



www.marker7coastalgrill.com

1195 South Milledge Ave. • Athens, GA
706.850.3451

Parking available across the street at
Fire Station 3

Lunch

Starters

Buffalo Shrimp \$11

bleu cheese crumbles, served with
celery and bleu cheese dressing

Fried Green Tomatoes \$9

served with chipotle ranch dressing

Smoked Salmon Pimento Cheese \$11

served with toast points

Grouper Nuggets \$11

served with tartar sauce

Fried Calamari \$12

fried jalapeño rings, served with marinara sauce

Fried Artichoke Hearts \$10

served with sriracha aioli

Fried Coconut Shrimp \$12

served with habanero mango purée
& a cilantro lime dipping sauce

Spicy Avocado Bites \$10

fried & served with a cilantro lime dipping sauce

Hawaiian Scallops \$15

seared diver scallops with a pineapple salsa &
finished with a balsamic glaze and spicy candied bacon

*Ahi Tuna Bruschetta \$13

seared blackened ahi tuna with avocado, bruschetta
mix, & feta, served on toast points with a balsamic glaze

1/2 pound Peel & Eat Shrimp \$14

served hot or cold

Soup of the day \$6/10

Oysters

\$ Market Price

*Raw

ask your server for our seasonal selection of oysters:
served with cock tail sauce, horseradish, and crackers

Oysters Rockefeller

6 oysters baked with a spinach and white wine cream
sauce, topped with parmesan bread crumbs

Oysters Bienville

6 oysters baked with a shrimp & mushroom white wine
cream sauce, topped with parmesan bread crumbs

Baskets

all baskets served with coleslaw and fries

Shrimp \$12

Oysters \$12

Grouper \$12

Clam Strips \$11

Chicken Fingers \$10

Calamari \$12

Artichoke Hearts \$11

(\$1 extra for each side substitution)

* Warning: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness, especially if you have certain medical conditions.
18% gratuity is added to parties of 6 or more

Entrees

served with your choice of one side

Blackened Salmon BLT \$14

blackened salmon, sriracha aioli, bacon, lettuce, tomato, served on a ciabatta roll

M7 Fish Sandwich \$13

fresh catch of the day grilled, blackened, or fried served with sautéed spinach, fried green tomato, chipotle ranch, served on a ciabatta roll

Po' Boy \$12

choice of fried grouper, shrimp, or oysters, remoulade, lettuce, & tomato, served on a French hoagie

Crab Cake Sandwich \$12

grilled crab cake, lettuce, tomato, red onion, remoulade, served on an onion roll

Marker 7 Burger \$13

grass fed 1/3 lb burger, smoked gouda, avocado, bacon, red onion, lettuce and tomato, served on a brioche bun

Salmon Wrap \$12

grilled salmon, romaine, avocado, tomato, red onion, chipotle ranch, wrapped in a spinach tortilla

Shrimp Caesar Wrap \$12

grilled or fried shrimp, bacon, romaine, tomatoes, feta, caesar dressing, wrapped in a spinach tortilla

2 Tacos \$13

choice of fish, shrimp, chicken, or artichoke hearts; sriracha aioli, lettuce, corn salsa (add avocado \$1)

Fish & Grits \$13

fresh catch of the day grilled, blackened or fried topped with a basil poblano pesto and bruschetta mix, served over local organic red mule grits (no side)

Black Bean Bowl \$9

black beans, rice, avocado, pineapple salsa, feta, chipotle ranch (add: chicken \$5, shrimp \$6, salmon or tuna \$7)

Salads

small \$7/large \$10

Sides

\$4 each/3 for \$11

house-made dressings : bleu cheese, chipotle ranch, honey mustard, balsamic vinaigrette, blood orange shallot vinaigrette

House Salad

Spring mix, red onion, cucumber, tomato, croutons, white cheddar

Caesar Salad

romaine, tomato, parmesan, croutons, tossed in caesar dressing

Spinach Salad

spinach, strawberries, pecans, feta, red onion, side of blood orange shallot vinaigrette

Wedge Salad (large only)

bacon, tomatoes, bleu cheese crumbles, deviled egg, bleu cheese dressing

Add :

chicken \$5, shrimp \$6, salmon or tuna \$7

Black Beans & Rice

Hushpuppies

Baked Smoked Gouda Macaroni & Cheese

Red Mule Organic Grits (add cheese \$.50)

Steamed Broccoli

Roasted Sweet Potatoes

French Fries

Coleslaw

Green Beans with Peppers & Onions

Grilled Asparagus

MARKER 7 is a longtime dream of mine that finally fell into place. Growing up in the Tampa Bay area I loved eating great seafood and relaxing in coastal bars. We are trying to duplicate that here in 5 points in this great old historical home. Our oysters come from the Gulf of Mexico and shrimp from the coast of Georgia. Depending on what is in season, we will be offering specials outside the everyday menu that we hope you enjoy. So sit back and relax, let your mind drift off to that little stretch of beach where we all wish we were.

Chris Skye