



Tuna

Flounder



Grill and Seafood



Mahi

Cobia

Cortez Cracker Shrimp Large Gulf shrimp dusted with Cajun cornmeal and seared. Served with chipotle mayo 14

Shrimp Egg Rolls Gulf shrimp, chicken and pork with asian slaw, served with a soy, rice wine and sesame dipping sauce 14

***Garlic Shrimp** Seared in olive oil and garlic finished with red pepper flakes and lime. Served with garlic toast 14

***Steamed Clams** Tampa little necks steamed in white wine & garlic butter, garnished with smoky bacon 15

***Cortez Smoked Fish** (when available) Local, smoked fish with red onion, baby pickles and cream cheese 16

Soups

Tater Soup Yukon Golds, garlic croutons and crumbled bacon 5/7

***Cortez Chowder** Fresh grouper cheeks & shrimp in a tomato saffron broth cooked to order 8/12

Salads

The Blue Marlin Mixed greens, crumbled blue cheese, Pearson Farms pecans, balsamic honey vinaigrette 9/12

House Salad Mixed greens, shaved parmesan tossed in a house Caesar dressing 7/10

***Junie's Salad** Tomatoes & cucumbers with pickled red onion, feta and mixed greens tossed in our roasted tomato vinaigrette 11

★ Add fish, shrimp or filet +14

GLT Salad Fulford style grouper over mixed baby greens, a slice of fried green tomato, dressed w/ orange sunshine vinaigrette 18



Snapper



Grouper



Sandwiches

Blue Marlin Burger 8 oz, ground sirloin, smoked gouda, slab bacon & onion marmalade. Served with roasted potato 14

GLT - Grouper Sandwich [Fulford] style with fried green tomato, baby greens dressed with orange sunshine served with daily vegs 18

Entrees

Local Caught Fish We serve only the freshest LOCAL fish. We hand select it from the fishing boats across the bridge in the Village of Cortez at AP Bell Fish Co.

Preparations

***Thai** - Dusted and sautéed with a Thai chili citrus glaze with an oriental veggie [noodle] salad. 23/30

Pecan - Pearson Farms roasted, crushed pecan crust & honey butter. Served with roasted sweet potato discs with basil pesto & house vegs 24/31

Fulford - Egg washed & sautéed with lemon butter, finished with garlic parmesan bread crumbs with peas, rice & house vegs 23/30

★ Sub Bridge Street brussels (instead of peas & rice) + 4

Shrimp and Grits Large Gulf shrimp rolled in Cajun spices, sautéed and placed in our cheesy grits with crumbled bacon and scallions 19/27

Cortez Boil A low country favorite. Tampa bay clams & large gulf shrimp poached in our house seafood broth with sweet corn, chorizo & red skin potato accompanied by sweet homemade cornbread 31

Add a tail 14

Linguini White Clam Two Docks little necks in a white wine garlic butter with crushed red pepper & garlic toast over linguini 25

Blackened Fish Alfredo Daily cuts of fish, blackened over classic Linguini Alfredo with basil pesto 26

Filet 6 oz seared & finished in a Brandy demi glace, with roasted sage potatoes & vegetables. Florida's best grass fed beef 32

Features offered on Daily Specials page

Blue Marlin Grill

121 Bridge Street ★ Bradenton Beach ★ 941.896.9737

The Bridge Street Clock Tower at the city pier is an Anna Maria Island landmark. The tower stands at the foot of the original wooden bridge to the island. The bell, donated by the Norman family, of Bradenton Beach, rings every hour on the hour adding to the charm of Historic Bridge Street.

There is risk associated with consuming raw or undercooked meats, poultry, seafood or shellfish especially among those with weakened immune systems. We recommend that proteins be completely cooked.

*These dishes can be made Gluten Free. Ask your server.

BLUE MARLIN

Grill and Seafood

Sides

(For Sharing)

Black-Eyed Peas & Rice	4	Roasted sage brown butter	
Cheesy Grits	4	potato	5
Sweet Corn Bread		Vegetable of the Day	6
with honey butter	5	Bridge Street Brussels with	
Edamame	5	potatoes & crumbled bacon	7
Hush Puppies	5	Roasted sweet potato	6
Mac & Cheese	6		

Desserts

Tropical Bread Pudding Warm orange-pineapple bread pudding, pineapple rum caramel and big country pecans	11
Chocolate Bourbon Pecan Pie Roasted Pearson Farms pecans with bittersweet chocolate & cinnamon whipped cream	9
Guava Lime Pie Shortbread crust w/ passion fruit purée	8

Drinks

Soda	2.00 each
Iced Tea	2.00 free refills
Sparkling Water 250 ml/750 ml	3/5

Mini Marlins (under 12 ONLY)

Macaroni and Cheese	6
Mini Burger	6
Village Idiot's Famous Pizzas	
Cheese or pepperoni	7
Shrimp (fried) with grits	7



Please check us on Facebook for daily catches & other specials

Blue Marlin AMI



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Located in an original 1920s cottage on historic Bridge Street, The Blue Marlin Grill is dedicated to serving only the freshest local seafood and hearty fare. Our commitment is to bring you the best product the Gulf Coast has to offer. Our courtyard, The Trap Yard, offers local, live music on the weekends.