



[www.marker7coastalgrill.com](http://www.marker7coastalgrill.com)

1195 South Milledge Ave. • Athens, GA  
706.850.3451

Parking available across the street at  
Fire Station 3

# Lunch

## 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 cock tail 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

## 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)

\* 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

served with your choice of one side

## 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 served with 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

## Crab Cake Sandwich \$11.5

grilled crab cake, lettuce, tomato, red onion, remoulade, served on an onion roll

## \*Marker 7 Burger \$12.5

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

## Salmon Wrap \$12.5

grilled salmon, romaine, avocado, tomato, red onion, chipotle ranch, wrapped in a spinach tortilla

## 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)

## Fish & Grits \$12.5

fresh catch of the day grilled, blackened or fried topped with a basil poblano pesto and bruschetta mix, served over local organic red mule grits (no side)

## Salads

small \$7/large \$10

## Sides

\$4 each/3 for \$11

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

### 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 Skye*