



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!

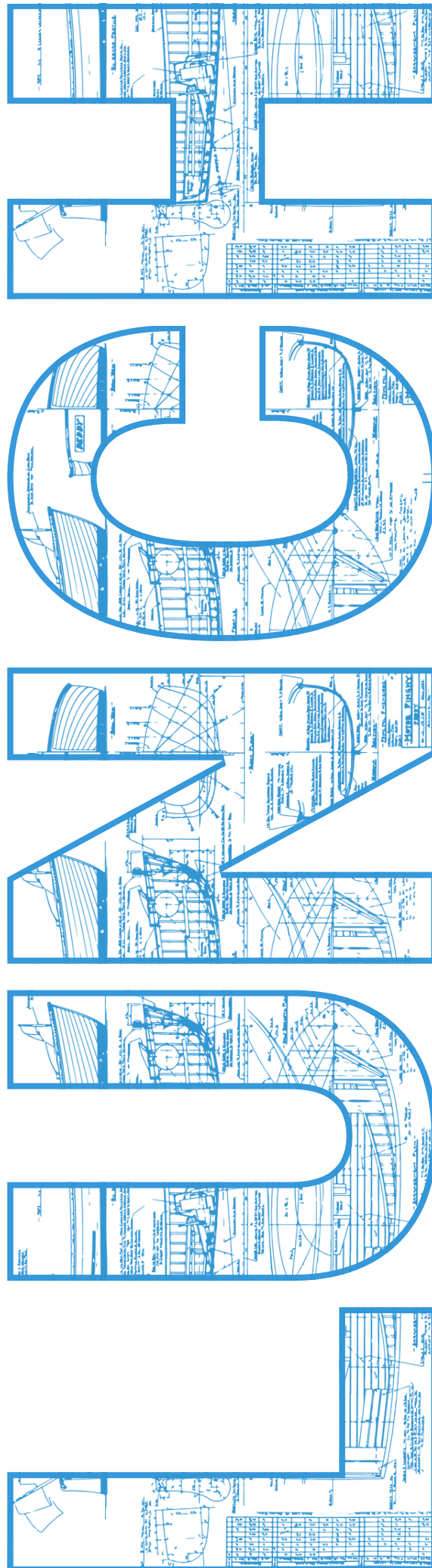
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Marina Grill



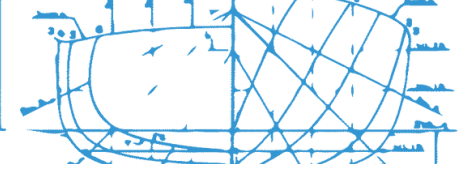
@eatmarinagrill





# 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)



# SANDWICHES

Choice of Side: Fries, Sweet Potato Fries, or House Chips

## French Dip

Bone-in prime rib [slow roasted & shaved] w/ provolone, caramelized onions, garlic horseradish, served on a French baguette.....\$18

## Battleship Burger \* GFO

7 oz Ground Chuck patty, with handcut maple bacon, hickory smoked cheddar, caramelized onions, & dijon aioli on a toasted brioche bun.....\$17

## Dill Pickle Chicken Sandwich

Dill brined chicken breast, deep fried, and served with pickles & chipotle aioli on a toasted brioche bun.....\$16

## Yacht Dog

Footlong 1/2 lb all beef hotdog on a hoagie roll topped with sauerkraut, mustard, diced onions, and served with chips.....\$14

## Marina Club GFO

Sliced turkey, ham, bacon, lettuce, tomato, American cheese, house deli mustard, served on grilled sourdough.....\$18

## Turkey Avocado Wrap

Smoked turkey breast, avocado, spinach, tomato, onions, parmesan, chipotle vinaigrette, wrapped in a flour tortilla.....\$17

## Fried Grouper Sandwich

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

## Shipwreck Shrimp Tacos

Crispy fried shrimp tossed in our shipwreck sauce, flour tortillas, cabbage, pineapple salsa, pickled red onions, cotija cheese sriracha aioli [not served with a side item].....\$18

# ENTREES

## Shrimp & Grits GF

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

## NY Strip GFO

10 oz Certified Angus Beef NY Strip grilled & topped with your choice of chimichurri or a peppercorn demi-glace Served with fries & broccolini.....\$39

## Pork Ribeye

Tender pork ribeye served over coconut rice, crispy brussels, & topped with a mango chutney.....\$16

## Seared Tuna Chimichurri\* GF

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

## Caribbean Jerk Chicken GF

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

## Fishermans Platter

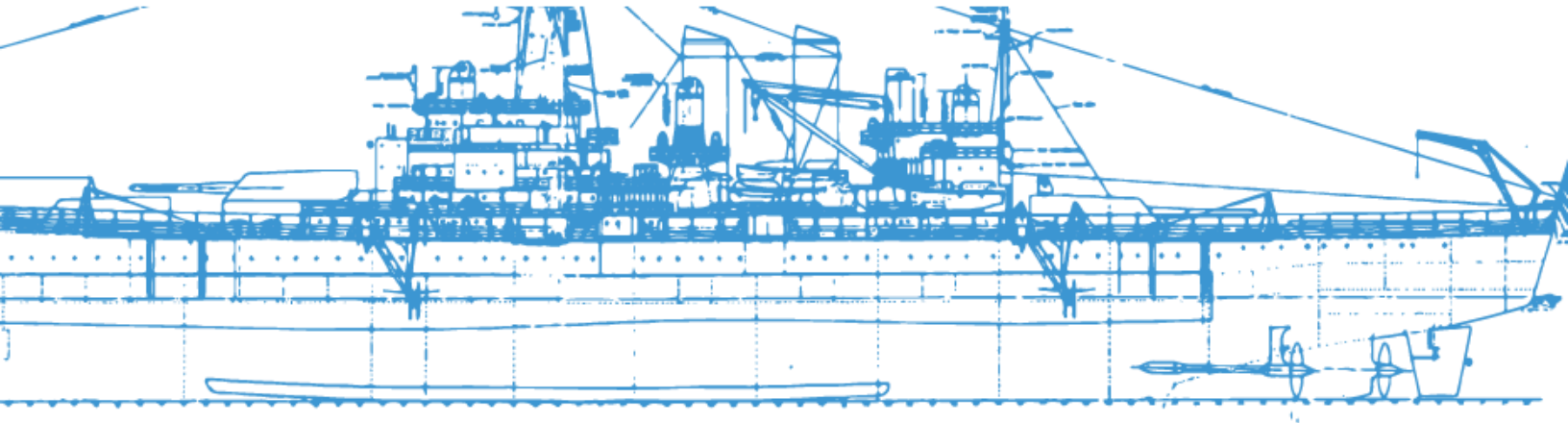
Crispy fried flounder & shrimp served w/ fries, coleslaw, jalapeno hush puppies, old bay aioli, & tartar sauce.....\$25

# SIDES

- Crispy Brussels (+1)
- Coconut Rice
- Chef's Vegetables
- Jumbo Asparagus (+1)
- French Fries
- Sweet Potato Fries **GF**
- House Made Potato Chips
- Gouda Grits **GF**
- 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—