

# *Hāfa Adai!*



## WELCOME TO

*Marina Grill*



**WHERE THE WORLD MEETS THE PACIFIC AND  
EXPERIENCE AN EXTRAORDINARY FUSION OF  
WORLD - CLASS RECIPES USING FRESH LOCAL  
INGREDIENTS CREATED JUST FOR YOU!**

**TEL: (671) 564-0215**

**ROUTE 2 AGAT MARINA, GUAM**

APPETIZERS

<b>FRIED CALAMARI</b> <i>Crispy fried &amp; served with lemon, tartar sauce, and sweet chili sauce.</i>	\$10.00
<b>FRIED MUSHROOM</b> <i>Beer battered crispy fried mushrooms. Served with ranch dressing.</i>	\$8.00
<b>FRIED GIZZARDS</b> <i>Served with jalapeño peppers.</i>	\$9.50
<b>ONION RINGS</b> <i>Beer battered crispy fried onion rings. Served with ranch dressing.</i>	\$9.00
<b>YELLOW FIN TUNA SASHIMI</b> <i>Served with wasabi, lemon, and soy sauce.</i>	\$12.00
<b>TUNA POKI NAPOLEON</b> <i>Layered with corn tortilla chips. Served with avocado mousse &amp; sriracha sauce.</i>	\$13.00
<b>BOURBON STREET SPICY BUFFALO WINGS</b> <i>Tossed in buffalo smoked bbq hot sauce with honey. Served with blue cheese dressing.</i>	\$12.00
<b>CEVICHE</b> <i>Our famous version of ceviche yellow fin tuna. Marinated in local citrus chili vinaigrette, extra virgin olive oil, avocado, and fresh tomato sauce. Served with corn tortilla chips.</i>	\$13.00



SOUP

<b>New England Clam Chowder</b>	\$6.00
<b>Chicken Lemon Grass Coconut Soup</b>	\$6.00
<b>Soup of the Day</b>	\$6.00
** ALL SOUPS ARE SERVED WITH GARLIC BREAD **	



Clam Chowder

SALAD

<b>CLASSIC CAESAR SALAD</b> <i>Served with homemade dressing, garlic croutons, and parmesan cheese.</i>	REGULAR \$7.00 LARGE \$9.00
<b>SPINACH SALAD</b> <i>Asst. greens tossed in Italian dressing with crispy bacon, fresh mushrooms, chopped eggs, onions, cucumber, and parmesan cheese, then drizzled with balsamic syrup.</i>	\$9.00
<b>RUSTICA SALAD</b> <i>Asst. greens with cucumber, olives, tomatoes, capers, onions, feta cheese, and garlic croutons. Served with honey citrus dressing.</i>	\$9.00
*** AVAILABLE FOR ADD-ON ***	
<b>ADD GRILLED MAHI-MAHI</b>	PLUS \$5.00
<b>ADD GRILLED CAJUN CHICKEN BREAST</b>	PLUS \$5.00
<b>ADD GRILLED SESAME YELLOW FIN TUNA</b>	PLUS \$7.00
<b>CAPRESE SALAD</b> <i>A classic Italian salad with fresh chilled mozzarella cheese, Roma tomatoes, fresh basil, parmesan cheese, Italian dressing, then drizzled with balsamic syrup.</i>	\$9.50
<b>GRILLED PRAWNS SESAME SALAD</b> <i>Grilled cajun prawns on romaine lettuce, spinach, cucumber, carrots, onions, and tomatoes. Served with a ginger honey yogurt sesame dressing.</i>	\$15.00



SPINACH

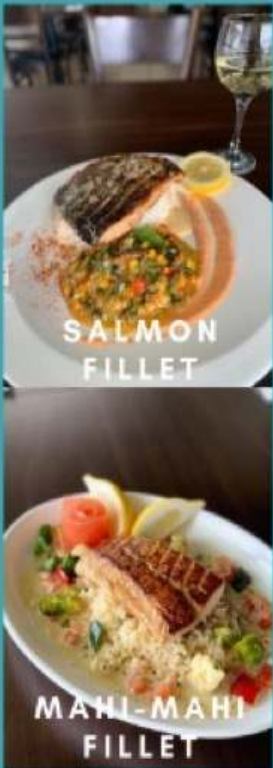
CAPRESE

CAESAR



SEAFOOD

<b>MAHI - MAHI TACOS</b> <i>Blackened mahi-mahi fillet on soft flour tortilla with shredded cabbage, basil, denanche' vinaigrette, avocado, fresh tomato salsa, red hot coulis sauce. Served with guacamole and sour cream.</i>	\$17.00
<b>GRILLED SMOKE MAHI - MAHI FILLET</b> <i>Served on sicilian rice pilaf with dill tomato cream sauce and vegetables.</i>	\$18.00
<b>PAN-ROASTED SALMON FILLET</b> <i>Lemon butter capers sauce, red bell pepper aioli, yellow corn, vegetables, and succotash. Served with steamed rice.</i>	\$18.00
<b>FRIED PARROT FISH</b> <i>Tapped with ginger, sesame oil, scallions, and soy sauce red wine sauce. Served with steamed rice and vegetables.</i>	\$18.00
<b>FISH N' CHIPS</b> <i>Served with malt vinegar, vegetables, and french fries.</i>	\$17.00



\*SERVED WITH CHOICE OF SOUP OF THE DAY OR HOUSE SALAD WITH HONEY CITRUS DRESSING\*

ENTREES

\*ALL ENTREES SERVED WITH CHOICE OF SOUP OF THE DAY OR HOUSE SALAD\*

<b>HAMBURGER STEAK WITH MUSHROOM &amp; ONION GRAVY SAUCE</b> <i>Angus beef patty, grilled and simmered in mushrooms, caramelized onions with gravy. Served with steamed rice and vegetables.</i>	\$14.00
<b>LOCO MOCO</b> <i>Grilled angus beef patty on a boat of steamed rice topped with a fried egg and soya cream sauce</i>	\$15.00
<b>DRY-RUBBED ANGUS SKIRT STEAK</b> <i>Garlic rosemary angus, caramelized onions, mushroom, and smoked chipotle bbq sauce. Served with mashed potatoes and vegetables.</i>	\$17.00
<b>MARINA MIXED GRILL</b> <i>Grilled angus steak with demi-glace sauce with smoked chipotle bbq baby pork ribs and garlic prawns. Served with mashed potatoes and vegetables.</i>	\$17.00
<b>SMOKED BBQ BABY BACK RIBS</b> <i>With honey chipotle bbq sauce. Served with mashed potatoes and vegetables.</i>	\$16.00
<b>GRILLED PORK CHOPS WITH CREAMY MUSHROOM SAUCE</b> <i>Served with choice of steamed rice or mashed potatoes and vegetables.</i>	\$16.00
<b>GRILLED "PIKA" PORKCHOPS</b> <i>Caramelized onions, mushroom, and denanche' coconut sauce. Served with steamed rice and vegetables.</i>	\$16.00
<b>CHICKEN CURRY</b> <i>Authentic Indian dish. Served with rice.</i>	\$15.00
<b>CRISPY FRIED CHICKEN</b> <i>Served with steamed rice and vegetables.</i>	\$12.50



LOCAL FAVORITE BBQ CORNER

<b>BBQ CHICKEN</b> <i>Grilled boneless chicken marinated in bbq soy sauce, garlic, lemon sauce. Served with red rice and vegetables.</i>	\$16.00
<b>BBQ SHORT RIBS</b> <i>Grilled beef short ribs. Served with red rice and vegetables.</i>	\$17.00
<b>BBQ COMBO</b> <i>Combination of grilled marinated beef short ribs &amp; boneless chicken. Served with red rice and vegetables.</i>	\$18.00





# THE BURGER SHACK & SANDWICHES

<b>CHESSE BURGER</b> <i>Grilled angus beef patty with lettuce, mayo, pickles, tomatoes, and beer battered crispy onion rings.</i>	\$11.50
<b>PIKA BURGER</b> <i>Spicy local favorite with beer battered crispy onion rings, lettuce, tomatoes, cheese, mayo, and denanche'.</i>	\$12.50
<b>GREEN CHILE CHEESE BURGER</b> <i>Served with roasted poblano chile relish, cheddar cheese, mozzarella cheese, lettuce, onions, and tomatoes.</i>	\$12.50
<b>BACON CHEESE BURGER</b> <i>Served with chipotle ketchup, mayo, beer battered crispy onion rings, lettuce, tomatoes , pickles, and cheddar cheese.</i>	\$13.50
<b>KAYE STEAK N' BACON CHEESE BURGER</b> <i>Grilled coffee spiced rubbed angus steak and angus beef patty. Served with crispy bacon, onions, lettuce, pickles, tomatoes, mushroom, melted cheese, chipotle ketchup, and mustard mayo.</i>	\$15.00
<b>SALMON BURGER</b> <i>Grilled salmon patty. Served with melted provolone cheese, lettuce, tomatoes, beer battered crispy onion rings, and red bell pepper aioli.</i>	\$14.00
<b>BLACK BEAN BURGER</b> <i>A classic vegetarian burger, grilled black bean patty. Served with melted cheese, lettuce, mushroom, tomatoes, grilled onions, mayo, guacamole, and chipotle ketchup.</i>	\$11.50
<b>CRUSTED CHEESE SANDWICH</b> <i>Filled with melted cheddar and mozzarella cheese. Grilled and crusted with parmesan cheese. Choice of white or wheat bread.</i>	\$9.00
<b>CRISPY PARMESAN FISH SANDWICH</b> <i>Served with chipotle red bell pepper aioli, lettuce, tomatoes, and onions.</i>	\$13.00
<b>GRILLED CHICKEN N' BACON PESTO SANDWICH</b> <i>Grilled chicken breast &amp; crispy bacon with melted provolone cheese, lettuce, tomatoes, mustard, and pesto mayo on a french baguette.</i>	\$13.00
<b>PHILLY CHEESE STEAK SANDWICH</b> <i>Thinly sliced angus beef with onions, mushrooms, bell pepper, and melted provolone cheese on a french baguette</i>	\$14.00
<b>*ALL BURGERS &amp; SANDWICHES ARE SERVED WITH FRENCH FRIES OR STEAK FRIES*</b>	



# PASTA

<b>CHICKEN FETTUCCINE ALFREDO</b> <i>Grilled chicken breast strips on fettuccine with ham, bacon, and mushrooms in parmesan cream sauce</i>	\$16.00
<b>BEEF STROGANOFF</b> <i>Sautéed slices of angus steak with onions, garlic, mushroom, brandy, and demi-glace sauce. Served with your choice of steam rice or buttered fettuccine with sour cream and paprika.</i>	\$17.00
<b>SEAFOOD LINGUINE</b> <i>A choice of tomato or cream based sauce. Served with prawns, calamari, mussels, and grilled mahi-mahi fillet.</i>	\$17.00
<b>FETTUCCINE WITH SALMON &amp; PRAWNS</b> <i>Sautéed in extra virgin olive oil, garlic, wine, with poblano and red bell pepper cream sauce.</i>	\$17.00
<b>*ALL PASTA SERVED WITH GARLIC BREAD &amp; A CHOICE OF SOUP OF THE DAY OR HOUSE SALAD*</b>	





# PIZZARIA

DAILY FROM 5 - 9 PM ONLY

## MARGHERITA

*With mozzarella cheese, tomatoes, and basil*

Personal \$6.00

Medium \$13.95

Large \$15.95



MARGHERITA

## TROPICAL CHAMORRO

*Chamorro sausage, onions, bell peppers, spinach, tomatoes, cheddar cheese, and mozzarella cheese.*

Medium \$14.95

Large \$16.95



PIKA KELAGUEN

## PIKA KELAGUEN

*Spread with denanche' pizza sauce, grilled chicken tossed with lemon, hot peppers, onions, cheddar, and mozzarella cheese.*

Medium \$15.95

Large \$17.95



TROPICAL CHAMORRO

## CLASSIC HAWAIIAN

*Diced ham, pineapple chunks, marinara sauce, and mozzarella cheese.*

Medium \$15.95

Large \$17.95

## BBQ PIZZA

*bbq chicken*

Medium \$15.95

Large \$17.95

*bbq short ribs*

Medium \$16.95

Large \$18.95

*Boneless tri-tip steak*

Medium \$16.95

Large \$18.95



PIZZA SUPREME

## PIZZA SUPREME

*Italian sausage, pepperoni, bell peppers, black olives, onions, marinara sauce, and mozzarella cheese.*

Medium \$16.95

Large \$18.95

## SWEET ENDINGS

<b>CHEESE CAKE</b> <i>Served with blueberry sauce, crème anglaise and orange segments.</i>	\$7.00
<b>ICE CREAM SCOOP</b>	\$5.00



## SIDE ORDERS

<b>FRENCH FRIES</b>	\$4.50
<b>WHITE OR RED RICE</b>	\$1.00
<b>HOUSE SALAD</b>	\$3.00
<b>MASHED POTATOES</b>	\$2.00
<b>SUBSTITUTES TO MASHED POTATOES</b>	\$1.00
<b>GARLIC BREAD (3PCS)</b>	\$3.00
<b>TORTILLA CHIPS</b>	\$1.00
<b>GRILLED VEGETABLES</b>	\$3.00
<b>BACON</b>	\$3.00
<b>GRILLED MAHI-MAHI</b>	\$5.00
<b>GRILLED CHICKEN</b>	\$5.00
<b>GRILLED SHORT RIBS</b>	\$7.00
<b>GRILLED SHRIMP</b>	\$7.00
<b>GRILLED TUNA</b>	\$7.00
<b>GRILLED SALMON</b>	\$7.00
<b>GRILLED STEAK</b>	\$7.00
<b>DENANCHE'</b>	\$1.00
<b>EXTRA SALAD DRESSING</b>	\$0.25
<b>GRAVY</b>	\$1.00

## SMOOTHIES

<b>STRAWBERRY</b>	\$5.00
<b>STRAWBERRY BANANA</b>	\$5.00
<b>MANGO</b>	\$5.00

## DRINKS

<b>BREWED COFFEE</b>	\$3.00
<b>ICED COFFEE</b>	\$3.50
<b>ICED TEA</b>	\$3.50
<b>APPLE JUICE</b>	\$3.50
<b>PINEAPPLE JUICE</b>	\$3.50
<b>ORANGE JUICE</b>	\$3.50
<b>MANGO JUICE</b>	\$3.50
<b>CRANBERRY JUICE</b>	\$3.50
<b>SPRITE</b>	\$3.50
<b>COKE</b>	\$3.50
<b>DIET COKE</b>	\$3.50
<b>CLUB SODA OR GINGER ALE</b>	\$3.50



# SEAFOOD APPETIZERS



## OYSTER ROCKETFELLER

\$13.00

*Baked with spinach, cream, cheese, and vermouth liquor.*

*Served on a bed of rock salt.*

## ROASTED OYSTER ON HALF SHELL

\$13.00

*With chimichurri mayo & mozzarella cheese.*

*Served on a bed of rock salt.*

## COCKTAIL OYSTER ON HALF SHELL

\$13.00

*With cocktail sauce & mignonette vinaigrette.*

*Served on a bed of crushed ice.*

## OYSTER SHOOTER

PER PIECE \$2.50

*Served with cocktail sauce or mignonette vinaigrette.*

## SHRIMP COCKTAIL

\$13.00

*Poached in old bay seasoning.*

*Served with cocktail sauce, cucumber, and celery.*

## SEARED YELLOWFIN TUNA

\$13.00

*With cajun spice and toasted sesame seeds.*

*Served with avocado wasabi mousse, Miso dipping sauce, and sesame dressing.*

## SEARED TUNA TOSTADA

\$13.00

*Seasoned with cajun spice.*

*Served with coleslaw and wasabi aioli sauce on corn tortilla chips.*

## YELLOW FIN TUNA TARETARE

\$13.00

*Seasoned with dijon mustard, olive oil, shallots, and chipotle chile. Garnished with hard boiled eggs.*

*Served with Melba toast*



# CHEF'S STEAK & SEAFOOD SPECIALS

**\*SERVED WITH CHOICE OF SOUP OF THE DAY OR HOUSE SALAD\***

## GRILLED SPLIT WHOLE LOBSTER

*Served with curry butter.*

MEDIUM \$35.00

LARGE \$45.00



## SEAFOOD TREAT PLATE

*Grilled lobster, cajun shrimp, seared tuna, and baked mussels.*

*Served with lemon garlic butter sauce*

\$35.00



## LOBSTER THERMIDORE

*Sautéed in olive oil, mushroom, and tarragon white wine cream sauce, and baked with cheese.*

MEDIUM \$37.00

LARGE \$47.00



## MARINA COMBO SPECIAL

*Bbq short ribs, filet mignon steak, and half grilled lobster with lemon garli butter*

\$50.00



## STEAK & LOBSTER

*Angus filet mignon with red wine bordelaise sauce with a half large grilled lobster and curry butter*

\$40.00





# MARINA GRILL FAMILY PLATTERS

## SEAFOOD LINGUINE

HALF PAN \$45.00

FULL PAN \$85.00

## BEEF STROGANOFF

HALF PAN \$50.00

FULL PAN \$90.00

## CHICKEN FETTUCCINE ALFREDO

HALF PAN \$45.00

FULL PAN \$85.00

**\*ALL PASTA SERVED WITH GARLIC BREAD\***

## CRISPY FRIED CHICKEN

HALF PAN \$40.00

FULL PAN \$75.00

## CHICKEN CURRY

HALF PAN \$35.00

FULL PAN \$70.00

## BBQ CHICKEN

HALF PAN \$45.00

FULL PAN \$85.00

## BBQ COMBO

HALF PAN \$50.00

FULL PAN \$95.00

## BBQ SHORT RIBS

HALF PAN \$55.00

FULL PAN \$90.00

## GRILLED PORK CHOP WITH MUSHROOM SAUCE

HALF PAN \$40.00

FULL PAN \$80.00

## HAMBURGER STEAK WITH ONION GRAVY

HALF PAN \$45.00

FULL PAN \$85.00

## RED RICE

HALF PAN \$20.00

FULL PAN \$40.00

## WHITE RICE

HALF PAN \$20.00

FULL PAN \$40.00

## SAUTÉED VEGETABLES

HALF PAN \$35.00

FULL PAN \$70.00

HALF PAN FEEDS 6-8 PAX

FULL PAN FEEDS 12-16 PAX

# MARINA GRILL FAMILY SET PLATTERS

4 PAX

A) RED OR WHITE RICE, GRILLED VEGETABLES, BBQ SHORT RIBS, AND FRIED CHICKEN.

B) RED OR WHITE RICE, GRILLED VEGETABLES, SMOKED BBQ BABY RIBS, AND CHAR-BROILED MAHI-MAHI WITH LEMON BUTTER SAUCE.

C) LINGUINI ALFREDO WITH BACON AND MUSHROOMS SERVED WITH GARLIC BREAD, CHAR-BROILED MAHI-MAHI WITH LEMON BUTTER SAUCE, CAJUN GRILLED CHICKEN, AND GRILLED VEGETABLES.

**\$50.00**



# BREAKFAST

## SAT & SUN ONLY (9AM-11AM)

FROM THE GRIDDLE

<b>HOUSE PANCAKES</b> <i>Choice of blueberry, buttermilk, chocolate chips.</i> <i>Served with maple syrup.</i>	\$7.50
<b>EGGS ANY STYLE</b> <i>Two eggs &amp; a choice of ham, bacon, pork link, portugese sausage, chamorro sausage, or spam.</i> <i>Served with toast or steamed rice.</i>	\$11.00
<b>LOCO LOCAL</b> <i>Sirloin tips with two eggs any style, garlic fried rice, and gravy with sautéed onions and peppercorn gravy.</i>	\$13.00
<b>ISLANDER FRIED RICE</b> <i>With chamorro sausage, peppers, and topped with an egg.</i>	\$12.00
<b>TENDERLOIN TIPS &amp; EGG</b> <i>Terderloin cuts of meat with sautéed onions.</i>	\$18.50
<b>MAHI &amp; EGGS</b> <i>Grilled mahi with eggs.</i> <i>Served with steamed rice or house potato</i>	\$13.00
<b>CHAMORRO OMELETTE</b> <i>With chamorro sausage, onions, bell peppers, aged cheddar cheese, and house potato</i>	\$13.00
<b>HAM &amp; CHEESE OMELETTE</b> <i>With ham &amp; cheese</i>	\$13.00
<b>VEGGIE OMELETTE</b> <i>Spinach, tomatoes, zucchini, bell peppers, and cheddar cheese.</i> <i>Served with house potatoes.</i>	\$11.00
<b>HOBO BREAKFAST SPECIAL</b> <i>Sausage, green onions, yellow oinions, bell pepper, cheddar cheese, potatoes, eggs, broccoli, and cauliflower.</i>	\$13.00
<b>DRINKS</b>	
<b>Chilled Juices</b>	\$3.00
<b>Coffee or Tea</b>	\$3.00

BEER

BUDWEISER	\$4.50
BUD LIGHT	\$4.50
BUD ICE	\$4.50
MILLERLITE	\$4.50
CORONA PREMIER	\$4.50
HEINEKEN LIGHT	\$4.50
HEINEKEN	\$4.50
CORONA	\$4.50
STRONG BOW BERRY	\$5.50
MICHELOB ULTRA	\$5.50
KONA LONG BOARD	\$5.50
KONA BIG WAVE	\$5.50
LAGUNITAS LITTLE SUMPIN'	\$6.00

DRAFT

10oz \$4.75	1/2 LITER \$6.50	1 LITER \$15.00
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BLUEMOON  
HEINEKEN  
DETMOLDER PILSNER  
DETMOLDER GLUBIER  
HOBGOBLIN GOLD  
HOBGOBLIN RUBY  
ASAHI SUPER DRY  
AMBERBOCK  
BELHAVEN BLACK  
MANSANITA AMBER

HOUSE WINE

GLASS \$5.00	BOTTLE \$25.00
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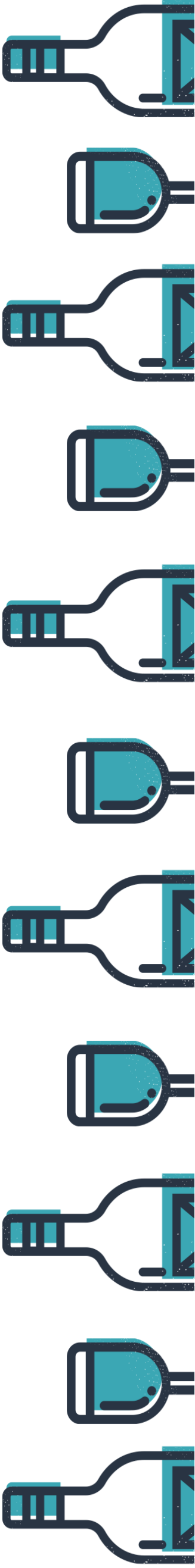
CHARDONNAY  
SAUVIGNON BLANC  
MOSCATO  
CABERNET SAUVIGNON  
MERLO

MIMOSA	\$5.00
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BOTTLED WINE

\$35.00

BERINGER BOURBON AGED CAB  
STEVE AND STEEL BOURBON AGED CABERNET  
RED DIAMOND CAB  
UNRULY CAB  
UNRULY BLEND





## VODKA

MOSCOW MULE	\$7.50
BLOODY MARY	\$8.00
COSMOPOLITAN	\$8.00
GREY GOOSE	\$9.00
SMIRNOFF APPLE	\$7.50
ABSOLUTE	\$7.50
TITO'S	\$8.00

## TEQUILA

MARGARITAS	\$7.50
PREMIUM MARGARITA	\$8.00
1800 RESPOSADO/SILVER	\$8.00
HERRADURA	\$9.00
PATRON	\$9.00
JOSE CUERVO	\$7.50

## RUM

CAPTAIN ERIK	\$7.50
PINACOLADA	\$8.00
DAIQUIRI	\$8.00
OAKHEART SPICED RUM	\$7.50
BACARDI	\$8.00
BACARDI GOLD	\$8.00
MALIBU	\$7.50
MYERS DARK	\$7.50

## GIN

TANQUERAY	\$7.50
BOMBAY	\$7.50

## WHISKEY

CROWN ROYAL	\$8.50
CROWN APPLE	\$8.50
JAMESON	\$8.00
JOHNNY WALKER BLACK	\$8.50
GLENLEVIT	\$9.00
CHIVAS	\$8.50

JIM BEAM	\$7.50
JACK DANIELS	\$7.50
JACK FIRE	\$7.50
JACK HONEY	\$7.50
SEAGRAMS	\$7.50
COGNAC HENNESSY	\$10.00
BULLEIT BOURBON	\$8.50

FIREBALL	\$7.50
SOUTHERN COMFORT LIME	\$7.50

## COCKTAILS

LONG ISLAND	\$9.00
PREMIUM LONG ISLAND	\$10.00
ADIOS MF	\$9.00
SEX ON THE BEACH	\$7.50
MARTINIS	\$8.00
MARINA MAI TAI	\$8.00
SANGRIA	\$8.00
OLD FASHIONED	\$10.00

JAGER	\$7.50
BAILEYS IRISH CREAM	\$7.50
KAHLUA	\$7.50
FRANGELICO	\$7.50

