

The Black Molly Grill

Saint Augustine, Florida

APPETIZERS

CRAB CAKES \$14.99

Two jumbo lump crab cakes with a hint of fresh dill. Served with homemade dill tartar sauce.

MUSSELS \$13.99

Prince Edward Island mussels sauteed in lemon butter, white wine, garlic, onion, and tarragon with grilled toast points.

STUFFED MUSHROOMS \$13.99

Fresh button mushroom caps stuffed with jumbo lump crab and garnished with lemon butter.

HUMMUS \$11.99

Traditional homemade hummus. Served with grilled eggplant, zucchini, red bell pepper, toasted pita chips, and Mediterranean relish.

FRIED MOZZARELLA \$11.99

Hand cut triangles of fresh mozzarella, breaded and lightly fried. Served with homemade marinara.

SPINACH ARTICHOKE DIP \$12.99

Fresh spinach, five cheese blend, and diced artichoke hearts. Baked and served with warm blue tortilla chips.

SHRIMP SNAPS \$13.99

Lightly breaded shrimp, tossed in our sweet and spicy red chili aioli, served on a bed of shredded cabbage.

CALAMARI \$12.99


Rings and tentacles, lightly flour dusted, fried, and served with homemade marinara.

SCAMPI BRUSCHETTA \$12.99

Shrimp sautéed with onion, garlic, tomatoes, tarragon, white wine, and lemon butter sauce over grilled crostinis.

ENTRÉES

Served with choice of house or Caesar salad.
Add Blue Cheese Cream Sauce, Balsamic Glaze, Mushroom Marsala or Cherry Marsala to any steak for \$2.99

 = Does not include a choice of side

FISH ABACO MARKET PRICE

Pan-seared in our coconut rum cream sauce with pineapple, fresh basil, and bell peppers over jasmine rice.

FLOUNDER \$18.99

Stuffed with our signature crab cake mix, baked and topped with our lemon butter sauce and toasted breadcrumbs.

SHRIMP & SCALLOPS \$21.99

Lightly breaded and grilled, finished with our savory lemon butter sauce.

RAINBOW TROUT \$21.99

Almond crusted filet, grilled and topped with lemon butter and toasted almonds.

SHRIMP & GRIT CAKES \$19.99

Goat cheese grit cakes, on a bed of roasted red bell pepper puree, with lightly blackened shrimp.

FILET \$30.99

8oz. hand cut American Black Angus filet grilled.

RIBEYE \$28.99

12oz. hand-cut Black Angus Ribeye, crusted with a savory hickory dry rub and grilled.

SIRLOIN \$21.99

9oz. Black Angus sirloin, baseball cut and grilled.

CHICKEN MARSALA \$19.99

8oz. grilled and topped with a reduction of Marsala wine and mushrooms.

DATIL CHICKEN \$19.99

8oz. grilled and topped with goat cheese and our signature sweet and spicy Datil jelly.

PORK CHOP \$19.99

10oz. center cut chop, topped with our Michigan dried cherry Marsala sauce.

make it a surf & turf



ADD SHRIMP (6).....\$6.99

ADD CRAB CAKE.....\$7.99

ADD SCALLOPS.....\$8.99

PASTA DISHES

Served with choice of house or Caesar salad.

CRAB CAKE

Signature crab cakes on a bed of linguine pasta, tossed in our savory lemon butter sauce and garnished with tomatoes.

\$20.99

SHRIMP SCAMPI

Shrimp sautéed with onion, garlic, tomatoes, tarragon, white wine, and lemon butter sauce over linguine pasta.

\$19.99

CAVATAPPI KORBO

Corkscrew pasta tossed in a garlic cream sauce with grilled chicken, ham, mushrooms, and broccoli.

\$19.99

LINGUINE WITH CLAMS

Linguine served with a generous portion of chopped clams, tossed in your choice of a homemade red or white sauce.

\$19.99

AVILES

Penne pasta, tossed in zesty lemon butter sauce with grilled chicken, sundried tomatoes, fresh basil, artichoke hearts, and Romano cheese. Garnished with a goat cheese medallion.

\$19.99

MARINE STREET

Shrimp, scallops, mussels, and fish sauteed in marinara over linguine.

\$20.99

FLAMINGO


Corkscrew pasta in a tomato cream sauce with sautéed shrimp, sundried tomatoes, fresh basil, and Romano cheese.

\$19.99

CORDOVA

Penne pasta sautéed in garlic and olive oil with fresh seasonal vegetables.

\$16.99

 Indicates that a dish is spicy. Be advised that some of our fish may have bones. There is always a risk associated with consuming any raw or under-cooked meat (ie. shellfish, pork, seafood, chicken, or red meat). Please let your server know if you have any food allergies or special dietary needs. Our equipment also processes shellfish and tree nuts - although we take every step to assure that no cross-contamination occurs, there is still a possibility.

SALADS

Dressings: Ranch, Blue Cheese, Sweet Tomato, Honey Mustard, House Vinaigrette, or Caesar

ENTRÉE CAESAR **\$10.99**

Classic comfort food with croutons, parmesan cheese, and Romaine lettuce.

MEDITERRANEAN **\$13.99**

Fresh artisan greens with artichoke hearts, grape tomatoes, toasted almonds, a mix of feta cheese, olives, pepperoncini, roasted red bell peppers, and sundried tomatoes. Dressed with balsamic glaze and olive oil.

CHEF SALAD **\$12.99**

Tomatoes, ham, eggs, and crumbled blue cheese on crisp artisan greens with choice of dressing.

ADD CHICKEN \$5.99 SHRIMP \$6.99 FISH \$7.99



Served with your choice of side and salad. Ask your server about our featured fish and sauce of the day.

**SALMON
SWORDFISH
MAHI MAHI**

Sauces:

ATLANTICO

Roasted red bell peppers and grilled sweet onions mixed into a savory relish with fresh basil, lemon, sundried tomatoes, and balsamic glaze.

GLOW

Oven roasted yellow tomatoes, fresh basil, artichoke hearts, and lemon butter sauce on top of lightly breaded grilled fish of your choice.

OSCAR

+\$6.99

Lump crab meat, lemon butter sauce, and asparagus tips on any fresh catch.

SIDES

FRENCH FRIES

SWEET POTATO FRIES

BROCCOLI SALAD

PEAR AND BEET SALAD

PASTA SALAD

COLESLAW

SAUTÉED BROCCOLI

SAUTÉED SPINACH

SHOESTRING VEGETABLES

BAKED SWEET POTATO

GARLIC MASHED POTATOES

JASMINE RICE

KIDS

All kids' meals served with choice of side except pasta. 12 & UNDER ONLY PLEASE (NO DOG YEARS)

GRILLED FISH **\$7.99**

FRIED SHRIMP..... **\$7.99**

FRIED FISH NUGGETS **\$7.99**

PASTA & SAUCE **\$6.99**

CHICKEN FINGERS **\$7.99**

GRILLED CHEESE **\$6.99**

CHEESEBURGER **\$7.99**

GRILLED CHICKEN **\$6.99**



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