cheddar cheese, caramelized onions, Dijon aioli, on a toasted brioche bun.....\$17

Fried Grouper Sandwich

Fried Grouper, cherry pepper tartar sauce, lettuce, tomato, on a brioche bun.....\$20

Shipwreck Shrimp Tacos

Flour tortillas, fried shrimp, cabbage, pineapple salsa, pickled red onions, cotija cheese, shipwreck sauce.....\$18

SIDES

Coconut Rice
Mashed Potatoes
Gouda Grits **GF**
Chef's Vegetables
French Fries

Sweet Potato Fries **GF**
House Made Potato Chips
Grilled Asparagus (+1)
Crispy Brussels (+1)
Lemon Parmesan Risotto (+2.50)

DRINKS

SODA (Coke - Diet Coke - Sprite - Root Beer - Mr. Pibb).....4
LEMONADE.....4
SWEET / UNSWEET TEA.....4
BOTTLED WATER.....3
PELLEGRINO SPARKLING WATER.....6
COFFEE (Reg & Decaf).....3

*These items can be cooked to order

CONSUMER ADVISORY - Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

Items with an “⚓” are our house favorites!

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is to guarantee that any item can be completely free of allergens.

—SUB GLUTEN FREE BREAD FOR \$2—