

www.marker7coastalgrill.com

1195 South Milledge Ave. • Athens, GA 706.850.3451

Parking available across the street at Fire Station 3

Lunch

Starters

Grouper Nuggets \$12 served with tartar sauce

Fried Green Tomatoes \$10 served with chipotle ranch dressing

Smoked Salmon Pimento Cheese \$11 served with toast points

Calamari \$12 fried with jalapeão rings, served with marinara sauce

Fried Artichoke Hearts \$11

Served with Sriracha aioli

1/2 pound Peel & Eat Shrimp \$15 served hot or cold

Soup of the day \$6/10

Buffalo Shrimp \$12

fried & topped with bleu cheese crumbles, celery and bleu cheese dressing on the side

Coconut Shrimp \$12

fried & served with a mango habanero purée & a cilantro lime dipping sauce

Elote Corn Bites \$12

fried & topped with feta crumbles, mango habanero purée & cilantro lime sauce

Hawaiian Scallops \$15

seared diver scallops with a pineapple salsa & finished with a balsamic glaze & spicy candied bacon

*Ahi Tuna Bruschetta \$13

seared blackened ahi tuna with avocado, bruschetta mix, & feta, served on toast points with a balsamic glaze

Oysters

\$ Market Price

[⇔]Raw

ask your server for our seasonal selection of oysters; served with cocktail sauce, horseradish, and crackers

Oysters Rockefeller

6 oysters baked with a spinach E parmesan cream sauce, topped with parmesan bread crumbs

Oysters Bienville

6 oysters baked with a shrimp E mushroom cream sauce, topped with parmesan bread crumbs

Baskets

all baskets served with coleslaw and fries

Shrimp \$13

Oysters \$13

Grouper \$13

Clam Strips \$12

Chicken Fingers \$12

Calamari \$13

Artichoke Hearts \$12

(\$1 extra for each side substitution)

Entrees

Served with your choice of one Side

Blackened Salmon BLT \$15

blackened Salmon, Sriracha aioli, bacon, lettuce, tomato, Served on a ciabatta roll

M7 Fish Sandwich \$14

fresh catch of the day grilled, blackened, or fried served with sautéed spinach, fried green tomato, chipotle ranch, served on a ciabatta roll

Po' Boy \$13

choice of fried grouper, Shrimp, or oysters, remoulade, lettuce, tomato, served on a French hoagie

Crab Cake Sandwich \$14

grilled crab cake, lettuce, tomato, red onion, remoulade, Served on a brioche bun

*Marker 7 Burger \$14

1/2 lb brisket burger, smoked gouda, avocado, bacon, red onion, lettuce & tomato, served on a brioche bun

Salmon Wrap \$14

grilled Salmon, romaine, avocado, tomato, red onion, chipotle ranch, wrapped in a Spinach tortilla

Shrimp Caesar Wrap \$14

grilled or fried Shrimp, bacon, romaine, tomatoes, feta, caesar dressing, wrapped in a Spinach tortilla

2 Tacos \$13

choice of fish, Shrimp, chicken, or artichoke hearts; Sriracha aioli, lettuce, corn Salsa (add avocado \$1)

Fish & Grits \$13 (no side)

fresh catch of the day grilled, blackened or fried topped with a basil poblano pesto & bruschetta mix, served over local organic red mule grits

Black Bean Bowl \$10 (no side)

black beans, rice, avocado, pineapple salsa, feta, chipotle ranch (add: chicken \$6, Shrimp \$7, Salmon or tuna \$8)

Salads

small \$7/large \$10

Sides

\$4 each/3 for \$11

house-made dressings : bleu cheese, chipotte ranch, honey mustard, balsamic vinalgrette, blood orange shallot vinalgrette

House Salad

spring mix, red onion, cucumber, tomato, croutons, white cheddar

Caesar Salad

romaine, tomato, parmesan, croutons, tossed in caesar dressing

Spinach Salad

Spinach, Strawberries, pecans, feta, red onion, side of blood orange shallot vinaigrette

Wedge Salad (large only) bacon, tomatoes, bleu cheese crumbles, deviled egg, bleu cheese dressing

chicken \$6, shrimp \$7, salmon or tuna \$8

Black Beans & Rice

Hushpuppies

Baked Smoked Gouda Macaroni & Cheese

Red Mule Organic Grits (add cheese \$.50)

Steamed Broccoli

Roasted Sweet Potatoes

French Fries

Coleslaw

Green Beans with Peppers & Onions

Grilled Asparagus

MARKER 7 is a longtime dream of mine that finally fell into place. Growing up in the Tampa Bay area I loved eating great seafood and relaxing in coastal bars. We are trying to duplicate that here in 5 points in this great old historical home. Our oysters come from the Gulf of Mexico and shrimp from the coast of Georgia. Depending on what is in season, we will be offering specials outside the everyday menu that we hope you enjoy. So sit back and relax, let your mind drift off to that little stretch of beach where we all wish we were.

*Warning: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.