

Seaside Soups

Beachcomber Clam Chowder 3.49

A hearty New England combination of clams and potatoes in a creamy broth.



Appetizers

Gourmet Onion Rings

Sweet vidalia onions fried to a crisp golden brown.

Cheese Stix

Mozzarella cheese rolled in seasoned bread crumbs, deep-fried and served with marinara sauce.

Coconut Beer Shrimp

Plump gulf shrimp lightly breaded in a coconut beer batter and deep fried. Served with orange marmalade sauce for dipping.

Fish Dip

Smoky fish dip served with crackers, carrots and celery.

Buffalo Shrimp

Tasty shrimp dunked in buffalo sauce and deep-fried.

Three Cheese Stuffed Shrimp

Plump shrimp stuffed with mozzarella, monterey jack and provolone cheese, breaded with italian seasonings and fried to perfection.

Spicy Tators

These are not grandma's tator tots! Packed with potato and jalapeño peppers, they have a bite.

Crabby Patties

Little delicious crab patties in perfect bite size proportions. Served with cocktail sauce for dipping.

Wings, Wings, Wings

Served with carrots, celery sticks and bleu cheese

Buffalo Wings

Deep fried and flavored with a sauce you'll like: hot, medium or mild.

Garlic Teriyaki Wings

A touch of garlic blended with ginger teriyaki brings a taste of the Orient to our beach.

Barbeque Mustard Wings

Marlins favorite! These wings are tossed in a golden barbeque sauce with a hint of cayenne.

Island Hell Fire Wings

These are made with our own Caribbean style habanero sauce and deep fried. Not for the meek and mild because these are hot!

Blue Marlin Salads

Add any of the following to our delicious salads.

CHICKEN - grilled, cajun or fried \$3 • SHRIMP - fried or broiled \$4
MAHI-MAHI - grilled, cajun or fried \$6 • SALMON - grilled or cajun \$6.

House Salad

Mixed greens, cucumber, tomatoes, olives, onions and croutons.

Caesar Salad

One of our specialties. Romaine lettuce, olives, croutons, parmesan cheese mixed with our signature caesar dressing. Very tasty with an add on of grilled chicken, fried shrimp or salmon.

Tuna Salad

A creamy mix of albacore tuna served with mixed greens, onions, olives, hard boiled eggs, tomatoes and croutons.

Summer Salad

Gorgonzola cheese, olives, hard boiled eggs, cucumbers, croutons, bacon bits and strawberries served over spinach greens. Suggested dressing: balsamic vinaigrette.

Lobster Seafood Salad

Our delicious lobster seafood blend served atop a bed of greens including tomatoes, hard boiled eggs, cucumbers, onions and croutons.
Suggested dressing: balsamic vinaigrette.

Main Sail Dinners

All Main Sail selections served with a side dinner salad, rice and a bread roll.

Grilled Salmon

Wild Alaskan salmon grilled to perfection.

Stuffed Flounder

Flounder filet lightly seasoned and stuffed with our homemade crabmeat stuffing and baked.

Stuffed Shrimp

Fresh shrimp stuffed with our homemade crabmeat then baked in the oven.

NY Strip

12 oz New York strip cooked to your direction. Gorgonzola or mushrooms 75¢ extra.

Lemon Pepper Grouper

Grouper broiled with lemon pepper seasoning.

Venetian Chicken

Chicken breast marinated in italian seasonings, broiled and topped with shredded romano cheese.

Captain's Choice Dinners

The Captain's Choice selections are served with seasoned fries.

Fried Flounder

Fresh flounder fried to a golden brown and served with tartar sauce.

Chicken Strips

One of the house favorites! Tender strips of chicken breast deep fried and served with a honey mustard sauce for dipping.

Malones Fish and Chips

Breaded cod strips fried crispy and served with malt vinegar and tartar sauce.

Fried Shrimp Platter

Tasty shrimp fried golden brown and served with cocktail sauce for dipping.

Fried Clam Strips

Clam strips lightly breaded and deep fried served with cocktail sauce.

Fried Scallops

Bay scallops lightly breaded and deep fried, served with tartar sauce.

Fried Shrimps and Scallops

A double whammy of fried deliciousness with a combination of fried shrimp and scallops.

Fried Combo Platter

A combo of fried cod, delicious crabby patties, fried shrimp and clam strips. Served with cocktail sauce and tartar sauce for your dipping pleasure.

15% gratuity added to parties of 6 or more. We accept cash and most major credit cards.

We do not accept personal checks. Please refrain from smoking.

Marlin's Favorites

Marlin's burgers are 1/2 lb. USDA Angus steak patties charbroiled and served thick and juicy. They are a house specialty. All burgers and sandwiches are served on a fresh bun with lettuce, sliced tomato, red onions, a pickle spear and seasoned fries on the side. Add any of the following to our delicious sandwiches for only 75¢ each: gorgonzola, american, cheddar or swiss cheese, bacon or mushrooms.

Original Burger

With your choice of swiss, cheddar or american cheese.

Boardwalk Burger

Our original burger topped with cheddar cheese and bacon.

Three Cheese

Our original burger topped with melted swiss, cheddar and american cheese.

Gourmet Burger

Smothered with sauteéd mushrooms and melted swiss cheese.

Gorgonzola and Bacon

Old faithful topped with zesty gorgonzola and bacon strips.

Garden Burger

The classic vegetarian garden burger with a hint of garlic.

Marlin's Chicken Sandwich

A tender breast of chicken grilled, cajun, broiled or fried..

Fish Lovers

Captains Fish Sandwich

White flaky mahi-mahi served however the captain wants it, whether it's cajun, grilled, broiled or fried.

Crab Cake Filet Sandwich

Fresh crabmeat, bread crumbs and special seasonings fried to perfection.

Lobster Roll

Our special seafood salad served on a hoagie roll.

Tuna Melt

Fresh tuna salad and swiss cheese on grilled rye bread

Minnow's Menu

(ages 12 and under)

Served with seasoned fries.

Grilled Cheese

Chicken Fingers

Hamburger or Cheeseburger

Fish and Chips

Seasoned Fries

Side Salad

Garlic Rolls

Side Caesar Salad

Beverages

Coke, Diet Coke, Sprite,

Ginger Ale

Orange, Cranberry,

Pineapple and Grapefruit Juice

Hot Coffee or Tea

Sea Shells and Sweet Treats

Jayne's Peanut Butter Pie

A creamy peanut butter pie in an Oreó® pie crust and topped with pieces of Reeses® peanut butter cup.

Florida Key Lime Pie

A refreshingly cool confection with just enough lime.

Pier Pleasure Bread Pudding

Homemade custard bread pudding with a golden glaze. Topped with a delicate buttery rum sauce and whipped cream.

Ricky's Hot Fudge Cake

Our owner has a sweet tooth and this is his concoction as well as one of our specialties. Rich vanilla ice cream sandwiched between two pieces of chocolate pound cake and smothered in hot fudge.

Chocolate Overboard Cake

Three layers of rich and creamy icing and cake.



Our Specialty Drinks

Daiquiris

Fresh Fruit blended with Light Rum makes these crowd pleasers!
Strawberry, Mango, Raspberry, Banana, Wildberry and Papaya.

Coladas

Coconut, pineapple and Light Rum make 'em great!
Original, Strawberry, Mango, Banana, Wildberry and Papaya.

Margaritas

A refreshing blend of Margarita and Tequila.
Try Original, Ultimate, Strawberry, Raspberry, Mango, Wildberry and Papaya.

Frozen Mudslide

Vanilla Ice Cream, Kahlúa, Baileys and Vodka.
You won't want to share!

Rum Runner

A blend of Banana Liqueur, Blackberry Brandy, Rum and Grenadine.

Pain in the ...

Piña Colada and Rum Runner layered together with a Rum floater on top.

Riptide Blue Hurricane

Hurricane with Blue Curacao, Grenadine, Sour mix and orange juice.

Kahlúa Banana

You'll love this blend of Kahlúa and Banana.

Tropical Breeze

A refreshing blend of Banana, Strawberry and Midori.

Drink Responsibly.
Drive Responsibly.

Smoothies (Non-alcoholic treats)

Choose one of our delicious flavors.

Raspberry • Mango • Strawberry • Piña Colada • Banana • Cappuccino • Wildberry • Ice Cream

Bananaberry Freeze

Ice Cream, Banana and Strawberry.

Playground Punch

Strawberry, Piña Colada and pineapple juice.

Banana Split

Strawberry, Banana and Ice Cream.

Chocolate Kiss

Ice Cream and chocolate syrup.

Orange Cream

Tasty orange and vanilla made with real ice cream and Island Oasis Bahama Mama mix.



www.islandoasis.com
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Berried Pleasure

Strawberry and Vanilla Ice Cream blended with DiSaronno Amaretto and White Crème de Cacao.
Mmmm what a pleasure!

Captain Mango

This high seas drink blends Captain Morgan Spiced Rum with Mango. A true pirate's delight.

Set Sail

A mix of Bacardi Coco Rum, Blue Curacao and Island Oasis Piña Colada creates this icy blue sensation.

Raspberry Passion

Raspberry, Ice Cream and Vodka.

Bahama Mama

Island Oasis mix of pineapple and orange, blended together with Rum.

Orange Oasis

Ice Cream, orange juice and a splash of Grenadine.

Wildberry Freeze

Island Oasis Wildberry. Strawberry, Raspberry, Blackberries and Blueberries blended with Ice Cream. A delicious combo!

Cool Aid

Raspberry, Margarita and a splash of Grenadine.

Freeze Willy

Raspberry, Piña Colada and Ice Cream.