



STARTERS

Jumbo Lump Blue Crab Cakes	Single 16 Double 26
Tomato Jam, Balsamic Reduction, Micro Fine Herbs	
Carlsbad Black Mussels	14
Shallot/Garlic/Cayenne/Heavy Cream Pamplona Chorizo	
San Diego Clam Chowder	5/9
Jalapeño/Bacon/Cilantro	
Shredded Chicken Flat Bread	14
Ranchero Sauce/Micro Cilantro/Oaxaca Cheese Pickled Onions/Jalapeño /Avocado Puree	
So-Cal Shrimp Sopes	14
Poached Shrimp/Charred Corn/Avocado Cherry Tomato/Fire Roasted Tomato Vinaigrette	

SALADS

 Artisan Mixed Greens	6/11
Grilled Stonefruit, Candied Pecans, Aged Swiss Banyuls Vinaigrette, Rosemary Crouton	
Roasted Beet Salad	7/12
Gold Beets/Fennel/Drake's Family Farms Goat Cheese/Pinenuts/Citronette	
Traditional Cobb Salad	8/14
Grilled Chicken/Smoked Bacon/Egg/Avocado/Blue Cheese Tomatoes/Tossed with Lemon-Dijon Dressing	
Caesar Salad	7/12
Chopped Organic Romaine Lettuce/Traditional Dressing Fresh Parmesan/White Anchovy/Warm Garlic Crouton	
 Create Your Own Salad	13
Select From Each Category to Create a Unique Experience	

Greens

Organic Romaine/Mixed Greens/Organic Butter Lettuce/Iceberg

Toppings


Avocado/Crisp Bacon/Roasted Beets/Blue Cheese/Dried Cranberries/Cucumber/Organic Cherry Tomatoes/Hard Boiled Eggs/Candied Pecans/Parmesan/Pine Nuts/Shaved Red Onion

Dressings

Lemon-Dijon Vinaigrette/Red Wine Balsamic Vinaigrette Ranch/Citrus Vinaigrette/Buttermilk Blue Cheese Blueberry Yogurt Vinaigrette

From the Grill

Organic Chicken Breast	5
Salmon	7
All Natural Brandt Beef Sirloin Steak	7

 *These menu items were designed to meet the needs of a healthy lifestyle.*

RED MARLIN LUNCH MENU


1130am-3pm Monday to Friday

12pm-3pm Saturday & Sunday

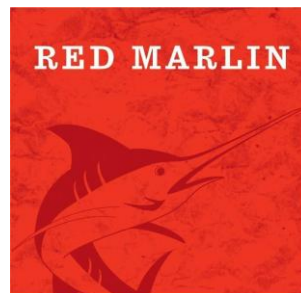
SANDWICHES & ENTRÉES

Sandwiches - Choice of House Made Potato Chips/French Fries/Cucumber Salad

Ballast Point Battered Sea Bass Tacos	16
Ballast Point Brewing Co Pale Ale Batter/Pineapple Pico de Gallo Shredded Cabbage/Poblano Crème/Corn Tortillas	
Organic Chicken Sandwich	14
Dijon Marinated Organic Chicken/Roasted Red Pepper Brie/Herb Mayo/Con Pane Ciabatta Bun	
Meyer™ All Natural Red Marlin's Angus Burger	14
Aged White Cheddar/Horseradish Sauce Onion Jam/Brioche Bun	
Meyer™ All Natural So-Cal Burger	17
Smoked Cheddar/ Bacon/Chipotle Aioli/Avocado Caramelized Onion/Lettuce/Tomato	
Grilled Portabello Sandwich	14
Heirloom Tomato/Roasted Red Pepper Con Pane Mezza Focaccia Bun/Boursin Spread	
Open Face Brandt Flat Iron Steak Sandwich	16
Brandt Farms Beef/Caramelized Onions/Arugula Blue Cheese/Grilled Con Pane Rosemary Bread	
Grilled Mahi Mahi Sandwich	16
Avocado/Tomato/Lettuce/Dynamite Tobiko Sauce Con Pane Mezza Focaccia Bun	
Turkey Avocado Sandwich	13
Fresh Roasted Turkey/Avocado/Alfalfa Sprouts Russian Black Bread/Parsley Aioli	
 Ancho-Lime Chicken Breast	18
Confit Baby Potatoes/Swiss Chard Crispy Pancetta	

 Vegetable Rigatoni	10/19
Asparagus/Dried Tomatoes Organic Mushrooms/Chipotle Cream	

We advise that "thoroughly cooked foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if you have any food allergies or require special food preparation & we will be happy to accommodate your needs.



**RESTAURANT
BAR & TERRACE**

QUENCH

Café Latte or Cappuccino	4
Hazelnut, Caramel or Vanilla	5
Espresso Mocha	4
Double	5
Espresso	3
Double	4
Torrefazione Italia® Coffee	3.5
Juice	5
Orange/Tomato/Apple/Cranberry	
Pineapple/Grapefruit/V8	
Sodas	4
Pepsi/Diet Pepsi/Sierra Mist	
Mug Root Beer/Mountain Dew/Ginger Ale	

Starbucks® Gourmet Hot Cocoa	4
Whipped Cream?	
Tazo™ Hot Teas	3.5
Awake™/Earl Grey/Refresh™/Calm™/ Passion™	
China Green Tips/Green Ginger/Wild Sweet Orange	
Tazo™ Iced Black Tea	4
White Peach	4.5
Fresh Squeezed Lemonade	5
Blackberry	5.5
Italian Sodas	4.5
Strawberry, White Peach, Raspberry, Blackberry	
Natura® Water	3 Small /5 Large
Sparkling or Still	

ZERO PROOF™

Non-Alcoholic Concoctions

Mango Limeade	6
Mango Puree/Fresh Lime Juice	
Sierra Mist	

Strawberry Fizz	5
Strawberry/Sweet & Sour/Sierra Mist	

Raspberry Mint Lemonade	6
Fresh Lemon Juice/Agave Nectar	
Raspberry/Mint Leaves/Sierra Mist	

Pom Punch	6
Orange Juice/Pomegranate Syrup	
Pomegranate Juice	

White Wines by the Glass

Sparkling

Pascual Toso	10
Sparkling Brut, Mendoza, Argentina	

Villa Sandi	10
Prosecco, "Il Fresco", Veneto, Italy, NV	

Domaine Chandon	14
Brut Rosé, California, NV	

Sauvignon Blanc

Bonterra	10
Lake-Mendocino Counties, Organically Grown Grapes, California	

Nobilo	10
Marlborough, New Zealand	

Chardonnay

Canvas	9
California	

Franciscan	12
Napa Valley, California	

Louis-Jadot	10
Macon-Villages, France	

Sonoma-Cutrer	14
Sonoma County, California	

Other Whites

Canvas	9
Pinot Grigio, Veneto, Italy	

Banfi	9.5
Rosé', Toscana, Italy	

Clean Slate	9.5
Riesling, Mosel, Germany	

Pighin	10
Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia,	

Bottled Beers

Domestic - 6.00

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
O'douls

Imported - 6.50

Blue Moon Belgian White Ale
Corona
Corona Light
Guinness
Heineken
Heineken Light
Sam Adams
Stella Artois

Local Craft Brew - 6.50

Ballast Point Pale Ale
Coronado Mermaid Red
Karl Strauss Amber Lager
Mission Hefeweizen
Stone IPA

Red Wines by the Glass

Pinot Noir

Canvas	9
California	

MacMurray	12
Ranch, Sonoma Coast, California	

Hahn	14
Santa Lucia Highlands, California	

Merlot

Canvas	9
California	

Napa Cellars	12
Napa Valley, California	

Cabernet

Canvas	9
California	

Rodney Strong	10
Sonoma County, California	

BV	12
Napa Valley, California	

Other Reds

Pascual Toso	10
Malbec, Mendoza, Argentina	

Tobin James	10
Zinfandel Ballistic Paso Robles, California	

Razor's Edge	12
Shiraz, McLaren Vale, Australia	

Spellbound	12
Petite Sirah, California	