

MARKER 66

PARIS LANDING MARINA • GRILLE

APPETIZERS

CALAMARI	\$12
Breaded and served with House Sauce	
FRIED GREEN TOMATOES	\$8
Breaded, drizzled with balsamic reduction and House Sauce	
CRAB CAKES	\$14
Lump meat crab cakes served with House Sauce	
DOCKSIDE ONION RINGS	\$6
Half pound thick cut beer battered served with House Sauce	

SALADS

HOUSE	\$7
Fresh greens, tomatoes, cheddar jack cheese, cucumber and croutons	
Add Grilled Wild Caught Gulf Shrimp or Chicken Tenders \$4	
CAESAR	\$6
Garnished with shaved parmesan and croutons	
Add Grilled Wild Caught Gulf Shrimp or Chicken Tenders \$4	

SANDWICHES (SERVED WITH CHOICE OF 1 SIDE)

BLT	\$8
Hickory smoked bacon, romaine, vine ripened tomatoes and pesto mayo served on grilled Texas toast	
CRAB CAKE SANDWICH	\$12
Lump meat crab cake, house sauce, citrus vinaigrette kale and tomato slices served on a potato bun	
SMOKED BOLOGNA	\$8
Thick cut smoked fried bologna, American cheese, romaine lettuce, House Sauce and pickles on grilled Texas toast	
THE BUOY BURGER	\$10
Classic Angus beef patty with American cheese served on a potato bun	
CATFISH SANDWICH	\$10
Hand dipped fried catfish filets, romaine, vine ripened tomatoes on a potato bun served with a side of our signature tartar sauce	

TACOS THREE SOFT SHELL TACOS, CHOOSE ONE: (SERVED WITH CHOICE OF 1 SIDE)

FRIED CATFISH	\$11
Hand dipped fried catfish filets, cheddar jack, House Sauce, citrus vinaigrette kale salad	
GRILLED SHRIMP	\$13
Mojito lime gulf shrimp, cheddar jack, House Sauce, citrus vinaigrette kale salad	
CHICKEN TENDER	\$13
Chicken Tenders, cheddar jack, House Sauce, citrus vinaigrette kale salad	

ENTREES (SERVED WITH CHOICE OF 2 SIDES)

JUMBO SHRIMP	\$14
Lightly breaded served with zesty cocktail sauce	
SOUTHERN FRIED CATFISH	\$12
Hand dipped filets served with our signature tartar sauce	
CHICKEN TENDERS	\$11
Served with choice of dipping sauce	

KIDS' MENU

(SERVED WITH CHOICE OF 1 SIDE AND A SOFT DRINK OR LEMONADE) AGES 10 & UNDER

CHICKEN TENDERS	\$6
CORN DOG	\$6

SIDES

CRISPY FLAT FRIES	\$3
ONION RINGS	\$4
SIDE SALAD	\$3
HOUSE MADE COLE SLAW	\$3
SEASONAL FRESH FRUITS	\$3

DESSERT

LEMON LAYER CAKE	\$6
HOT BROWNIE SUNDAE WITH SCOOP OF HAND DIPPED ICE CREAM	\$5
HAND DIPPED ICE CREAM CONE	\$3

DRINKS

SOFT DRINKS [Coke, Diet Coke, Sprite, Dr. Pepper, Minute Maid Lemonade]	\$2.50
SWEET TEA OR UNSWEET TEA	\$2.50
COFFEE	\$2.00

* Consuming raw or undercooked foods may increase your risk for food borne illnesses.

COCKTAIL MENU

WINE

(GLASS/BOTTLE)

VISTA POINT WHITE ZINFADEL	\$5/\$18
TRAPICHE MOSCATO	\$6/\$22
BELLE AMBIANCE PINOT GRIGIO	\$6/\$22
CUPCAKE CHARDONNAY	\$7/\$26
CAVIT PINOT NOIR	\$7/\$26
LINDEMAN'S MERLOT	\$5/\$18
DOMINO CABERNET SAUVIGNON	\$6/\$22

SANGRIA

FLIP FLOP RED OR WHITE	\$5
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WINE (BOTTLE ONLY)

KENDALL JACKSON CHARDONNAY	\$34
HESS SELECT CABERNET SAUVIGNON.....	\$34

BEER

MILLER LITE	COORS LIGHT	\$3
BUD LIGHT	MICHELOB ULTRA	

BEER

TN BREW WORKS STATE PARK BLONDE ALE	\$4
PERRY LODGIC "THE RANDALL"	GUINNESS
PERRY LODGIC "SMILING WARRIOR"	SWEETWATER IPA
CORONA LIGHT	CORONA EXTRA

DRAFT:

MICHELOB ULTRA	\$3
TN BREW WORKS STATE PARK BLONDE ALE	\$4

COCKTAILS

66 SPLASH	\$7
Bacardi Coconut White Rum, Blue Curacao, pineapple juice, Sprite, cherry	
THE BIG ORANGE	\$6
Orange cream vodka, orange juice, splash of soda	
PARIS LANDING PUNCH	\$6
Long Island iced tea, pineapple juice, grenadine	
JACK CHERRY BOMB	\$7
Jack Daniels, Coke, splash of cherry, orange	
RUBY MARGARITA	\$8
Patron Silver Tequila, ruby red grapefruit juice, lime	
TENNESSEE BREEZE	\$7
Jack Daniels Honey, cranberry and orange juice, tonic water	
MARKER BLOODY MARY	\$8
House specialty	