



DESSERTS

Served for brunch, lunch and dinner

Bread Pudding Ala mode with caramel sauce (Our non-traditional spin of bread pudding with no raisins or nuts)	8.99
Cobbler of the Day	7.99
Crème Brûlée of the Day	7.99
Brownie Bottom Pie <i>(Gluten Free)</i> Brownie with ice cream chocolate and almonds	7.99
Dessert Du Jour Ask your server for our featured dessert of the day	Market

BEVERAGES

Canned Soft Drinks (delivery and carryout only) Coke, Diet Coke, Dr Pepper, Sprite	2.99
2 litre Soft drinks (delivery and carryout only)	3.50
Fountain Soft Drinks (free refills/in house only) Coke, Diet Coke, Dr Pepper, Diet Dr Pepper, Sprite, Lemonade	2.99
Save the Turtles Water  With this purchase you are contributing to the Texas Sealife Center's Education and rehabilitation of Padre Island Wildlife	2.00
Bottled Beverages	
Perrier 11oz sparkling	2.75
San Pellegrino 500ml sparkling	2.95
Red Bull regular or sugar free	3.50
Fresh Brewed Unsweetened Iced Tea	2.49
Hot Tea (ask for flavors)	2.99
Coffee regular or decaffeinated	2.99
Juice or Milk	3.29
100% Orange juice, Tomato juice, Pineapple juice, Cranberry juice or whole Milk	

CHILDREN'S MENU

For Kids 11 and under only please

6.99 includes a children's drink

- Grilled cheese with house-made potato chips
- Corn dog with house-made potato chips
- Hamburger with house-made potato chips
- Blue Corn Chicken Strips with house-made potato chips
- Cheese Pasta



NEW MEXICO FUSION DINNER ENTRÉE SELECTIONS

Add sour cream to any entrée 2.00, Add a soft cooked egg 1.49

Enchiladas Grande Three rolled or flat cheese and onion enchiladas, served with beans and dirty rice. Topped with melted cheddar cheese and your choice of red chile, green chile, or christmas chile.	14
Santa Fe Smothered Burrito A large spinach flour tortilla filled with braised pork, red chile, cheddar cheese, pinto beans, potatoes, and served with dirty rice on the side. Topped with melted cheddar cheese and your choice of red chile, green chile, or christmas chile.	13
ABQ Carne Adovada Large diced pork simmered in red chile, topped with cheddar cheese and served with with pinto beans, dirty rice, and tortilla quarters.	16
Pueblo Indian Taco A large Frybread open faced with Pork, pinto beans, red or green chile, cheddar cheese, lettuce, tomato, and red onion. Served with a side of dirty rice.	13

Substitute grilled chicken or ground beef 5.00

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OUR HISTORY

It all started when two young men, then (ha ha), met in Dallas Texas in 1997. Glenn Williams-Mier and Ricky Nichols were both assistant managers starting in both the front and back of the house. After some years working for the small local restaurant chain, they both found themselves running the show at different locations as general managers. They traded ideas and experiences over the years, with the goal to improve and offer guests a better experience in their competitive markets. Years later, Glenn moved back to his home state of New Mexico and Ricky moved to "The Island".

Staying in touch, they both visited each other for vacations and appreciated the diversity in culture, food, and climate of each home. Fresh and local ingredients were always a must, influencing the recipes created in the restaurants they operated. Red and Green Chile are a staple in New Mexico's diet, and the largest agricultural crop. In fact, New Mexico is the only state with the official question- "Red, Green, or Christmas?"-referring to the choice of chile (Christmas meaning one side covered with green, the other with red). After years of Managing and Operating restaurants for corporations and other owners Glenn decided to open his own Restaurant in 2009 in Albuquerque. In Glenn's previous restaurant, CoolWater Fusion, he incorporated the local ingredients in his fusion of French and Italian cuisine. These unique flavors of classical cooking and local ingredients became a hit for the Albuquerque community. Over time, his small bistro won many awards and accolades. Glenn became a regular on multiple morning cooking shows. After visiting "The Island" on vacation, Ricky showed Glenn a diamond in the rough, the location was the future Angry Marlin Restaurant. After much thought, Glenn decided he wanted "The Island" to be his home. As his lease to his Restaurant was now up he decided to close it down and move it to the island. He bounced his plans off his friend and long time kitchen hand, Michael Zemel (nicknamed Tex), he was gung ho to make the move to "The Island". Tex had grown up in Texas and wanted to move back. After making the move many challenges were presented, but the Marlin was partially opened in March of 2016. With lots of hard work and polishing, they turned what is now the Angry Marlin Restaurant and CoolWater Bar into their diamond. Glenn built the translucent bar, with Tex as his helper, they remodeled the pond and bridge into a turtle pond, they painted island colors around the property, and manicured the outdoor palm environment. Tex moved on to start his own landscaping venture unfortunately passing away in June of 2021.

We hope you enjoy this little getaway as we've now expanded with a outside Tiki bar, nightly live entertainment, and beach breeze patio seating. After surviving 2 hurricanes and a pandemic the dream of the island diamond has continued on. Glenn bought an additional Island gem in 2018, the Black Sheep Bistro and Barrel Wine Bar. As the owner of two restaurants now Glenn is usually running between the two. His daughter Caitlin works at both restaurants, so say hi when you stop in. Ricky is the General Manager at the Angry Marlin so please say hi to him when you come in also. At the Angry Marlin Glenn has plans still to expand to the next phase of another concept called Beer Garden with another inside bar and outside bar next door offering local beers and more outside entertainment. We continue to support the community by raising funds for local charities and participating in local events such as the monthly poker run. Explore the ever evolving menu and take advantage of the fresh and local seafood as well as the Santa Fe flavors. As a labor of love the Angry Marlin Restaurant, CoolWater Bar, Tiki Bar, and future Beer Garden hope to continue serving the community. We hope you come for the food, drinks and create great memories with you and yours!



THEANGRYMARLIN.COM

15605 SOUTH PADRE ISLAND DR. CORPUS CHRISTI, TX 78418

THEANGRYMARLIN.COM

(210) 272-9973

HAPPY HOUR PRICES ARE FOR THE INSIDE BAR, OUTSIDE BAR AND PATIOS ONLY.

THE FORMAL DINING ROOM IS RESERVED FOR DINERS ONLY.

WE WANT TO MAINTAIN THE AMBIANCE OF A DINING ATMOSPHERE AT ALL TIMES SO THERE ARE NO EXCEPTIONS

Special Events & Private Parties

Private Parties, Weddings and Receptions, Reunions, Birthdays, Club organizations, office parties.

CATERING AND EVENTS ARE OPPORTUNITIES FOR US TO WORK CLOSER WITH OUR GUESTS; WHETHER THAT IS AT YOUR HOUSE, PERSONAL PARTY LOCATION, OR HERE AT OUR RESTAURANT. THE PERFECT LOCATION FOR YOUR NEXT EVENT, OFFERING DELICIOUS FOOD, LIVE MUSIC AND A BEAUTIFUL OUTDOOR SETTING. ASK US FOR A TOUR OF OUR PROPERTY AND WE CAN SHOW YOU ALL THE DIFFERENT OPTIONS THAT ARE AVAILABLE. LET US HELP YOU MAKE YOUR NEXT EVENT AMAZING.

Cook Your Own Catch

LET US COOK YOUR CATCH JUST THE WAY YOU LIKE IT- BLACKENED, FRIED, GRILLED, OR PANSEARED AND SERVED WITH TWO SIDES

(BRING IN READY TO COOK FILLETS, PLEASE)

\$16.95

Take Out

We offer take out for To Go orders

Please call 210-272-9973 to place your order for pickup

18% gratuity on tables of 8 or more



APPETIZERS

Served from 4:00pm to close



Chips and Salsa	5.99
Spinach and Artichoke Dip Served with toasted french bread or chips	11.99
Blue Corn Crusted Onion Rings Served with green chile ranch dipping sauce	9.99
Bruschetta Pulled pork with a roasted corn relish, with parmesan cheese and aioli.	10.99
Shrimp Cocktail	11.99
Calamari (handcut) Served with a thai garlic pepper sauce	13.99
Shrimp Cakes Two shrimp cakes served with beurre blanc and roasted corn salsa	12.99
Blue Corn Crusted Boneless Hotwings Tossed in spicy Louisiana, thai garlic pepper, or chipotle honey sauce. Served with green chile ranch dipping sauce	12.99
Texas Sized Hot Wings (drum sticks only) Tossed in spicy Louisiana, thai garlic pepper, or chipotle honey sauce. Served with ranch dressing	12.99
Irish Nachos Potato chips, beans, red chile, mixed melted cheese, spicy ground beef, pork, lettuce, tomato. Add sour cream - \$1.49	12.99
Crispy Bacon Wrapped Shrimp Jalapeno Poppers Stuffed with cream cheese and served with red chile sauce	12.99
Fresh Gulf Oysters on the Half Shell (seasonal) Market Price Served Rockefeller style also	

SALADS & SOUPS

Served for lunch and dinner

Clam Chowder	Cup 6.50 Bowl 9.50
Green Chile Stew	Cup 6.50 Bowl 9.50
Soup and Salad Your choice of a cup of clam chowder or green chile stew and a side caesar, chipotle caesar, spring mix salad, or spinach salad.	11.99
Chipotle Chicken Caesar Salad Romaine lettuce with parmesan cheese and house made croutons, and our chipotle caesar dressing (traditional caesar dressing available) and chicken	13.99
	or substitute shrimp 17.99
Spinach Salad Fresh organic spinach with bell & sweet peppers, tomatoes, sunflower seeds, feta cheese, and red wine vinaigrette	12.99
	with chicken 16.99 or shrimp 18.99
Spring Mix Salad Organic mixed greens including radicchio oak leaf lettuce and endive served with kalamata olives, sunflower seeds, feta cheese, with our red wine vinaigrette	12.99
	with chicken 16.99 or shrimp 18.99



DINNER ENTRÉES

Served after 4:00pm
ADD:



Blue Corn Crusted Shrimp, Coconut Shrimp, Sauteed Shrimp, or Southern Fried Shrimp to any entrée	7
Side Caesar, Side Chipotle Caesar, Side Spring Mix salad, or Spinach Salad to any entrée	7
Texas Sized Hamburger 1/2 pound ground burger on a gourmet bun with aioli and grain mustard. Lettuce, tomato, and pickles served upon request. Served with house made potato chips or fries.	13
	Add Pepperjack, Cheddar, American or Swiss cheese 2
	Add sliced jalapeños, green chile, or red chile glazed bacon 2
CoolWater Green Chile Bacon Cheese Burger 1/2 pound hamburger with red chile glazed bacon, roasted green chile, and pepper jack cheese on a gourmet bun with aioli and grain mustard. Served with house made potato chips or steak fries.	14
Chef Burger 1/2 pound hamburger with braised pork and a soft cooked egg on top, on a gourmet bun, with aioli and grain mustard. Served with house made potato chips or steak fries.	16
Blue Corn Crusted Fried Chicken Topped with a chipotle honey glaze. Served with mashed potatoes and the seasonal vegetable of the day.	18
Southern Fried Shrimp Served with cocktail sauce, coleslaw and fries.	21
Fried Flounder Pan fried panko crusted flounder with poblano sauce, wild rice and the vegetable of the day.	21
Coconut Shrimp Fried Coconut Shrimp with a pina colada sauce. Served with wild rice and seasonal vegetable of the day.	22
Spicy Shrimp Skewer (can be served blue corn crusted fried upon request) Served on a bed of dirty rice and the vegetable of the day.	21
Fettuccini Alfredo (vegetarian) Alfredo cream sauce with parmesan and garlic.	17
	Add chopped green chile 1.50 Add Chicken 5.00 Add Shrimp 7.50
Fish and Chips Beer Battered mahi-mahi or cod served with red cabbage coleslaw, tartar sauce, and house made steak fries.	21
Pan Roasted Sea Trout Topped with lemon beurre blanc and roasted corn salsa. Served with wild rice and the seasonal vegetable of the day.	20
Blackened Redfish Served with lemon beurre blanc sauce, dirty rice and the seasonal vegetable of the day.	22
14oz Ribeye Steak Hand cut and char grilled ribeye, garnished with pickled onion, and chimichurri sauce. Served with mashed potatoes and the vegetable of the day.	28
12oz New York Strip Served with a red wine demi-glaze, mashed potatoes, and the vegetable of the day.	24
Pork Osso Bucco Braised pork shank on the bone with red wine, slow roasted with celery, carrots, and onions. Served with mashed potatoes and the seasonal vegetable of the day	21

*Notice: Approximate Pre-Cooked weights, actual weight may vary. May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



LUNCH MENU

Served 11am-4pm
Sandwiches, tacos, burgers, dogs,
and Santa Fe favorites served ala carte



Add a soft cooked egg:	1.99
Add any side of your choice:	2.99
• House made potato chips • Steak fries • Mustard potato salad • Sautéed green beans • Wild rice • Dirty rice	
Or Add: Side spring mix or caesar salad	4.49
Cuban Sandwich Braised Pork, melted swiss, sliced dill pickles, yellow mustard and whole grain mustard.	11.99
Croque Madame Sandwich Braised pork, melted swiss, béchamel sauce, with a soft cooked egg on top.	11.99
Texas Sized Gourmet Hot Dog 1/4 pound Hebrew National grilled hot dog on a gourmet bun with aioli, grain mustard, yellow mustard, relish, and caramelized onions.	8.99
Make it a Chile Dog! added beef, red chile, onions, and cheddar	1.49
Cajun Chicken Sandwich Blackened chicken, pepper jack cheese, sautéed sweet peppers, aioli and grain mustard.	11.99
Honey Mustard Chicken Sandwich Homemade Honey mustard glazed grilled chicken, red chile glazed bacon with melted swiss cheese	11.99
Reuben Sandwich Corned beef, sauerkraut, swiss cheese, rye bread and spicy Russian dressing.	11.99
BBQ Pork Sandwich Pulled pork and spicy BBQ sauce on a french baguette.	11.99
Fish Tacos Mahi-mahi or cod fried with a dried banana breading served in 2 flour tortillas, red cabbage slaw, roasted corn salsa, and chipotle aioli.	11.99
Pueblo Indian Taco A large frybread open faced with pork, pinto beans, red or green chile, cheddar cheese, lettuce, tomato, and red onion.	9.99
	Add sour cream 1.99 substitute grilled chicken or spicy ground beef 4.49
Enchiladas Grande (vegetarian) Three rolled or flat cheese and onion corn tortilla enchiladas, topped with melted cheddar cheese and your choice of red chile, green chile or christmas(New Mexico's way of saying both).	9.99
	Add pinto beans 2.49 Add chicken or ground beef 4.49 Add Shrimp 6.49
Santa Fe Smothered Burrito A large spinach flour tortilla filled with braised pork, red chile, green chile, or Christmas chile, cheddar cheese, pinto beans, and potatoes. Topped with melted cheddar cheese and your choice of chile.	10.99
	Substitute chicken or ground beef 4.49
CoolWater Green Chile Bacon Cheese Burger 1/2 pound hamburger with red chile glazed bacon, roasted green chile, and pepper jack cheese with aioli and grain mustard.	11.49
Texas Sized Hamburger 1/2 pound ground burger on a hand made gourmet bun with aioli and grain mustard. Lettuce, tomato, and pickles served upon request.	10.49
	Add pepperjack, cheddar, American, or swiss cheese for 1.99 per slice
	Add sliced jalapeños, green chile, or red chile glazed bacon for 1.99 each

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