

Hāfa Adai!



WELCOME TO

Marina Grill



**WHERE THE WORLD MEETS THE PACIFIC AND
EXPERIENCE AN EXTRAORDINARY FUSION OF
WORLD - CLASS RECIPES USING FRESH LOCAL
INGREDIENTS CREATED JUST FOR YOU!**

TEL: (671) 564-0215

ROUTE 2 AGAT MARINA, GUAM

APPETIZERS

FRIED CALAMARI

Crispy fried & served with lemon, tartar sauce, and sweet chili sauce.

\$10.00

FRIED MUSHROOM

*Beer battered crispy fried mushrooms.
Served with ranch dressing.*

\$8.00

FRIED GIZZARDS

Served with jalapeño peppers.

\$9.50

ONION RINGS

*Beer battered crispy fried onion rings.
Served with ranch dressing.*

\$9.00

YELLOW FIN TUNA SASHIMI

Served with wasabi, lemon, and soy sauce.

\$12.00

TUNA POKI NAPOLEON

*Layered with corn tortilla chips.
Served with avocado mousse & sriracha sauce.*

\$13.00

BOURBON STREET SPICY BUFFALO WINGS

*Tossed in buffalo smoked bbq hot sauce with honey,
Served with blue cheese dressing.*

\$12.00

CEVICHE

*Our famous version of ceviche yellow fin tuna.
Marinated in local citrus chili vinaigrette, extra virgin olive oil, avocado, and fresh tomato sauce.
Served with corn tortilla chips.*

\$13.00

SOUP

New England Clam Chowder

\$6.00

Chicken Lemon Grass Coconut Soup

\$6.00

Soup of the Day

\$6.00

**** ALL SOUPS ARE SERVED WITH GARLIC BREAD ****

SALAD

CLASSIC CAESAR SALAD

Served with homemade dressing, garlic croutons, and parmesan cheese.

REGULAR \$6.00
LARGE \$6.00

SPINACH SALAD

*Asst. greens tossed in Italian dressing with crispy bacon, fresh mushrooms, chopped eggs,
onions, cucumber, and parmesan cheese, then drizzled with balsamic syrup.*

\$9.00

RUSTICA SALAD

*Asst. greens with cucumber, olives, tomatoes, capers, onions, feta cheese, and garlic croutons.
Served with honey citrus dressing.*

\$9.00

**** AVAILABLE FOR ADD ON ****

ADD GRILLED MAHI-MAHI

PLUS \$5.00

ADD GRILLED CAJUN CHICKEN BREAST

PLUS \$5.00

ADD GRILLED SESAME YELLOW FIN TUNA

PLUS \$7.00

CAPRESE SALAD

*A classic Italian salad with fresh chilled mozzarella cheese, Roma tomatoes, fresh basil,
parmesan cheese, Italian dressing, then drizzled with balsamic syrup.*

\$9.50

GRILLED PRAWNS SESAME SALAD

*Grilled cajun prawns on romaine lettuce, spinach, cucumber, carrots, onions, and tomatoes.
Served with a ginger honey yogurt sesame dressing.*

\$15.00



Clam Chowder



SPINACH



CAPRESE

CAESAR

SEAFOOD

MAHI - MAHI TACOS

Blackened mahi-mahi fillet on soft flour tortilla with shredded cabbage, basil, denanche' vinaigrette, avocado, fresh tomato salsa, red hot coulis sauce.
Served with guacamole and sour cream.

\$17.00

GRILLED SMOKE MAHI - MAHI FILLET

Served on sicilian rice pilaf with dill tomato cream sauce and vegetables.

\$18.00

PAN-ROASTED SALMON FILLET

Lemon butter capers sauce, red bell pepper aioli, yellow corn, vegetables, and succotash.
Served with steamed rice.

\$18.00

FRIED PARROT FISH

Topped with ginger, sesame oil, scallions, and soy sauce red wine sauce.
Served with steamed rice and vegetables.

\$18.00

FISH N' CHIPS

Served with malt vinegar, vegetables, and french fries.

\$17.00

SERVED WITH CHOICE OF SOUP OF THE DAY OR HOUSE SALAD WITH HONEY CITRUS DRESSING



SALMON
FILLET



MAHI-MAHI
FILLET

ENTREES

ALL ENTREES SERVED WITH CHOICE OF SOUP OF THE DAY OR HOUSE SALAD

HAMBURGER STEAK WITH MUSHROOM & ONION GRAVY SAUCE

Angus beef patty, grilled and simmered in mushrooms, caramelized onions with gravy.
Served with steamed rice and vegetables.

\$14.00

LOCO MOCO

Grilled angus beef patty on a boat of steamed rice topped with a fried egg
and soya cream sauce

\$15.00

DRY-RUBBED ANGUS SKIRT STEAK

Garlic rosemary angus, caramelized onions, mushroom, and smoked chipotle bbq sauce.
Served with mashed potatoes and vegetables.

\$17.00

MARINA MIXED GRILL

Grilled angus steak with demi-glace sauce with smoked chipotle bbq baby pork ribs and garlic
prawns.
Served with mashed potatoes and vegetables.

\$17.00

SMOKED BBQ BABY BACK RIBS

With honey chipotle bbq sauce.
Served with mashed potatoes and vegetables.

\$16.00

GRILLED PORK CHOPS WITH CREAMY MUSHROOM SAUCE

Served with choice of steamed rice or mashed potatoes and vegetables.

\$16.00

GRILLED "PIKA" PORKCHOPS

Caramelized onions, mushroom, and denanche' coconut sauce.
Served with steamed rice and vegetables.

\$16.00

CHICKEN CURRY

Authentic indian dish.
Served with rice.

\$15.00

CRISPY FRIED CHICKEN

Served with steamed rice and vegetables.

\$12.50



MARINA
GRILL



HAMBURGER
STEAK



FRIED
CHICKEN

LOCAL FAVORITE BBQ CORNER

BBQ CHICKEN

Grilled boneless chicken marinated in bbq soy sauce, garlic, lemon sauce.
Served with red rice and vegetables.

\$16.00

BBQ SHORT RIBS

Grilled beef short ribs.
Served with red rice and vegetables.

\$17.00

BBQ COMBO

Combination of grilled marinated beef short ribs & boneless chicken.
Served with red rice and vegetables.

\$18.00



BBQ
COMBO

THE BURGER SHACK & SANDWICHES

CHESSE BURGER <i>Grilled angus beef patty with lettuce, mayo, pickles, tomatoes, and beer battered crispy onion rings.</i>	\$11.50
PIKA BURGER <i>Spicy local favorite with beer battered crispy onion rings, lettuce, tomatoes, cheese, mayo, and denanche.</i>	\$12.50
GREEN CHILE CHEESE BURGER <i>Served with roasted poblano chile relish, cheddar cheese, mozzarella cheese, lettuce, onions, and tomatoes.</i>	\$12.50
BACON CHEESE BURGER <i>Served with chipotle ketchup, mayo, beer battered crispy onion rings, lettuce, tomatoes, pickles, and cheddar cheese.</i>	\$13.50
KAYE STEAK N' BACON CHEESE BURGER <i>Grilled coffee spiced rubbed angus steak and angus beef patty. Served with crispy bacon, onions, lettuce, pickles, tomatoes, mushroom, melted cheese, chipotle ketchup, and mustard mayo.</i>	\$15.00
SALMON BURGER <i>Grilled salmon patty. Served with melted provolone cheese, lettuce, tomatoes, beer battered crispy onion rings, and red bell pepper aioli.</i>	\$14.00
BLACK BEAN BURGER <i>A classic vegetarian burger, grilled black bean patty. Served with melted cheese, lettuce, mushroom, tomatoes, grilled onions, mayo, guacamole, and chipotle ketchup.</i>	\$11.50
CRUSTED CHEESE SANDWICH <i>Filled with melted cheddar and mozzarella cheese. Grilled and crusted with parmesan cheese. Choice of white or wheat bread.</i>	\$9.00
CRISPY PARMESAN FISH SANDWICH <i>Served with chipotle red bell pepper aioli, lettuce, tomatoes, and onions.</i>	\$13.00
GRILLED CHICKEN N' BACON PESTO SANDWICH <i>Grilled chicken breast & crispy bacon with melted provolone cheese, lettuce, tomatoes, mustard, and pesto mayo on a french baguette.</i>	\$13.00
PHILLY CHEESE STEAK SANDWICH <i>Thinly sliced angus beef with onions, mushrooms, bell pepper, and melted provolone cheese on a french baguette</i>	\$14.00

ALL BURGERS & SANDWICHES ARE SERVED WITH FRENCH FRIES OR STEAK FRIES



PASTA

CHICKEN FETTUCCINE ALFREDO <i>Grilled chicken breast strips on fettuccine with ham, bacon, and mushrooms in parmesan cream sauce</i>	\$16.00
BEEF STROGANOFF <i>Sautéed slices of angus steak with onions, garlic, mushroom, brandy, and demi-glace sauce. Served with your choice of steam rice or buttered fettuccine with sour cream and paprika.</i>	\$17.00
SEAFOOD LINGUINE <i>A choice of tomato or cream based sauce. Served with prawns, calamari, mussels, and grilled mahi-mahi fillet.</i>	\$17.00
FETTUCCINE WITH SALMON & PRAWNS <i>Sautéed in extra virgin olive oil, garlic, wine, with poblano and red bell pepper cream sauce.</i>	\$17.00



ALL PASTA SERVED WITH GARLIC BREAD & A CHOICE OF SOUP OF THE DAY OR HOUSE SALAD

PIZZARIA

MARGHERITA

With mozzarella cheese, tomatoes, and basil

Personal \$6.00

Medium \$13.95

Large \$15.95



MARGHERITA

TROPICAL CHAMORRO

Chamorro sausage, onions, bell peppers, spinach, tomatoes, cheddar cheese, and mozzarella cheese.

Medium \$14.95

Large \$16.95



PIKA KELAGUEN

PIKA KELAGUEN

Spread with denanche' pizza sauce, grilled chicken tossed with lemon, hot peppers, onions, cheddar, and mozzarella cheese.

Medium \$15.95

Large \$17.95



TROPICAL CHAMORRO

CLASSIC HAWAIIAN

Diced ham, pineapple chunks, marinara sauce, and mozzarella cheese.

Medium \$15.95

Large \$17.95

BBQ PIZZA

bbq chicken

Medium \$15.95

Large \$17.95

bbq short ribs

Medium \$16.95

Large \$18.95

Boneless tri-tip steak

Medium \$16.95

Large \$18.95



PIZZA SUPREME

PIZZA SUPREME

Italian sausage, pepperoni, bell peppers, black olives, onions, marinara sauce, and mozzarella cheese.

Medium \$16.95

Large \$18.95

SEAFOOD APPETIZERS



OYSTER ROCKETFELLER \$13.00
*Baked with spinach, cream, cheese, and vermouth liquor.
Served on a bed of rock salt.*



ROASTED OYSTER ON HALF SHELL \$13.00
*With chimichurri mayo & mozzarella cheese.
Served on a bed of rock salt.*



COCKTAIL OYSTER ON HALF SHELL \$13.00
*With cocktail sauce & mignonette vinaigrette.
Served on a bed of crushed ice.*



OYSTER SHOOTER PER PIECE \$2.50
Served with cocktail sauce or mignonette vinaigrette.



SHRIMP COCKTAIL \$13.00
*Poached in old bay seasoning.
Served with cocktail sauce, cucumber, and celery.*



SEARED YELLOWFIN TUNA \$13.00
*With cajun spice and toasted sesame seeds.
Served with avocado wasabi mousse, Miso dipping sauce, and sesame dressing.*



SEARED TUNA TOSTADA \$13.00
*Seasoned with cajun spice.
Served with coleslaw and wasabi aioli sauce on corn tortilla chips.*



YELLOW FIN TUNA TARETARE \$13.00
*Seasoned with dijon mustard, olive oil, shallots, and chipotle chile. Garnished with hard boiled eggs.
Served with Melba toast*



CHEF'S STEAK & SEAFOOD SPECIALS

SERVED WITH CHOICE OF SOUP OF THE DAY OR HOUSE SALAD

GRILLED SPLIT WHOLE LOBSTER MEDIUM \$35.00
LARGE \$45.00
Served with curry butter.



SEAFOOD TREAT PLATE \$35.00
Grilled lobster, cajun shrimp, seared tuna, and baked mussels.
Served with lemon garlic butter sauce



LOBSTER THERMIDORE MEDIUM \$37.00
LARGE \$47.00
Sautéed in olive oil, mushroom, and tarragon white wine cream sauce, and baked with cheese.



MARINA COMBO SPECIAL \$50.00
Bbq short ribs, filet mignon steak, and half grilled lobster with lemon garli butter



STEAK & LOBSTER \$40.00
Angus filet mignon with red wine bordelaise sauce with a half large grilled lobster and curry butter



MARINA GRILL FAMILY PLATTERS

SEAFOOD LINGUINE

HALF PAN \$45.00

FULL PAN \$85.00

BEEF STROGANOFF

HALF PAN \$50.00

FULL PAN \$90.00

CHICKEN FETTUCCHINE ALFREDO

HALF PAN \$45.00

FULL PAN \$85.00

ALL PASTA SERVED WITH GARLIC BREAD

CRISPY FRIED CHICKEN

HALF PAN \$40.00

FULL PAN \$75.00

CHICKEN CURRY

HALF PAN \$35.00

FULL PAN \$70.00

BBQ CHICKEN

HALF PAN \$45.00

FULL PAN \$85.00

BBQ COMBO

HALF PAN \$50.00

FULL PAN \$95.00

BBQ SHORT RIBS

HALF PAN \$55.00

FULL PAN \$90.00

GRILLED PORK CHOP WITH MUSHROOM SAUCE

HALF PAN \$40.00

FULL PAN \$80.00

HAMBURGER STEAK WITH ONION GRAVY

HALF PAN \$45.00

FULL PAN \$85.00

RED RICE

HALF PAN \$20.00

FULL PAN \$40.00

WHITE RICE

HALF PAN \$20.00

FULL PAN \$40.00

SAUTÉED VEGETABLES

HALF PAN \$35.00

FULL PAN \$70.00

HALF PAN FEEDS 6-8 PAX

FULL PAN FEEDS 12-16 PAX

MARINA GRILL FAMILY SET PLATTERS

4 PAX

A) RED OR WHITE RICE, GRILLED VEGETABLES, BBQ SHORT RIBS, AND FRIED CHICKEN.

B) RED OR WHITE RICE, GRILLED VEGETABLES, SMOKED BBQ BABY RIBS, AND CHAR-BROILED MAHI-MAHI WITH LEMON BUTTER SAUCE.

C) LINGUINI ALFREDO WITH BACON AND MUSHROOMS SERVED WITH GARLIC BREAD, CHAR-BROILED MAHI-MAHI WITH LEMON BUTTER SAUCE, CAJUN GRILLED CHICKEN, AND GRILLED VEGETABLES.

\$50.00

BREAKFAST

SAT & SUN ONLY (9AM-11AM)

FROM THE GRIDDLE



HOUSE PANCAKES	\$7.50
<i>Choice of blueberry, buttermilk, chocolate chips. Served with maple syrup.</i>	
EGGS ANY STYLE	\$11.00
<i>Two eggs & a choice of ham, bacon, pork link, portugese sausage, chamorro sausage, or spam. Served with toast or steamed rice.</i>	
LOCO LOCAL	\$13.00
<i>Sirloin tips with two eggs any style, garlic fried rice, and gravy with sautéed onions and peppercorn gravy.</i>	
ISLANDER FRIED RICE	\$12.00
<i>With chamorro sausage, peppers, and topped with an egg.</i>	
TENDERLOIN TIPS & EGG	\$18.50
<i>Terderloin cuts of meat with sautéed onions.</i>	
MAHI & EGGS	\$13.00
<i>Grilled mahi with eggs. Served with steamed rice or house potato</i>	
CHAMORRO OMELETTE	\$13.00
<i>With chamorro sausage, onions, bell peppers, aged cheddar cheese, and house potato</i>	
HAM & CHEESE OMELETTE	\$13.00
<i>With ham & cheese</i>	
VEGGIE OMELETTE	\$11.00
<i>Spinach, tomatoes, zucchini, bell peppers, and cheddar cheese. Served with house potatoes.</i>	
HOBO BREAKFAST SPECIAL	\$13.00
<i>Sausage, green onions, yellow oinions, bell pepper, cheddar cheese, potatoes, eggs, broccoli, and cauliflower.</i>	
DRINKS	
Chilled Juices	\$3.00
Coffee or Tea	\$3.00
Masala Chai	\$3.50
Espresso/Latte/Cappuccino	\$4.50

BEER

BUDWEISER	\$4.50
BUD LIGHT	\$4.50
BUD ICE	\$4.50
MILLERLITE	\$4.50
CORONA PREMIER	\$4.50
HEINEKEN LIGHT	\$4.50
HEINEKEN	\$4.50
CORONA	\$4.50
STRONG BOW BERRY	\$5.50
MICHELOB ULTRA	\$5.50
KONA LONG BOARD	\$5.50
KONA BIG WAVE	\$5.50
LAGUNITAS LITTLE SUMPIN'	\$6.00

DRAFT

10oz \$4.75

1/2 LITER \$6.50

1 LITER \$15.00

BLUEMOON
HEINEKEN
DETMOLDER PILSNER
DETMOLDER GLUBIER
HOBGOBLIN GOLD
HOBGOBLIN RUBY
ASAHI SUPER DRY
AMBERBOCK
BELHAVEN BLACK
MANSANITA AMBER

HOUSE WINE

GLASS \$5.00

BOTTLE \$25.00

CHARDONNAY
SAUVIGNON BLANC
MOSCATO
CABERNET SAUVIGNON
MERLO

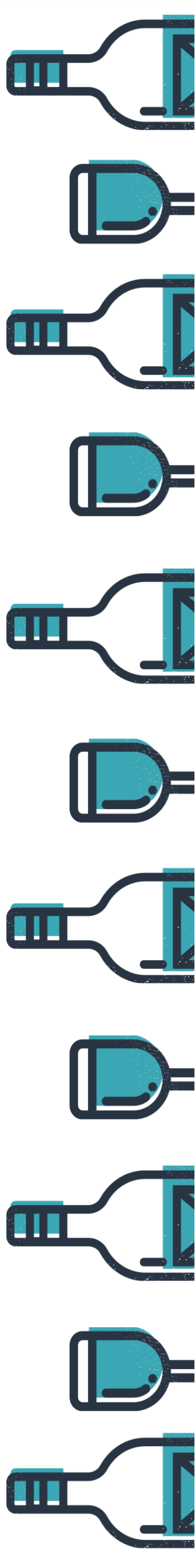
MIMOSA

\$5.00

BOTTLED WINE

\$35.00

BERINGER BOURBON AGED CAB
STEVE AND STEEL BOURBON AGED CABERNET
RED DIAMOND CAB
UNRULY CAB
UNRULY BLEND



VODKA

MOSCOW MULE	\$7.50
BLOODY MARY	\$8.00
COSMOPOLITAN	\$8.00
GREY GOOSE	\$9.00
SMIRNOFF APPLE	\$7.50
ABSOLUTE	\$7.50
TITO'S	\$8.00

TEQUILA

MARGARITAS	\$7.50
PREMIUM MARGARITA	\$8.00
1800 RESPOSADO/SILVER	\$8.00
HERRADURA	\$9.00
PATRON	\$9.00
JOSE CUERVO	\$7.50

RUM

CAPTAIN ERIK	\$7.50
PINACOLADA	\$8.00
DAIQUIRI	\$8.00
OAKHEART SPICED RUM	\$7.50
BACARDI	\$8.00
BACARDI GOLD	\$8.00
MALIBU	\$7.50
MYERS DARK	\$7.50

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TANQUERAY	\$7.50
BOMBAY	\$7.50

WHISKEY

CROWN ROYAL	\$8.50
CROWN APPLE	\$8.50
JAMESON	\$8.00
JOHNNY WALKER BLACK	\$8.50
GLENLEVIT	\$9.00
CHIVAS	\$8.50

JIM BEAM	\$7.50
JACK DANIELS	\$7.50
JACK FIRE	\$7.50
JACK HONEY	\$7.50
SEAGRAMS	\$7.50
COGNAC HENNESSY	\$10.00
BULLEIT BOURBON	\$8.50

FIREBALL	\$7.50
SOUTHERN COMFORT LIME	\$7.50

COCKTAILS

LONG ISLAND	\$9.00
PREMIUM LONG ISLAND	\$10.00
ADIOS MF	\$9.00
SEX ON THE BEACH	\$7.50
MARTINIS	\$8.00
MARINA MAI TAI	\$8.00
SANGRIA	\$8.00
OLD FASHIONED	\$10.00

JAGER	\$7.50
BAILEYS IRISH CREAM	\$7.50
KAHLUA	\$7.50
FRANGELICO	\$7.50

