



## APPETIZERS

### Jumbo Chicken Wings

\$12.00

Crispy Chicken Wings Tossed in Your Choice of Hot, Garlic Parmesan or BBQ Sauce - *one flavor per order please.*

Served with Celery and Ranch or Blue Cheese.

### Ahi Tuna\*

\$13.00

Seared and Sliced Ahi Tuna.

Served with Seaweed Salad and Wasabi Aioli.

### Boom Boom Shrimp

\$14.00

Lightly Breaded and Fried Shrimp Tossed in Spicy Boom Boom Sauce.

### Roasted Red Pepper Hummus

\$10.00

Served with Crispy Pita Chips.

### Grouper Bites

\$14.00

Lightly Fried Grouper Pieces Served with a Remoulade Sauce.

### Grilled Chicken Quesadilla

\$11.00

Grilled Chicken Breast, Peppers, Onions, Cheddar and Monterey Jack Cheese.

Served with Lettuce, Pico De Gallo and Sour Cream. *Substitute Fried Shrimp +\$2.00*

\*Consuming raw or undercooked meats or seafood can increase the risk of food borne illness. It is recommended that consumers order seafood and other food items thoroughly cooked.



## SALADS

### The Waterway

\$10.00

Mixed Baby Greens, Cucumbers, Grape Tomatoes, Shredded Carrots and Shaved Red Onion.

*Dressings: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Greek Vinaigrette*

### The Mediterranean

\$10.00

Mixed Greens, Vinegar Peppers, Olives, Feta Cheese, Cucumbers, Grape Tomatoes, Shaved Onion and Croutons.

*Dressings: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Greek Vinaigrette*

### The Classic Caesar

\$11.00

Crisp Hearts of Romaine, Garlic Croutons, Roman Caesar Dressing.

### SALAD ADD-ONS

Grilled Chicken \$5.00

Fried Shrimp \$6.00

Grilled Mahi\* \$9.00

Salmon\* \$9.00



## BURGERS, TACOS & WRAPS

— Served with French Fries or Coleslaw *Substitute Side Salad +\$2.00* —

### “Marker 357” Burger

\$12.50

7 oz. of Angus Beef\* or Plant Based Patty

Choices: Lettuce, Tomato, Red Onion, Pickles, Jalapeño Peppers.

*Add Bacon + \$1 | Add Cheese + \$1*

*(Cheddar, Swiss, American or Provolone)*

### Marina Fish Tacos\*

\$14.00

Three Blackened Mahi Mahi Tacos on Flour Tortillas with a Sweet & Spicy Coleslaw and Pico De Gallo.

### Grilled Chicken Caesar Wrap

\$11.00

Warm Flour Tortilla, Grilled Chicken Breast, Caesar Dressing, Aged Parmesan Cheese.

### Buffalo Shrimp Wrap

\$13.00

Lightly Breaded Shrimp Tossed in Buffalo Sauce with Lettuce, Tomato and Blue Cheese Dressing.

### Salmon BLT Wrap\*

\$14.00

Grilled Salmon, Crispy Bacon, Lettuce, Tomato and Mayonnaise.

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## BASKETS

— Served with French Fries or Coleslaw —

### Chicken Tenders

\$14.00

Sauce Options: BBQ, Hot Sauce,  
Honey Mustard

### Fried Shrimp

\$14.00

### Fried Oysters

\$14.00

### Combo Basket, Pick Two

\$16.00

Sauce Options: Cocktail, Tartar,  
Remoulade

#### SIDES

French Fries	\$4.00
Coleslaw	\$4.00
Side Salad	\$5.00

#### DESSERT

Chef's Featured Dessert	\$7.00
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## HAPPY HOUR

— Everyday 4PM - 7PM —

Not Available on Holidays

#### BAR BITES

Ahi Tuna*	\$12.00
Jumbo Chicken Wings	\$10.00
Boom Boom Shrimp	\$12.00
Roasted Red Pepper Hummus	\$8.00
Grouper Bites	\$12.00
Chicken Quesadilla	\$9.00

#### BEVERAGES

##### Well Drinks

\$5.00

Smirnoff Vodka, BACARDÍ Rum, Gordon's Gin, Early Times Whiskey,  
Sauza Gold Tequila, Cutty Sark Scotch.

Happy Hour Margarita + \$1

Bloody Mary + \$1

Happy Hour Cosmopolitan or Martini + \$2

##### House Wine (Canyon Road)

\$4.50

Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel.

##### Draft Beer

\$4.50

Corona Premier, Founders All Day IPA, Michelob Ultra, Stella Artois.

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— Please Drink Responsibly —





## WINE LIST

— All Wine is Offered by the Glass —

### WHITE

#### Chardonnay

**Canyon Road** *California*  
\$6.00

**Cambria Chardonnay**  
*California*  
\$10.00

#### Pinot Grigio

**Canyon Road** *California*  
\$6.00

**La Crema Pinot Gris**  
*California*  
\$9.00

#### Sauvignon Blanc

**Montanzas Creek**  
*California*  
\$10.00

#### Sparkling

**Veuve du Vernay Brut**  
*France*  
\$8.00

**Zonin Prosecco** *Italy*  
\$8.00

**Zonin Sparkling Rosé**  
*Italy*  
\$8.00

#### White Zinfandel

**Canyon Road** *California*  
\$6.00

### RED

#### Cabernet Sauvignon

**Canyon Road** *California*  
\$6.00

**Silver Palm** *California*  
\$10.00

#### Merlot

**Canyon Road** *California*  
\$6.00

#### Pinot Noir

**Canyon Road** *California*  
\$6.00

**Carmel Road** *California*  
\$9.00

#### Rosé

**Côtes-du-Rhône  
Belleruche Rosé** *France*  
\$8.00

#### Sangria

**Duplin Winery**  
*North Carolina*  
\$6.00



## BEER SELECTION

### ALUMINUM BOTTLES & CANS

### DRAFT

Corona Premier

Founders All Day IPA

Michelob Ultra

Stella Artois

Blue Moon

Bud Light

Bud Light Lime

Budweiser

Cigar City Jai Alai

Coors Light

Corona

Heineken

Heineken NA

Michelob Ultra

Miller Lite

Narragansett  
Del's Shandy

New South  
Dirty Myrtle IPA

New South White Ale

Sweet Josie Brown Ale

Victory Sour Monkey

White Claw

Yuengling Lager

— Please Drink Responsibly —





## COCKTAILS

### Classic Mojito

\$10.00

Made with BACARDÍ Superior Rum, muddled fresh Mint and Lime, Simple Syrup and Club Soda.

### Dark and Stormy

\$9.00

Gosling's Black Rum and Gosling's Ginger Beer.

### Blackberry Habanero Margarita

\$10.00

1800 Silver Tequila with Blackberry Habanero Puree and Fresh Margarita Mix.

### The Sunset

\$9.00

Captain Morgan Coconut Rum and Chambord Raspberry Liqueur with Orange and Pineapple Juice and a dash of Grenadine.

### Members Manhattan

\$12.00

Woodford Reserve Bourbon, Cherry Bitters, Sweet Vermouth and a Bourbon-infused Cherry.

### Summerade Martini

\$10.00

Smirnoff Citrus and Smirnoff Strawberry Vodka with Lemonade and Strawberry Puree.

### Saint Rita

\$12.00

1800 Silver Tequila and St. Germain with fresh Lime Juice.

### Skinny Piña Colada

\$9.00

Captain Morgan Coconut Rum with Coconut Water and Pineapple Juice.

### The Grande Whiskey Sour

\$10.00

Jack Daniels Whiskey with Simple Syrup, Fresh Lemon Juice and a Bourbon-infused Cherry.

### High Tide Margarita

\$12.00

Patron Silver Tequila, fresh Lime Margarita Mix, topped with Grand Marnier.



## FROZEN COCKTAILS

— Made with Tropics Mixology —

### Coconut Dream

\$10.00

Captain Morgan Coconut Rum and Piña Colada Mix topped with Pineapple Juice.

### Mango Margarita

\$10.00

Sauza Gold Tequila with Margarita and Mango Mix.

### Georgia Peach

\$10.00

Smirnoff Peach Vodka with Peach Mix.

### Very Berry Sangria Slush

\$10.00

Duplin Winery Sangria blended with Strawberry Mix.

### Tropicolada

\$11.00

Bacardi Superior Rum blended with Banana, Mango, and Pina Colada Mix topped with Myers Dark Rum.

### Boozy Cherry Lemonade

\$10.00

Frozen Lemonade flavored with Smirnoff Cherry Vodka and a Fruit Swirl.

### You're Jamaican Me Crazy

\$11.00

Smirnoff Strawberry Vodka with Mango Mix topped with Chambord Raspberry Liqueur.

### Anchor Frappé

\$11.00

Grind Espresso Rum and Smirnoff Vanilla Vodka blended with Ice Cream Mix, Chocolate Swirl and topped with Whipped Cream.

— Please Drink Responsibly —





# LITTLE ANCHOR KID'S MENU

— Served with French Fries —

## Chicken Fingers

\$7.00

With Choice of Dipping Sauce.

## Cheese Quesadilla

\$6.00

Add Chicken + \$5.00

## Cheeseburger

\$7.50

## KID'S DRINKS

*Sold Separately*

### Smoothies \$6.50

Banana, Lemonade, Strawberry, Peach, Piña Colada or Mango.

### Shakes \$6.50

Ice Cream Mix with Strawberry, Chocolate or Vanilla.

