

FISH & SLIPS

Marina Raw Bar & Grill

2025 RESTAURANT WEEK DINNER MENU

3 COURSE DINNER FOR \$35 PER PERSON | SERVED JANUARY 24TH - FEBRUARY 1ST
SELECT ONE ITEM FROM EACH COURSE

STARTER COURSE

SOUP

Cup of Craford Bay Corn & Crab Chowder
or Hatteras Clam Chowder

COLD WATER CALAMARI

Fried golden and served with Fish & Slips
Sweet Chili Aioli

* BLACKENED TUNA BITES

Fresh tuna, blackened and cooked to your
liking, with Ranch or Blue Cheese

SALAD

House or Caesar Salad
Add Chicken \$5.99 | Shrimp \$8.99 | Steak or Tuna \$9.99

LUMP CRAB DIP

Four cheeses, lump crab, and secret spices,
served hot, with fried & spiced flour tortilla chips

FRIED LUMP CRAB BALLS (4)

Delicate bites of our famous crab cake with
Fish & Slips Sweet Chili Aioli

ENTREE COURSE

MARINATED RIBEYE STEAK

Grilled 12oz ribeye steak with bourbon sautéed
mushrooms and onions, served with two sides

FRIED SHRIMP DINNER

Lightly fried jumbo shrimp with hush puppies,
house tartar sauce and two sides

FRIED FLOUNDER TACOS

Three fried flounder tacos, served with house cole
slaw, chili aioli, salsa, sour cream, and charro beans

FRIED FLOUNDER DINNER

Generous portions of fried local flounder, with
hush puppies, house tartar sauce and two sides

THE MEATLOAF

Grilled pound of Southwestern style meatloaf, served with
mashed potatoes, steamed broccoli, and red-eye gravy

* TUNA DINNER

Half pound fresh Ahi tuna, served grilled or
blackened, served with two sides

MILE MARKER 0 FAJITAS

Veggie | Chicken | Steak | Shrimp | No Combos!!

Sautéed in secret spices, with bell peppers, and onions, finished with a generous amount of tequila!
With flour tortillas, sour cream, Salsa Fresca, shredded lettuce, cheese, and charro beans

DESSERT COURSE

KEY LIME PIE / CHEESECAKE / CHOCOLATE SPOON CAKE / ICE CREAM SANDWICH



* CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOOD BORNE ILLNESS
TAX AND GRATUITY NOT INCLUDED IN MENU PRICE.