



## APPETIZERS

### AHI TUNA\*

Seared Ahi tuna paired with ginger aioli slaw, pickled ginger and wasabi \$10.95

### PECAN DUSTED CALAMARI

Fresh calamari, flash-fried and dusted with crushed pecans and romano cheese, served with a sweet onion remoulade 8.95

### FRIED GREEN TOMATOES

Green tomatoes breaded with a mixture of cracked cornmeal and lightly seasoned flour, deep fried and served with a chipotle cream sauce 8.95

### PETITE SHRIMP & GRITS

An appetizer sized portion of our signature dish with Adluh™ stone ground grits, creek shrimp, andouille sausage and tasso gravy 5.95

### CHARLESTON CRAB CAKE

Authentic low country recipe made with lump and claw crabmeat served with sweet onion remoulade and roasted corn salsa 9.25

### FIRECRACKER SHRIMP

Fried shrimp tossed with cherry peppers and served with roasted garlic ranch 9.95

### SOUTHERN CAVIAR

"Pimento Cheese" House-made with aged white cheddar, served with Low Country pita chips 5.95

### CRAB AND SPINACH FONDUE SKILLET

Fresh Blue Crab and spinach in a creamy mornay sauce served with pita chips 10.95

## SOUPS

### SHE CRAB SOUP

Fresh crab meat in a rich, creamy soup served with a spoonful of sherry Bowl 6.95 Cup 4.95

### NEW ORLEANS SEAFOOD GUMBO

An original New Orleans recipe with shrimp, crawfish andouille sausage and okra Bowl 6.95 Cup 4.95

## SANDWICHES

### OLD FASHIONED CHEESE BURGER \*

Fresh ground and served with lettuce, tomato, pickle slices, onion, mustard and mayo 9.95

### CRISPY CHICKEN SANDWICH

Lightly breaded and served with lettuce, tomato, pickle slices, onion, mustard and mayo 10.95

## SIDE SALADS

### SIGNATURE BLT SALAD ★

Iceberg and Romaine lettuces, vine ripe tomato, and bacon tossed with ranch dressing 4.75

### CLASSIC CAESAR SALAD

Crispy romaine, house-made caesar dressing, seasoned croutons and grated parmesan 4.75

### SOUTHERN CANDIED PECAN SALAD ★

Spring mix with candied pecans, bleu cheese, dried cranberries and herb vinaigrette 5.25

### ICEBERG LETTUCE WEDGE SALAD ★

Iceberg wedge with creamy bleu cheese dressing, candied pecans, bacon, bleu cheese crumbles and vine ripe tomatoes 6.25

★ Gluten Free

\* Consuming raw or under-cooked meat, seafood, and shellfish may increase your risk of food borne illness

It's Our Pleasure to Offer Fresh Baked Bread & Butter and Low Country Collard Greens At Your Request

## SALADS

### BARBECUE SALMON SALAD \*

Barbecued salmon fillet on a bed of mixed greens, julienne tortillas, and vine ripe tomatoes tossed in a cilantro lime vinaigrette and drizzled with barbecue sauce 11.95

### BLUE MARLIN COBB SALAD \* ★

A tossed version of this classic salad. Grilled chicken, avocado, bleu cheese crumbles, bacon, tomato, diced egg, cucumbers and crispy greens tossed in our herb vinaigrette dressing 12.95

### CHARLESTON CRAB CAKE SALAD

Mixed greens tossed with avocado, bacon and herb vinaigrette. drizzled with ranch dressing and topped with our Charleston Crab Cake 12.95

### AL FRESCO SALMON SALAD \* ★

Grilled Salmon with a salad of mixed greens, carrots and cucumbers, tossed with herb vinaigrette and garnished with lemon aioli 11.95

### SOUTHERN PECAN GRILLED CHICKEN SALAD ★

Juicy grilled chicken over a bed of mixed greens, Danish bleu cheese, candied pecans, dried cranberries and herb vinaigrette 10.95

### FRIED GREEN TOMATO SALAD

Deep fried green tomatoes served on a bed of mixed greens with goat cheese, diced tomatoes and herb vinaigrette drizzled with a chipotle cream sauce 10.95

### GRILLED CHICKEN BLT SALAD ★

Grilled chicken, crisp greens, vine ripe tomatoes and bacon tossed with ranch dressing 10.95

### SOUTHERN CRISPY CHICKEN SALAD

Crispy greens and vine ripe tomato tossed in ranch dressing and topped with sliced crispy chicken breast and swiss cheese 10.95

### SOUP AND SALAD

A bowl of our soup served with Caesar, Wedge, Southern Candied Pecan or BLT Salad 10.95

## ENTREES

### BLACKENED SALMON CHARLESTON \* ★

Topped with our shrimp and crab cream sauce with collard greens & Adluh™ stone ground grits 11.95

### BLUE MARLIN AWARD WINNING SHRIMP & GRITS

Our signature dish... Adluh™ stone ground grits topped with creek shrimp, andouille sausage and tasso gravy 10.95

### GRILLED TILAPIA & SUCCOTASH

Grilled or cajun tilapia fillet with choice of creole or Charleston sauce, served with Adluh™ stone ground grits and succotash 9.95

### GRILLED CATFISH & GRITS ★

Grilled or cajun catfish fillet, stone ground Adluh™ grits and collard greens 10.95

### CHARLESTON CRAB CAKE

Authentic low country recipe made with lump and claw crabmeat served with sweet onion remoulade, roasted corn salsa, Savannah red rice and collards 12.95

### LOW COUNTRY SHRIMP CREOLE ★

Blue Marlin's original creole sauce with bacon tossed with sauteed shrimp over rice 10.95

### BLUE MARLIN CHICKEN PASTA

Chile-rubbed grilled chicken breast with Asiago cream sauce, smoked bacon, & penne pasta topped with green onions & tomatoes 10.95

### PORTABELLA MUSHROOM & SPINACH RAVIOLI

Fresh spinach and mushroom ravioli tossed in a basil pesto sauce, topped with marinated tomatoes and fresh basil 11.95

## FRIED SEAFOOD SPECIALTIES

### FIRECRACKER FLOUNDER

Fillet of flounder breaded in our special firecracker seasoning and served with creamy grits, collards and firecracker sauce 9.95

### FRIED LARGE GULF SHRIMP

Lightly breaded in our special firecracker seasoning served with cocktail sauce, tartar sauce, seasoned fries and tortilla slaw 10.95

### SALT & PEPPER CATFISH

Boneless catfish breaded in our special salt and pepper seasonings served with fries, tortilla slaw and tartar sauce 10.95

### PARMESAN ENCRUSTED CATCH

A mild flaky fish fillet with homemade mashed potatoes, green beans and tartar sauce 11.95

### CRISPY GULF OYSTERS

Apalachicola oysters with seasoned fries, tortilla slaw and tartar sauce 13.95



## A TASTE OF THE SOUTHERN LOW COUNTRY



Since 1994, customers at the Blue Marlin have gathered to enjoy one of America's great traditional cuisines, the delicious and inventive fare of the Low Country.

Stretching from Savannah to the South, and Georgetown to the North, the Low Country is resplendent with the bounties of the sea and coastal marshlands. Succulent shrimp, oysters, crabs, crawfish and catfish abound. Lush greens, corn, rice, and ripe red tomatoes are plentiful. Low Country cuisine brings all of this food together in a sumptuous array of unique and distinctive dishes.

Legend holds that the wealthy English, German, and French plantation owners along the Carolina and Georgia coasts preferred a blander European cuisine, but while they dined in all their elegance, the scent of Low Country flavors coming out of the back kitchens could not be ignored. This simple fare, created from what the good earth provided, is still a hallmark of the Southern kitchen some three hundred years later. We are proud to bring it to you at the Blue Marlin. As you enjoy our signature dishes, you'll experience the finest blend of African, West Indian and Caribbean flavors.

In 2007, Blue Marlin had the honor of presenting a taste of the South Carolina Low Country at the prestigious James Beard House in New York City. In 2009 Blue Marlin was invited to prepare and serve a Taste of South Carolina to Senators in the U.S. Capital's Senate Dining Room.

We hope you will enjoy our uniquely prepared South Carolina Low Country cuisine and our Southern hospitality.



Blue Marlin is proud to be a part of The Sustainable Seafood Initiative. Sustainable Seafood refers to fish that are caught or farmed with consideration for the long-term viability of individual marine species and for the oceans' ecological balance as a whole. Seafood harvested in the United States is some of the most sustainable in the world due to strict conservation regulations.



We also participate in the State of South Carolina's Fresh on the Menu Program, in which participating chefs agree to prepare menus that include at least 25% "Certified South Carolina Grown" foods and products in season and feature the Fresh on the Menu brand.

## DESSERTS

### KEY LIME PIE

Made fresh in house, our traditional key lime pie is made with a graham cracker crust and topped with fresh whipped cream 6.95

### BLACKOUT CAKE

Homemade gooey chocolate fudge cake, vanilla ice cream, hot fudge, butterscotch sauce and whipped cream 6.95

### CREME BRULÉE CHEESECAKE

Vanilla bean cheesecake with a caramelized sugar topping, vanilla wafer crust and topped with fresh berries and strawberry sauce 6.95

## BEVERAGES

SWEET or UNSWEET TEA 1.95	PEPSI 1.95
MILK 1.95	DIET PEPSI 1.95
COFFEE 1.95	GINGER ALE 1.95
PELLEGRINO 500 ml. 3.50	LEMONADE 1.95
MOUNTAIN DEW 1.95	DR. PEPPER 1.95
TAZO™ ASSORTED HOT TEAS 2.50	

Bill Dukes, and Ryan Dukes *Proprietors*  
Daniel Grant  
*General Manager*

Maegan Horton  
*Chef*  
A.A.S. Culinary Arts  
BA Food Service Management  
Johnson & Wales University

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## DINNER MENU



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## PECAN DUSTED CALAMARI

Fresh calamari, flash-fried and dusted with crushed pecans and romano cheese, served with a sweet onion remoulade..... \$9.95

## FRIED GREEN TOMATOES

Green tomatoes breaded with a mixture of cracked cornmeal and lightly seasoned flour, deep fried and served with a chipotle cream sauce ..... \$9.95

## PETITE SHRIMP & GRITS

An appetizer sized portion of our signature dish with Adluh™ stone ground grits, creek shrimp, andouille sausage and tasso gravy ..... \$6.45

## CHARLESTON CRAB CAKE

Authentic Low Country recipe made with lump and claw crabmeat, served with a sweet onion remoulade and roasted corn salsa ..... \$9.25

## FIRECRACKER SHRIMP

Fried shrimp tossed with cherry peppers and served with roasted garlic ranch ..... \$9.95

## PIMENTO CHEESE – SOUTHERN CAVIAR

House-made with aged white cheddar, served with Low Country pita chips..... \$6.95

## AHI TUNA

Seared Ahi tuna paired with ginger aioli slaw, pickled ginger and wasabi.....\$10.95

## CRAB AND SPINACH FONDUE SKILLET

Fresh blue crab and spinach in a creamy mornay sauce, served with pita chips and toast points.....\$10.95

# SOUPS & SALADS

## SHE CRAB SOUP

Fresh crabmeat in a rich, creamy soup served with a spoonful of sherry.... cup \$4.95 bowl \$6.95

## NEW ORLEANS SEAFOOD GUMBO

An original New Orleans recipe with shrimp, andouille sausage, tomatoes and okra ..... cup \$4.95 bowl \$6.95

## SIGNATURE BLT SALAD

Iceberg and romaine lettuce, vine ripe tomatoes and bacon tossed with ranch dressing ..... \$5.25

## CLASSIC CAESAR SALAD

Crispy romaine, house-made caesar dressing, seasoned croutons and grated parmesan ..... \$5.25

## SOUTHERN CANDIED PECAN SALAD

Spring mix with candied pecans, crumbled bleu cheese, dried cranberries and herb vinaigrette ..... \$6.25

## ICEBERG LETTUCE WEDGE

Iceberg wedge with creamy bleu cheese dressing, candied pecans, bacon, bleu cheese crumbles and vine ripe tomatoes..... \$6.25

## COBB SALAD

A tossed version of this classic salad. Mixed greens, avocado, bleu cheese crumbles, bacon, tomato, diced egg, and cucumbers tossed in our herb vinaigrette dressing.  
with grilled chicken 13.95 ... .. with grilled salmon 15.95 ... .. with grilled shrimp 16.95

# HAND CUT STEAKS

We proudly serve hand cut steaks aged to perfection.

## CENTER CUT FILET MIGNON

Bacon wrapped, lightly seasoned and grilled with thyme-garlic butter, served with mashed potatoes and sauteed green beans ..... \$27.95

## CHARBROILED RIBEYE

Our most marbled steak, lightly seasoned or blackened, served with mashed potatoes and sauteed green beans .....\$24.95

## BLACK AND BLUE NEW YORK STRIP

Our choice New York strip, blackened and topped with melted blue cheese, served with mashed potatoes and sauteed green beans..... \$25.95

Add Pimento Cheese or Danish Blue Cheese for 3.50  
Add Fried Oysters, Grilled Shrimp or a Crab Cake to any steak 6.95

\* Consuming raw or under-cooked meat, seafood, and shellfish may increase your risk of food borne illness

# FRIED SEAFOOD SPECIALTIES

## FIRECRACKER FLOUNDER

Fillets of flounder breaded in our firecracker seasoning and served with creamy grits, tortilla slaw and special firecracker sauce..... \$18.95

## BLUE MARLIN SEAFOOD PLATTER

Crispy flounder, fried shrimp, and a Charleston crab cake served with tortilla slaw, seasoned fries, house-made tartar and cocktail sauce..... \$23.95

## CRISPY GULF OYSTERS

A half pound of Apalachicola oysters fried to perfection with seasoned fries, tortilla slaw and tartar sauce..... \$22.95

## FRIED GULF SHRIMP

Lightly breaded in our seasoned flour, served with house-made cocktail sauce, tartar sauce, seasoned fries and tortilla slaw..... \$18.95

# DESSERTS

## KEY LIME PIE

Made fresh in house, our traditional key lime pie is made with a graham cracker crust and topped with fresh whipped cream..... \$6.95

## BLACKOUT CAKE

Homemade chocolate fudge cake with vanilla ice cream, hot fudge, caramel and whipped cream .....\$6.95

## CREME BRULÉE CHEESECAKE

Vanilla bean cheesecake with a caramelized sugar topping and vanilla wafer crust, topped with strawberry puree .....\$6.95



# FRESH OFF THE HOOK

We are committed to bringing you the highest quality fish on a daily basis.  
Fresh fish may be limited according to availability.

## SCALLOP PASTA

Seared scallops over a bed of linguine tossed with asparagus, sauteed spinach, a roasted red pepper sauce and finished with feta cheese 27

## PAN SEARED FRESH CATCH

A pan seared fresh white flaky fish served with herbed tri colored potatoes and sauteed summer vegetables finished with charred poblano pineapple salsa 26

## SESAME SEARED AHI TUNA

Seared Ahi tuna, served over roasted Yukon wedges and sautéed spinach, topped with fried spinach and ginger aioli MARKET

## MAHI ORLEANS

Fresh filet of Mahi topped with shrimp and crab in a citrus wine butter sauce, served with mashed potatoes and sauteed green beans. 24

# LOW COUNTRY CLASSICS

## CHARLESTON CRAB CAKES

Lump and claw crabmeat, "skillet-grilled" and served with garlic mashed potatoes, sautéed green beans, sweet onion remoulade and roasted corn salsa ..... \$21.95

## TILAPIA CHARLESTON

Fresh pan seared tilapia with a shrimp and crab cream sauce, served with creamy Adluh™ grits and sautéed green beans ..... \$17.95

## OYSTER & SHRIMP SKILLET BIENVILLE

An original recipe...Apalachicola oysters in a shrimp and tasso ham cream sauce, served in a sizzling skillet with pita chips and creamy Adluh™ grits ..... \$19.95

## AWARD WINNING BLUE MARLIN SHRIMP & GRITS

Stone Ground Adluh™ grits topped with creek shrimp, andouille sausage and tasso gravy ..... \$16.95

## SALMON PONTCHARTRAIN

Fresh salmon fillet topped with blackened shrimp and scallops, finished with a creamy mornay sauce and served with Adluh™ grit cakes and sautéed green beans ..... \$21.95

## GRILLED TERIYAKI SALMON

Sustainably harvested North Atlantic salmon, served with roasted Yukon gold potatoes, sauteed green beans and a teriyaki glaze ..... \$19.95

## VISTA CHICKEN

Fire roasted chicken breast topped with sautéed spinach, sundried tomatoes and goat cheese, served with mashed potatoes and finished with a roasted garlic butter sauce .....\$18.95

## SPINACH AND MUSHROOM RAVIOLI

Fresh spinach and mushroom ravioli tossed in a basil pesto sauce, topped with marinated tomatoes and fresh basil..... \$16.95

We are proud to serve freshly baked Panella bread and Low Country collard greens at your request.

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Bill Dukes and Ryan Dukes *Proprietors*  
Daniel Grant *General Manager*      Maegan Horton *Chef*  
*A.A.S. Culinary Arts ,BA Food Service*  
*Johnson & Wales University*

**BLUE MARLIN**  
**STEAKS & SEAFOOD**

Let us cater and host your next private party or special event in the Vista Room, adjacent to Blue Marlin.

**BLUE MARLIN • *Signature* CATERING**

Call 803-227-3360 for Catering or visit [www.signaturecateringsc.com](http://www.signaturecateringsc.com)