

APPETIZERS & SNACKS

- OYSTER LOBSTERFELLA** 17
6 FRESH GULF OYSTERS TOPPED WITH LOBSTER, PARMESEAN CHEESE, SPINACH, CREAM CHEESE, AND PANKO.
- MUSSELS** 15
SERVED IN A CAJUN STYLE BARBEQUE BROTH. SERVED WITH A FRESH BAGUETTE.
- BACON FLIGHT** 12
CANDIED BACON WITH BROWN SUGAR, BLACK PEPPERED BACON, HICKORY SMOKED BACON, AND A CINNAMON CRUSTED BACON.
- CHEESE TRAY** 15/21
YOUR CHOICE OF ARTISAN CHEESES, WITH A HOUSE MADE SHISHITO RELISH, CROSTINIS, ACCOMPANIED WITH CHEF'S SEASONAL SELECTION.
- BRUSCHETTA** 11
SERVED ON A BED OF GREENS WITH CROSTINIS.
- MARYN TALK THAI RIBS** 14
SERVED WITH HOUSE MADE SLAW AND A SHISHITO BARBEQUE SAUCE.
- JALAPEÑO CRAB CAKES** 13
SERVED ON A SHAVED FENNEL SALAD WITH A LEMON CHILI AIOLI.
- TAMALE BALLS** 11
5 HOUSEMADE CARNITAS TAMALE BALLS SERVED WITH A RANCHERO AND QUESO DIPPING SAUCE.
- CHORIZO STUFFED OLIVES** 8
TOSSED IN A SALTINE CRACKER BREADING SERVED WITH A HOUSE MADE UMAMI SAUCE
- MINI WINGS** 13
10 WINGS TOSSED IN A HOUSE MADE BUFFALO SAUCE, SERVED WITH ROASTED VEGETABLES AND FRESH BLEU CHEESE DRESSING.

BETWEEN BUNS N' BREAD

- MARYN'S SLIDERS** 12
YOUR CHOICE OF 3, SERVED WITH OUR HAND CUT FRIES.
- PORK BELLY** - STOUT BRAISED PORK BELLY TOPPED WITH A CHIVE VINNEGRETTE, LETTUCE, TOMATO, AND PICKLED RED ONION.
- SHORT RIB** - ASIAN LAGER BRAISED SHORT RIB TOPPED WITH GRILLED ONIONS, LETTUCE, TOMATO, AND OUR HOUSE MAYO.
- CHICKEN** - MARINATED CHICKEN TOPPED WITH A CHIPOTLE MUSTARD, LETTUCE, TOMATO, AND HOUSE PICKLES.
- OYSTER PO BOY**- WITH A LEMON AIOLI, LETTUCE, TOMATO, AND HOUSE MAYO.
- SHRIMP PO BOY**- WITH CHIPOTLE MUSTARD, PICKLED ONION, LETTUCE, AND TOMATO.
- FISH PO BOY**- WITH HOUSE MADE TARTAR SAUCE, TOMATO, AND PICKLED ONION.
- *MARYN'S BURGER** 15
DINER STYLE DOUBLE PATTY INCLUDING GROUND BEEF AND SHORT RIB. WITH GRILLED ONION, BACON, SWISS CHEESE, AND HOUSE MAYO. SERVED WITH HAND CUT FRIES.
- LOBSTER ROLL** 19
A FRESH LOBSTER MIX, SERVED ON A FRESH BAGUETTE . WE HAVE TWO DIFFERENT STYLES! INCLUDING CONNETICUT OR MAINE.
ASK YOUR SERVER FOR DETAILS.

ADD ON PROTEINS

- FILET (4 OZ)** 15
- CHICKEN (6 OZ)** 8
- CRAB (4 OZ)** 10
- SHRIMP (4 OZ)** 9

***RAW BAR**

- PARTY AT THE MOON TOWER** MKT
A TOWER OF EVERYTHING YOU COULD WANT FROM OUR RAW BAR.
- OYSTERS** 12/16
1/2 DOZEN OR 1 DOZEN.
- SHIRMP COCKTAIL** 13
SUCCULENT SHRIMP SERVED WITH HOUSE MADE COCKTAIL SAUCE, HORSERADISH CREAM AND LEMON.
- CRAB CLAW** 16
CRAB, AVOCADO, MANGO, PARSLEY, AND LEMON.
- CEVICHE** 14
SHRIMP, FISH, ONION, TOMATO, JALAPENO. SERVED WITH WONTON CHIPS
- TUNA POKE** 16
SOY, SESAME, CUCUMBER, CARROT, RADISH, CHIVES, AVOCADO

SIDES

- ASPARAGUS** 8/9
(ADD AN EGG)
- RISOTTO** 7
- SEASONAL VEGETABLES** 6
- SMOKED MAC & BEER CHEESE** 7
- GARLIC MASHERS** 6
- HAND CUT FRIES** 5

MARYN'S FAVORITES

- KITCHEN TACOS** 14
3 CORN TORTILLAS TOPPED WITH PRIME TENDERLOIN, FRESH PICO, RADISH, CILANTRO, AND LIME.
- BRAISED SHORT RIBS** 28
ON A SMOKED PEPPER PURREE. WITH GRILLED ASPARAGUS, TOPPED WITH A STOUT DEMI GLAZE.
- AIRLINE CHICKEN** 24
SERVED WITH CARROT PUREE, ROSEMARY POTATOES, PESTO CREAM, AND SEASONAL VEGETABLES.
- STUFFED SHELLS** 22
STUFFED WITH SPINACH AND RICOTTA CHEESE. SERVED IN A HOUSE MADE MARINARA, TOPPED WITH PARMESEAN CHEESE.
- SESAME CRUSTED TUNA** 25
5 OZ. TUNA FILET SERVED WITH A LOBSTER AND ASPARAGUS HASH, TOPPED WITH A BALSAMIC REDUCTION, AND QUESO FRESCO.
- MILE HIGH RACK OF LAMB** 30
WITH WHITE BEAN PUREE, A BERRY CHUTNEY, AND ROASTED CARROTS.
- SALMON PICATTA** 24
6 OZ. SALMON FILET SERVED OVER SEASONAL VEGETABLES.
- FILET** 30
6 OZ. PRIME FILET, WITH A BROCCOLI RABE, AND GARLIC MASHERS. TOPPED WITH A PORTER DEMI GLAZE.
- PEPPER CRUSTED RIBEYE** 28
10 OZ. RIBEYE, SERVED WITH GARLIC MASHERS, AND BROCCOLI RABE. TOPPED WITH A MUSHROOM DEMIGLAZE AND FRIED ONIONS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PANTRY

- MARYN'S SALAD** 7
SPINACH, ROMAINE, GARLIC CROUTONS, RED ONION, CARROTS, AND GOAT CHEESE. WITH A ROASTED ONION VINAIGRETTE.
- WEDGE SALAD** 8
ICEBERG LETTUCE, CHERRY TOMATOES, RED ONION, BACON BITS, AND A HOUSE MADE BLEU CHEESE CRUMBLE DRESSING.
- CAESAR SOSAI** 8
ROMAINE, HOUSE GARLIC CROUTONS, SHAVED PARMESEAN, AND FRESH ANCHOVIES.
- CHOPPED SALAD** 9
ICEBERG AND ROMAINE LETTUCE, BOILED EGG, BACON BITS, RED ONION, TOMATO, AND FETA CHEESE. WITH A GARLIC VINAIGRETTE
- HOUSE SOUP** 4/7
CARROT AND GINGER SOUP
- SOUP DU JOUR** 4/7
CHEF'S CHOICE OF THE DAY.

DESSERTS

- CHEF'S CRÈME BRULEE** 8
MIXED MASERATED BERRIES WITH HOUSE WHIP
- MILK & COOKIES** 7
2 HOUSE MADE CHOCOLATE CHIP COOKIES WITH A HOUSE MILK
- BERRAMISU** 8
CHEF'S TWIST ON A CLASSIC WITH CHOCOLATE SHAVINGS
- CHOCOLATE PANA COTTA** 9
PANNA COTTA WITH WHITE CHOCOLATE GNACHE, WITH A BOURBON WHIPPED CREAM
- APPLE TART** 8
WHIP CREAM & MINT
- ICE CREAM** 4