



www.marker7coastalgrill.com

1195 South Milledge Ave. • Athens, GA
706.850.3451

Parking available across the street at

Brunch

Starters

Buffalo Shrimp \$11

bleu cheese crumbles, served with celery and bleu cheese dressing

Fried Green Tomatoes \$9

served with chipotle ranch dressing

Smoked Salmon Pimento Cheese \$11

served with toast points

Grouper Nuggets \$10

served with tartar sauce

Fried Calamari \$11

fried jalapeño rings, served with marinara sauce

Fried Artichoke Hearts \$10

served with sriracha aioli

Fried Coconut Shrimp \$11

served with habanero mango purée & a cilantro lime dipping sauce

Spicy Avocado Bites \$10

fried & served with a cilantro lime dipping sauce

Hawaiian Scallops \$15

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

*Ahi Tuna Bruschetta \$13

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

1/2 pound Peel & Eat Shrimp \$14

served hot or cold

Crab Tomato Basil Chowder \$7/10

*Crab Cake Benedict \$13

panko breaded and fried crab cakes, topped with poached eggs and hollandaise, served with a side of red mule grits

*Crawdaddy Hash \$13

fried crawfish tails tossed with sautéed potatoes, peppers, onions, & mushrooms, topped with poached eggs and a jalapeño white cheddar sauce

Oysters & Grits \$12

fried oysters served over red mule grits with a jalapeño white cheddar sauce

*Marker 7 Brunch Burger \$13.5

grass fed 1/3 lb burger, smoked gouda, bacon, fried egg, sriracha aioli served on a brioche bun, choice of one side

Salmon Bruschetta Omelette \$13

grilled salmon, feta, bruschetta mix, topped with a balsamic glaze, served with red mule grits

Veggie Omelette \$11

grilled mushrooms, peppers, onions, and asparagus, served with red mule grits

*Breakfast Burrito \$12.5

scrambled eggs, grilled shrimp, andouille sausage, grilled onions, black beans, white cheddar and chipotle ranch, wrapped in a spinach tortilla, served with red mule grits

Mimosa \$3⁰⁰

Bloody Mary \$4⁰⁰

*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.

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 and white wine cream sauce, topped with parmesan bread crumbs

Oysters Bienville

6 oysters baked with a shrimp & mushroom white wine cream sauce, topped with parmesan bread crumbs

Chef's Oyster Sampler

ask your server for our chef's daily oyster sampler

Salads

Small \$7/large \$10

house-made dressings : bleu cheese, chipotle ranch, honey mustard, balsamic vinaigrette, blood orange shallot vinaigrette

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

Add :

chicken \$5, shrimp \$6, salmon or tuna \$7

Blackened Salmon BLT \$14.5

blackened salmon, sriracha aioli, bacon, lettuce, tomato, served on a ciabatta roll

M7 Fish Sandwich \$12.5

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

Po' Boy \$11.5

choice of fried grouper, shrimp, or oysters, remoulade, lettuce, & tomato, served on a french hoagie

Shrimp Caesar Wrap \$12

grilled or fried shrimp, bacon, romaine, tomatoes, feta, caesar dressing, wrapped in a spinach tortilla

Black Bean Wrap \$10

black beans, rice avocado, tomatoes, red onion, garlic, feta, chipotle ranch, wrapped in a spinach tortilla

2 Tacos \$12.5

choice of fish, shrimp, chicken, or artichoke hearts; sriracha aioli, lettuce, corn salsa (add avocado \$1)

Baskets

all baskets served with coleslaw and fries

Shrimp \$11

Oysters \$12

Grouper \$11

Clam Strips \$11

Chicken Fingers \$10

Calamari \$11

Artichoke Hearts \$11

(\$1 extra for each side substitution)

Sides

\$4 each/3 for \$11

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.

Chris Key