



MARINA GRILL



LUNCH 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!

H A N D H E L D S

SERVED CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, OR HOUSE MADE POTATO CHIPS

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

Marina Club

Sliced turkey, ham, bacon, lettuce, tomato, American cheese, house deli mustard, served on grilled sourdough. \$19

Turkey Avocado Wrap

Smoked turkey breast, avocado, spinach, tomato, onions, parmesan, sweet chili vinaigrette, & wrapped in a flour tortilla. \$18

Triple Smash Burger

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

Chopped Italian Sandwich

Ham, capicola, salami, pepperoni, provolone, Italian dressing, lettuce, tomato, served on a hoagie. \$18

Fried Grouper Sandwich

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

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

E N T R E E S

Cajun Shrimp & Grits*

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

N.Y. Strip*

10 oz Certified Angus Beef NY Strip grilled & topped with your choice of chimichurri or a peppercorn demi-glace. Served with fries & broccolini. \$40

Pork Chop

Tender pork ribeye served over coconut rice, crispy brussels, & topped with a mushroom rosemary gravy. \$19

Seared Tuna Chimichurri*

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

 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.

Caribbean Jerk Chicken

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

Fishermans Platter

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

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

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 not to guarantee that any item can be completely free of allergens.

— SUB GLUTEN FREE BREAD FOR \$2 —



MARINA GRILL BRUNCH

AVAILABLE EVERY
SATURDAY & SUNDAY
10 AM - 3 PM

FOR THE TABLE

To share. Or not.

- Giant Cinnamon Roll
covered with maple bourbon icing & bacon bits.....\$11
- French Toast Sticks
served with powdered sugar and maple syrup.....\$13
- Beignets
*Warm, fluffy beignets glazed & covered in berry compote
.....\$12*

BRUNCH COCKTAILS

- Mimosa
\$6/glass or \$15/carafe
Flavors: Orange, Cranberry, Ruby Red Grapefruit or Pineapple
- House Blood Mary.....\$6
- Vodka Sunrise.....\$6

BRUNCH MENU

All served with choice of:

Hash Browns, Home Fries, Grits, or Fruit

2 Eggs Breakfast*

Two eggs cooked any way w/ bacon or sausage, toast, or biscuit.....\$18

Chicken & Waffles

Belgium waffle topped with bone-in Southern fried chicken covered with homemade spicy syrup.....\$19

Three Cheese Omelet

Cheddar, parmesan, & Boursin.....\$16

Big Steak Omelet

Tender steak bites, tomatoes, onions, mixed cheese, mushrooms, topped with chipotle hollandaise.....\$18

Farmer's Omelet*

Tomatoes, mushrooms, arugula, red onions, goat cheese.....\$15

Steak & Eggs*

5 oz marinated NY strip served with eggs cooked any style, chipotle hollandaise.....\$25

Lox Bagel*

Cured salmon, local everything bagel, cream cheese, dill, capers, pickled onions.....\$18

Stuffed French Toast

Cinnamon French Toast stuffed with mascarpone cheese & a mixed berry compote, topped with powdered sugar.....\$17

Shipwreck Shrimp Tacos

(3) Flour tortillas, crispy fried shrimp tossed in shipwreck sauce, shredded cabbage, pineapple salsa, cotija cheese, sriracha aioli, pickled onions. [not served with a side item].....\$20

Brunch Smash Burger

Smash ground sausage & ground beef patty's, hash brown patty, candied maple bacon, American cheese, sunny side up egg, brioche bun, side of maple syrup.....\$23

Sausage Gravy Skillet

Skillet loaded with eggs, cheddar cheese, sausage gravy, topped and baked with a buttery buttermilk biscuit.....\$19

Dill Pickle Chicken Sandwich

Dill brined fried chicken breast, pickles, chipotle aioli, toasted brioche bun.....\$17

Fried Grouper Sandwich

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

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