



www.marker7coastalgrill.com

1195 South Milledge Ave. • Athens, GA
706.850.3451

Parking available across the street at
Fire Station 3

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 Heyl

Dinner

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

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

* 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.
18% gratuity is added to parties of 6 or more

Entrees

Lemon Sherry Scallops

seared scallops in a lemon sherry reduction with tomatoes, spinach, and bacon, served over Red Mule grits, choice of one side

\$25

Crab Cakes

2 seared Blue Claw crab cakes topped with remoulade, choice of two sides

\$23

Fresh Catch

Shapper or Bronzini, choice of a lemon herb compound butter or a Cajun style cream sauce, choice of two sides

\$23

Basil Poblano Shrimp Pesto

sautéed shrimp, asparagus, and mushrooms tossed in a basil and poblano pesto cream sauce with corkscrew pasta, choice of one side

\$24

Shrimp & Grits

shrimp, crawfish, andouille sausage, onions, peppers, and tomatoes in a savory sauce, served over Red Mule grits, choice of one side

\$24

Surf & Turf

grilled 10 oz Ribeye, choice of shrimp or scallops, served with grilled asparagus and roasted sweet potatoes

\$34

Sandwiches & Tacos

served with your choice of one side item

2 Tacos \$13

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

Blackened Salmon BLT \$14.5

blackened salmon, Sriracha aioli, bacon, lettuce, tomato, served on toasted ciabatta

M7 Fish Sandwich \$13

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

☼Marker 7 Burger \$14.5

grass fed 1/3 lb burger, smoked gouda, avocado, bacon, red onion, lettuce and tomato, served on a brioche bun

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

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

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Platters

choose 2 for \$19

served with hushpuppies & choice of 2 sides

Shrimp

Oysters

Grouper

Clam Strips

Calamari

Artichoke Hearts

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