



[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

# 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 \$11

served with tartar sauce

### Fried Calamari \$12

fried jalapeño rings, served with marinara sauce

### Fried Artichoke Hearts \$10

served with Sriracha aioli

### Fried Coconut Shrimp \$12

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

### Soup of the day \$6/10

### \*Crab Cake Benedict \$14

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

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 \$13

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 \$3<sup>00</sup>

Bloody Mary \$4<sup>00</sup>

\* 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.

## 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

## 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

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

### M7 Fish Sandwich \$13

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

### Po' Boy \$12

choice of fried grouper, shrimp, crawfish tails 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 Bowl \$9

black beans, rice, avocado, pineapple salsa, feta, chipotle ranch (add: chicken \$5, shrimp \$6, salmon or tuna \$7)

### 2 Tacos \$13

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 \$12

Oysters \$12

Grouper \$12

Clam Strips \$11

Chicken Fingers \$10

Calamari \$12

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*