

## APPETIZERS & SNACKS

**OYSTER LOBSTERFELLA** 8.5/17  
6 FRESH GULF OYSTERS TOPPED WITH LOBSTER, PARMESEAN CHEESE, SPINACH, CREAM CHEESE, AND PANKO SERVED HOT OVER WHOLE SEA SALT

**MUSSELS (GF)** 15  
SERVED IN A CAJUN STYLE, SWEET & SPICY BARBEQUE BROTH. SERVED WITH A FRESH BAGUETTE

**BACON FLIGHT (GF)** 12  
GREER FARMS (PRYOR, OK) BACON. CHOCOLATE COVERED, BLACK PEPPERED, HICKORY SMOKED, AND CINNAMON CRUSTED

**CHEESE TRAY** 15/21  
CHEF'S CHOICE OF ARTISAN CHEESE, WITH A HOUSE MADE POBLANO RELISH, CROSTINIS, ACCOMPANIED WITH CHEF'S SEASONAL SELECTION

**BRUSCHETTA** 11  
CLASSIC TOMATO, GARLIC, FRESH HERBS, SERVED OHOUSE BAKED CROSTINIS SERVED WITH FRESH GREENS

**MARYN TALK THAI RIBS (GF)** 14  
SLOW COOKED SPARE RIBS SERVED WITH HOUSE MADE SLAW AND A SWEET & SPICY SHISHITO BARBEQUE SAUCE

**JALAPEÑO CRAB CAKES** 13  
2 CRISPY CAKES SERVED WITH A SHAVED FENNEL & APPLE SALAD & LEMON CHILI AIOLI.

**TAMALE BALLS** 11  
5 HOUSEMADE CARNITAS TAMALE BALLS SERVED IN SPICY RANCHERO SAUCE TOPPED WITH QUESO FRESCO

**CHORIZO STUFFED OLIVES** 8  
SICILIAN GREEN OLIVES STUFFED WITH SPICY CHORIZO, FRIED & SERVED WITH HOUSE MADE UMAMI SAUCE

**MINI WINGS (GF)** 11  
TOSSED IN HOUSE MADE HOT OR EXTRA HOT BUFFALO SAUCE, WITH ROASTED VEGETABLES AND YOUR CHOICE OF 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 CHIVE VINNETTE, LETTUCE, TOMATO & PICKLED RED ONION.

**SHORT RIB- ASIAN LAGER BRAISED SHORT RIB** TOPPED WITH GRILLED ONIONS, LETTUCE, TOMATO & OUR HOUSE MAYO.

**CHICKEN- MARINATED & GRILLED CHICKEN** TOPPED WITH SEIKEL'S (TAHLEQUAH, OK) OKLAHOMA GOLD CHIPOTLE MUSTARD, LETTUCE, TOMATO & HOUSE PICKLES.

**MARYN'S PO' BOYS** 12  
NEW ORLEANS STYLE, FRIED, SERVED ON A HOAGIE AND WITH OUR HAND CUT FRIES

**OYSTER- LETTUCE, TOMATO, PICKLED ONION, LEMONAIOLI** AND HOUSE MAYO.

**SHRIMP- SEIKEL'S (TAHLEQUAH, OK) OKLAHOMA GOLD CHIPOTLE MUSTARD, PICKLED ONION, LETTUCE & TOMATO.**

**MARKET FISH- HOUSE MADE TARTAR SAUCE, TOMATO, & PICKLED ONION.**

**MARYN'S BURGER** 13  
DINER STYLE DOUBLE GROUND BEEF AND SHORT RIB PATTY WITH BACON, SWISS CHEESE & HOUSE MAYO, SERVED WITH HAND CUT FRIES

**LOBSTER ROLL** 19  
LOBSTER CLAW MIX SERVED ON A TOASTED BAGUETTE. YOUR CHOICE OF CONNECTICUT STYLE OR MAINE STYLE, ASK SERVER FOR DETAILS. SERVED WITH HAND CUT FRIES

## ADD ON PROTEINS

**FILET (4 OZ)** 13  
**CHICKEN (6 OZ)** 6  
**CRAB (4 OZ)** 10  
**SHRIMP (4 OZ)** 8  
**LOBSTER CLAW (3 OZ)** 13

## \*RAW BAR (GF)

**PARTY AT THE MOON TOWER** MKT  
INDIVIDUALLY PRICED PORTIONS OF EVERYTHING WE CARRY IN THE RAW BAR SERVED ON OUR SIGNATURE TOWER

**OYSTERS** MKT  
1/2 OR FULL DOZEN, SERVED ON ICE WITH YOUR CHOICE HOUSE MADE COCKTAIL, HORSERADISH, RED WINE OR CHAMPAGNE MIGNONETTE

**SHRIMP COCKTAIL** 13  
5 HUGE OCEAN GARDEN SHRIMP SERVED WITH HOUSE MADE COCKTAIL SAUCE, HORSERADISH CREAM AND LEMON.

**CRAB CLAW** 16  
WHOLE CRAB CLAWS, AVOCADO, MANGO, PARSLEY, AND LEMON SERVED IN A CHILLED GLASS.

**CEVICHE** 14  
CITRUS MARINATED SHRIMP, FISH, ONION, TOMATO & JALAPENO SERVED WITH WONTON CHIPS

**TUNA POKE** 16  
SOY & SESAME MARINATED, SERVED WITH CUCUMBER, CARROT, RADISH, CHIVES & AVOCADO

## SIDES

**ASPARAGUS** 7  
(ADD AN EGG FOR \$1)

**GARLIC MASHERS** 6

**CREAMY HOUSE RISOTTO** 7

**HAND CUT FRIES** 6

**SEASONAL VEGETABLES** 6

**HAND BATTERD ONION RINGS** 6

**SMOKED MAC & BEER CHEESE** 6  
(ADD LOBSTER FOR \$4)

**LOADED BEER CHEESE FRIES** 7

## MARYN'S FAVORITES

**KITCHEN TACOS** 12  
3 CORN TORTILLAS TOPPED WITH PRIME TENDERLOIN, FRESH PICO, RADISH, CILANTRO, AND LIME SERVED WITH CHIPS AND HOUSE MADE ROASTED SALSA

**BRAISED SHORT RIBS (GF)** 26  
SLOW BRAISED IN A 2 DAY PROCESS THAT CREATES PERFECTLY TENDERMEAT, SERVED OVER SMOKED PEPPER PURREE, WITH GRILLED ASPARAGUS & TOPPED WITH STOUT DEMI-GLACE

**AIRLINE CHICKEN** 19  
2 LARGE AIRLINE CUTS OVER CARROT PUREE, ROSEMARY POTATOES & SEASONAL VEGETABLES TOPPED WITH A PESTO CREAM

**STUFFED SHELLS** 18  
4 LARGE SHELLS STUFFED WITH SPINACH AND RICOTTA CHEESE, SERVED IN HOUSE MADE MARINARA & TOPPED WITH PARMESEAN CHEESE

**SESAME SEARED TUNA** 23  
6 OZ. TUNA FILET SEARED RARE OVER LOBSTER AND ASPARAGUS HASH, TOPPED WITH A BALSAMIC REDUCTION & QUESO FRESCO

**MILE HIGH RACK OF LAMB (GF)** 28  
3 CHOPS GRILLED TO MEDIUM RARE OVER WHITE BEAN PUREE, WITH ROASTED CARROTS GARNISHED WITH A MIXED BERRY CHUTNEY

**SALMON PICATTA (GF)** 22  
6 OZ. SALMON FILET GRILLED MEDIUM, SERVED OVER SEASONAL VEGETABLES & TOPPED WITH CLASSIC CAPER, LEMON PICATTA CREAM SAUCE.

**FILET (GF)** 28  
6 OZ. PRIME FILET, WITH SEASONAL VEGGIES AND GARLIC MASHERS TOPPED WITH A PORTER DEMI-GLACE

**PEPPER CRUSTED RIBEYE** 26  
12 OZ. PRIME RIBEYE, SERVED WITH SEASONAL VEGGIES & GARLIC MASHERS, TOPPED WITH MUSHROOM DEMI-GLACE 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 IN ROASTED ONION VINAIGRETTE

**WEDGE SALAD (GF)** 8  
ICEBERG LETTUCE, CHERRY TOMATOES, RED ONION, BACON BITS, COVERED IN HOUSE MADE BLEU CHEESE CRUMBLE DRESSING

**CAESAR SOSAI** 8  
ROMAINE, CRISPY PROSCIUTTO, GARLIC CROUTONS, SHAVED PARMESEAN & FRESH ANCHOVIES IN A HOUSE MADE CAESAR DRESSING

**CHOPPED SALAD (GF)** 9  
ICEBERG AND ROMAINE LETTUCE, BOILED EGG, BACON BITS, RED ONION, TOMATO, AND FETA CHEESE IN GARLIC VINAIGRETTE

**HOUSE SOUP (GF)** 4/7  
CARROT AND GINGER SOUP

**SOUP DU JOUR** 4/7  
CHEF'S CHOICE OF THE DAY.

## DESSERTS

**CHEF'S CRÈME BRULEE (GF)** 8  
VANILLA BEAN CRÈME TOPPED WITH A HARD BRULEED SHELL SERVED WITH MIXED MASERATED BERRIES WITH HOUSE WHIP

**MILK & COOKIES** 7  
2 HOME MADE CHOCOLATE CHIP COOKIES WITH MARYN'S VANILLA BEAN "MILK"

**BERRAMISU** 8  
CHEF'S TWIST ON A CLASSIC, MADE WITH STOUT BEER AND TOPPED WITH CHOCOLATE SHAVINGS

**CHOCOLATE PANA COTTA (GF)** 9  
TRADITION ITALIAN CUSTARD WITH WHITE CHOCOLATE GANACHE & BOURBON WHIPPED CREAM

**APPLE TART** 8  
A WARM SLICE SERVED WITH HOUSE WHIP CREAM & FRESH MINT

(ADD ICE CREAM \$2)