



MARINA GRILL



DINNER MENU

Hours

Monday - Thursday 11 AM - 9 PM

Friday 11 AM - 10 PM

Saturday 10 AM - 10 PM

Sunday 10 AM - 8 PM

WEEKEND BRUNCH

10 AM - 3 PM



@eatmarinagrill

18 HARNETT ST WILMINGTON NC 28401 • (910) 769-7974 • www.marinagrillwilmington.com

APPETIZERS

Calamari

Deep fried calamari & spicy cherry peppers, topped w/ sweet chili vinaigrette. \$15

Wings

[8] Fried Jumbo wings tossed in your choice of sauce: Chipotle Buffalo, Old Bay Dry Rub, or Garlic Parmesan \$14

Shipwreck Shrimp

Large shrimp lightly breaded and fried with our housemade Shipwreck sauce. \$15

Stuffed Mushrooms

Oven baked mushrooms stuffed with boursin cheese, bacon, shallots, bread crumbs, & chives. \$15

Crispy Brussels

Crispy fried brussels tossed with crispy pork belly, gorgonzola cheese & drizzled with balsamic glaze. \$15

Crab Dip

Creamy blend of crab meat, corn & chilies Served with pita chips. \$19

Spicy Tuna Nachos*

Fried wonton chips topped with fresh yellowfin tuna, avocado, pickled vegetables, ponzu & sriracha aioli. \$19

Oysters Rockefeller*

Baked oysters topped with a rich blend of butter, herbs, spinach, bacon bits, shaved parmesan, and hollandaise. \$23

FLAT BREADS

Pesto Chicken

Pesto sauce base topped with grilled chicken, roasted red peppers, red onion, feta, parmesan, & mozzarella cheese. \$17

Dill Pickle

Garlic oil base, mozzarella cheese, dill pickles, pickled red onions, pickled jalapenos, drizzled with ranch dressing & topped with fresh dill. \$16

BBQ Chicken & Pineapple

BBQ base, grilled chicken, pineapple, red onions, mozzarella. \$16

Double Pepperoni

Tomato sauce base, mozzarella, two types of pepperoni, ricotta cheese, hot honey, topped with fresh basil. \$19

Arugula & Peach

Garlic oil base, mozzarella, goat cheese, peaches, arugula, balsamic glaze. \$17

SALADS

Caesar

Romaine lettuce w/ homemade cornbread croutons, parmesan cheese tossed in Caesar dressing. Half \$10 / Full \$13

Berry Cobb Salad

Blueberries, strawberries, pineapple, carrots, goat cheese, purple cabbage, blackened chicken breast, honey lime vinaigrette. \$20

Asian Blackened Tuna Salad*

Lettuce mix w/ fresh, blackened, seared yellowfin tuna + carrots, scallions, crispy wontons, cucumbers, red peppers, red onion tossed in sweet chili vinaigrette. \$24

House Salad

Lettuce mix w/ tomato, candied pecans, raisins, apples, cucumbers, cornbread croutons, red onions w/ choice of dressing. Half \$10 / Full \$14

Add-Ons

Chicken \$6
Shrimp \$11
Tuna* \$13
Salmon \$10
MKT Catch ... \$MKT

Dressings

Ranch
Bleu Cheese
Honey Mustard
Sweet Chili Vinaigrette
Oil & Vinegar
White Wine Vinaigrette
Honey Lime Vinaigrette

Items with an  are our house favorites!

ENTREES

From the Sea

ADD A HOUSE OR CAESAR SALAD (+\$4.50)

Jumbo Crab Stuffed Salmon

8 oz salmon steak stuffed with jumbo lump crab. Served with lemon parmesan risotto, broccolini, & topped with a lobster cream sauce. \$39

Seared Tuna Chimichurri*

Blackened & seared tuna topped with fresh avocado, served over coconut rice, roasted corn, & a cilantro chimichurri. \$41

Cajun Shrimp & Grits*

Cheese grits, andouille sausage, shrimp, mushrooms, tomato, topped with a cajun cream sauce. \$29

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. \$37

Fishermans Platter

Crispy fried flounder & shrimp served with fries, coleslaw, jalapeno hush puppies, old bay aioli, & tartar sauce. \$32

Market Catch

Fresh locally sourced fish prepared by our chef, ask your server for details. \$MKT PRICE

From the Land

ADD GRILLED OR FRIED SHRIMP (+\$10)
ADD SEARED SCALLOPS (+\$16)

Pork Chops

2 tender pork chops served over mashed potatoes, crispy brussels, & topped with a mushroom rosemary gravy. \$30

Carribean Jerk Chicken

Half chicken marinated in a Caribbean jerk sauce. Served with coconut rice, Chef's vegetables, topped with pineapple salsa. \$27

Snow Cap Filet Mignon *

Grilled 6 oz filet topped with jumbo lump crabmeat & bernaise. Served with lemon parmesan risotto & grilled asparagus. \$48

N.Y. Strip*

10 oz grilled N.Y. Strip topped with your choice of chimichurri or green peppercorn demi-glace. Served over garlic mashed potatoes & sauteed broccolini. \$40

St. Louis Style Ribs

Fall off the bone St. Louis style ribs covered in sweet BBQ sauce, charred, served w/ fries & house slaw
\$21 / Half Rack or \$29 / Full Rack

Certified Angus Ribeye*

16 oz grilled Certified Angus Beef® Ribeye steak topped with cowboy butter, served with beer-battered onion rings, & Chef's vegetables. \$58

Items with an  are our house favorites!

 GLUTEN FREE  GLUTEN FREE OPTION  VEGETARIAN

*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.

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

— SUB GLUTEN FREE BREAD FOR \$2 —

H A N D H E L D S

🚢 French Dip

Prime rib [slow roasted & shaved] w/ provolone, caramelized onions, garlic horseradish, served on a French baguette. \$19

Dill Pickle Chicken Sandwich 🍷

Dill brined chicken breast, deep fried, and served with pickles & chipotle aioli on a toasted brioche bun. \$17

🚢 Fried Grouper Sandwich 🍷

Fried Grouper, cherry pepper tartar sauce, lettuce, tomato, on a brioche bun. \$21

Triple Smash Burger 🍷

3 Smashed patties, yellow & white American cheese, dill pickles, caramelized onions, shredded lettuce & a house burger sauce. \$19

🚢 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]. \$20

S I D E S

Crispy Brussels +\$2

Coconut Rice 🍷

Chef's Vegetables 🍷

Jumbo Asparagus +\$2 🍷

French Fries

Sweet Potato Fries

House Made Potato Chips

Gouda Grits 🍷

Lemon Parmesan Risotto +\$3

Garlic Mashed Potatoes

*Serving Brunch
on The Weekends!*

JOIN US FOR BRUNCH
EVERY SATURDAY & SUNDAY
(10 AM - 3 PM)

Upcoming Events



LOOKING FOR THE PERFECT WATERFRONT VENUE FOR YOUR NEXT EVENT?

CORPORATE GATHERINGS | CELEBRATIONS | HOLIDAY PARTIES

Contact us at events@portcitymarina.com to inquire about our event spaces available!

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