



# Angry Marlin Restaurant & coolwater BAR

15605 SOUTH PADRE ISLAND DR. CORPUS CHRISTI, TX 78418

THEANGRYMARLIN.COM  
(210) 272-9973

## 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 and Island Delivery

We offer take out and Island delivery for To Go orders

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



# APPETIZERS

Served from 4:00pm to close



- Chips and Salsa** 3.99
- Spinach and Artichoke Dip** 9.99  
Served with toasted french bread
- Blue Corn Crusted Onion Rings** 7.99  
Served with green chile ranch dipping sauce
- Bruschetta of the day** 8.99
- Shrimp Cocktail** 9.99
- Calamari** (handcut) 11.99  
Served with a thai garlic pepper sauce
- Shrimp Cakes** 10.99  
Two shrimp cakes served with beurre blanc and roasted corn salsa
- Red Chile Braised Pork** 9.99  
Served with a sweet corn cake, topped with an egg and green chile coulis
- Blue Corn Crusted Boneless Hotwings** 10.99  
Tossed in spicy Louisiana, thai garlic pepper, or chipotle honey sauce.  
Served with green chile ranch dipping sauce
- Texas Sized Hot Wings** (drum sticks only) 10.99  
Tossed in spicy Louisiana, thai garlic pepper, or chipotle honey sauce.  
Served with ranch dressing
- Irish Nachos** 10.99  
Potato chips, beans, red chile, mixed melted cheese, spicy ground beef, pork, lettuce, tomato. Add sour cream - \$1.00
- Crispy Bacon Wrapped Shrimp Jalapeno Poppers** 10.99  
Stuffed with cream cheese and served with red chile sauce

# SALADS & SOUPS

Served for lunch and dinner

- Clam Chowder** Cup 4.99 Bowl 6.99
- Green Chile Stew** Cup 4.99 Bowl 6.99
- Soup and Salad** 9.99  
Your choice of a cup of clam chowder or green chile stew and a side caesar, chipotle caesar or spring mix salad.
- Chipotle Chicken Caesar Salad** 11.99  
Romaine lettuce with parmesan cheese and house made croutons, and our chipotle caesar dressing (traditional caesar dressing available) and chicken  
or substitute shrimp 14.99
- Spinach Salad** 10.99  
Fresh organic spinach with bell & sweet peppers, tomatoes, sunflower seeds, feta cheese, and red wine vinaigrette  
with chicken 13.99 or shrimp 16.99
- Spring Mix Salad** 9.99  
Organic mixed greens including radicchio oak leaf lettuce and endive served with kalamata olives, sunflower seeds, feta cheese, with our red wine vinaigrette  
with chicken 12.99 or shrimp 15.99

\*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.



# DINNER ENTRÉES



Served after 4:00pm

ADD:

Blue Corn Crusted Shrimp or Sauteed Shrimp to any entrée 5  
Side Caesar, Side Chipotle Caesar, or Side Spring Mix salad to any entrée 6

**Texas Sized Hamburger 11**

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.

Add Pepperjack, Cheddar, American or Swiss cheese 1  
Add sliced jalapeños, green chile, or red chile glazed bacon 1.50

**CoolWater Green Chile Bacon Cheese Burger 12**

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.

**Chef Burger 14**

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.

**Blue Corn Crusted Fried Chicken 16**

Topped with a chipotle honey glaze. Served with mashed potatoes and the seasonal vegetable of the day.

**Boneless Braised Beef 18**

Braised beef with red wine and slow cooked with ancho chiles, celery, carrots and onions. Served with mashed potatoes and the seasonal vegetable of the day.

**Pork Osso Bucco 19**

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.

**Coconut Shrimp 20**

Fried Coconut Shrimp with a pina colada sauce. Served with wild rice and seasonal vegetable of the day.

**Spicy Shrimp Skewer (can be served blue corn crusted fried upon request) 19**

Served on a bed of dirty rice and the vegetable of the day.

**Fettuccini Alfredo (vegetarian) 14**

Alfredo cream sauce with parmesan and garlic.

Add chopped green chile 1.50 Add Chicken 3 Add Shrimp 6

**Fish and Chips 17**

Beer Battered Mahi Mahi served with red cabbage coleslaw, tartar sauce, and house made chips and steak fries.

**Pan Roasted Sea Trout 18**

Topped with lemon beurre blanc and roasted corn salsa. Served with wild rice and the seasonal vegetable of the day.

**Blackened Redfish 20**

Served with dirty rice and the seasonal vegetable of the day.

**Sirloin Steak 18**

Hand cut and char grilled sirloin, garnished with pickled onion, and chimichurri sauce. Served with mashed potatoes and the vegetable of the day.

**New York Strip 20**

Served with a red wine demi-glaze, mashed potatoes, and the vegetable of the day.

**Fried Seafood Platter-Family Style 39.99**

Fried Shrimp, Fried Mahi Mahi, Hushpuppies, Steak Fries, House made potato Chips, red cabbage Coleslaw, tartar sauce, cocktail sauce. (Served in family style pizza box)

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# LUNCH MENU



Served 11am-2pm

Sandwiches, tacos, burgers, dogs,  
and Santa Fe favorites served ala carte

<b>Add any side of your choice:</b>	<b>1.99</b>
• House made potato chips • Steak fries • Mustard potato salad • Sautéed green beans • Wild rice • Dirty rice	
<b>Or Add:</b> Side spring mix or caesar salad	<b>2.99</b>
<b>Cuban Sandwich</b>	<b>9.99</b>
Braised Pork, melted swiss, sliced dill pickles, yellow mustard and whole grain mustard.	
<b>Croque Madame Sandwich</b>	<b>9.99</b>
Braised pork, melted swiss, béchamel sauce, with a soft cooked egg on top.	
<b>Texas Sized Gourmet Hot Dog</b>	<b>7.99</b>
1/4 pound Hebrew National grilled hot dog on a gourmet bun with aioli, grain mustard, yellow mustard, relish, and caramelized onions.	
<b>Make it a Chile Dog!</b> added beef, red chile, onions, and cheddar	<b>.99</b>
<b>Cajun Chicken Sandwich</b>	<b>9.99</b>
Blackened chicken, pepper jack cheese, sautéed sweet peppers, aioli and grain mustard.	
<b>Honey Mustard Chicken Sandwich</b>	<b>9.99</b>
Homemade Honey mustard glazed grilled chicken, red chile glazed bacon with melted swiss cheese	
<b>Reuben Sandwich</b>	<b>9.99</b>
Corned beef, sauerkraut, swiss cheese, rye bread and spicy Russian dressing.	
<b>BBQ Pork Sandwich</b>	<b>9.99</b>
Pulled pork and spicy BBQ sauce on a french baguette.	
<b>Fish Tacos</b>	<b>9.99</b>
Mahi Mahi fried with a dried banana breading served in 2 flour tortillas, red cabbage slaw, roasted corn salsa, and chipotle aioli.	
<b>Pueblo Indian Taco</b>	<b>8.99</b>
A large frybread open faced with pork, pinto beans, red or green chile, cheddar cheese, lettuce, tomato, and red onion.	
<b>Add sour cream .99 substitute grilled chicken or spicy ground beef</b>	<b>2.99</b>
<b>Enchiladas Grande</b> (vegetarian)	<b>8.99</b>
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).	
<b>Add pinto beans .99 Add chicken or ground beef</b>	<b>2.99 Add Shrimp 4.99</b>
<b>Santa Fe Smothered Burrito</b>	<b>9.99</b>
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.	
<b>Substitute chicken or ground beef</b>	<b>2.99</b>
<b>CoolWater Green Chile Bacon Cheese Burger</b>	<b>9.99</b>
1/2 pound hamburger with red chile glazed bacon, roasted green chile, and pepper jack cheese with aioli and grain mustard.	
<b>Texas Sized Hamburger</b>	<b>8.99</b>
1/2 pound ground burger on a hand made gourmet bun with aioli and grain mustard. Lettuce, tomato, and pickles served upon request.	
<b>Add pepperjack, cheddar, American, or swiss cheese for</b>	<b>.99 per slice</b>
<b>Add sliced jalapeños, green chile, or red chile glazed bacon for</b>	<b>1.49 each</b>
<b>Fried Seafood Platter-Family Style</b>	<b>39.99</b>
Fried Shrimp, Fried Mahi Mahi, Hushpuppies, Steak Fries, House made potato Chips, red cabbage Coleslaw, tartar sauce, cocktail sauce. (Served in family style pizza box)	

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## DESSERTS

Served for brunch, lunch and dinner

<b>Bread Pudding</b>	<b>7.99</b>
Ala mode with caramel sauce (Our non-traditional spin of bread pudding with no raisins or nuts)	
<b>Cobbler of the Day</b>	<b>6.99</b>
<b>Crème Brûlée of the Day</b>	<b>6.99</b>
<b>Brownie Bottom Pie</b> <i>(Gluten Free)</i>	<b>6.99</b>
Brownie with ice cream chocolate and almonds	
<b>Dessert Du Jour</b>	<b>6.99</b>
Ask your server for our featured dessert of the day	

## BEVERAGES

<b>Fountain Soft Drinks</b> (free refills)	<b>2.75</b>
<b>Bottled Beverages</b>	
Perrier	<b>3.50</b>
San Pellegrino (750mL)	<b>4.99</b>
Red Bull Can	<b>3.50</b>
<b>Juice or Milk</b>	<b>3.29</b>
100% Orange Juice, Tomato Juice, Cranberry Juice or Whole Milk	
<b>Iced Tea</b>	<b>2.49</b>
<b>Hot Tea</b>	<b>2.99</b>
<b>Coffee</b>	<b>2.99</b>
Regular or decaffeinated	

## CHILDREN'S MENU

*For Kids 11 and under only please*

**5.79 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 1

### **Enchiladas Grande 11**

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.

Add chicken 3 Add ground beef 3 Add shrimp 6

### **Santa Fe Smothered Burrito 13**

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.

Substitute grilled chicken or ground beef 3

### **ABQ Carne Adovada 15**

Large diced pork simmered in red chile, topped with cheddar cheese and served with with pinto beans, dirty rice, and tortilla quarters.

### **Pueblo Indian Taco 11**

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.

Substitute grilled chicken or ground beef 3

## 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). In Glenn's previous restaurant, CoolWater Fusion, he incorporated the local ingredients such as Chile, Corn, and Beans 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 future Angry Marlin Restaurant. After much thought, Glenn decided he wanted "The Island" to be his home. He bounced his plans off his friend and long time sous chef, Michael Zemel (nicknamed Tex), he was gung ho to make the move to "The Island". With lots of hard work and polishing, they turned what is now the Angry Marlin Restaurant and CoolWater Bar into their diamond. With a handmade translucent bar, a turtle pond and a manicured outdoor palm environment, we hope you enjoy this little getaway as we expand with outside bars (smoking and non smoking), live entertainment, and beach breeze patio seating. Explore the ever evolving menu and take advantage of the fresh and local seafood as well as the Santa Fe flavors.

