

Mains

NACHOS LOCOS - \$11

Crispy tortilla chips topped with lettuce, pico de gallo, black beans & melted cheddar cheese
Chicken \$15 | Shrimp \$16 | Crab \$17

CAPRESE SANDWICH - \$13

Baby arugula, fresh mozzarella cheese, Jersey tomatoes & grilled zucchini on ciabatta with basil pesto

TURKEY ABLTC - \$14

Roasted turkey, avocado, bacon, lettuce, tomato & cucumber on sourdough toast with basil mayo

JUMBO WINGS - \$14

Chicken wings tossed in your choice of honey hot, bbq or buffalo accompanied with bleu cheese or ranch and celery sticks

BAREFOOT QUESADILLA - \$11

Cheddar cheese quesadilla accompanied with pico de gallo, sour cream & guacamole
Chicken \$15 | Shrimp \$16 | Crab \$17

JUMBO SHRIMP & CRAB SANDWICH - \$17

House made 6oz shrimp & crab cake with lettuce, tomato & cajun remoulade on a brioche bun

BAREFOOT TACOS

Grilled corn tortillas stuffed with lettuce, pico de gallo, guacamole & chipotle sauce with your choice of
Chicken \$15 | Shrimp \$15 | Crab \$17

THE MARQ BURGER - \$16

100% wagyu beef burger topped with smoked gouda cheese & Jameson soaked sweet chili onions on a brioche bun with a mango ketchup



Starters

FRIED PICKLES - \$8

House made pickles accompanied with tomato aioli

SEARED AHI TUNA - \$14

Sesame seed encrusted Ahi Tuna over a bed of cabbage slaw accompanied with a wasabi dressing

MUSSELS & CHORIZO - \$13

Steamed in apple cider & creme fraiche

AVOCADO TOAST - \$10

Arugula, avocado mayo, watermelon radishes over thick cut sourdough toast

VOLCANO SHRIMP - \$12

Crispy tempura battered shrimp tossed in a creamy chipotle sauce

FRIED CALAMARI - \$13

House made marinara & spicy aioli

PROSCIUTTO WRAPPED SHRIMP - \$15

Served over mixed greens & topped with a Jack Daniel's sauce

CHIPS & GUAC - \$10

House made guacamole & pico de gallo accompanied with crispy tortilla chips

JUMBO SCALLOPS - \$16

Bay boat scallops wrapped in bacon & topped with a blueberry sauce accompanied with fries

SHRIMP HODGERODGE - \$15

Avocado, onion, cilantro, tomatoes, served in a Valentina sauce and accompanied with crackers

Soup & Salad

SOUP of the DAY - \$7

Please ask your server

WATERMELON & FETA - \$10

Baby arugula & feta cheese topped with EVOO & a balsamic glaze

PASSION FRUIT - \$11

Mixed greens, roasted marcona almonds, raspberries, strawberries, mandarin oranges & gorgonzola cheese tossed in a blueberry vinaigrette

THE MARQ CHICKEN SALAD - \$12

Marq's house made chicken salad with pecans, red grapes, mandarin oranges, dried cherries & creme fraiche accompanied with crackers



Draught Beer

Miller Lite \$4 - Leinenkugel Summer Shandy \$5

Modelo \$5 - Dogfish Head \$7 - Blue Moon \$7

Citradelic \$7

Beer

Budweiser \$4 - Coors Light \$4 - Corona \$5

Corona Light \$5 - Michelob Ultra \$5

Seltzer

Smirnoff Assorted \$5

Wine by the Glass

Surf Swim Chardonnay \$8

Sea Glass Pinot Grigio \$8

Cloud Fall Sauvignon Blanc \$8

Juliette Rose \$8

Cloud Fall Pinot Noir \$8

Kaiken Cabernet Sauvignon \$8



Crushes

ORANGE CRUSH

Orange vodka, triple sec, freshly squeezed orange juice and a splash of sprite or club soda. \$9

GRAPEFRUIT CRUSH

Finlandia grapefruit vodka, triple sec, freshly squeezed grapefruit juice and a splash of sprite or club soda. \$9

Frozen Cocktails

DAIQUIRI

Strawberry - Banana - Mango - Raspberry
\$10

COLADA

Pina Colada - Strawberry - Banana - Mango
\$10

MARGARITA

Strawberry - Mango - Raspberry - Traditional
\$9

Happy Hour Daily 4-7pm

\$2 Miller Lites

\$5 Crushes

\$5 House Wines

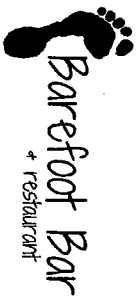
\$3 Domestic

\$5 Margaritas (Traditional Rocks Only)

Please ask your server for our drink of the day special!!!

Signature Barefoot Bar Cups are available \$2

They change colors!!



Signature Cocktails

SUNSET CELEBRATION

Cruzan banana rum, coconut rum, pineapple rum & vanilla rum, mixed with pineapple juice topped with fresh strawberry puree. \$10

PEACHY KEEN LEMONADE

360 Peach vodka, peach schnapps, fresh squeezed lemon juice, splashed with fresh lemonade. \$10

THE PAINKILLER

Pussers rum, cream of coconut, fresh squeezed orange juice & pineapple juice, topped with fresh ground nutmeg. \$10

MAI-TAI

Pussers rum, banana rum, freshly squeezed orange juice, pineapple juice & a splash of orange syrup. \$10

THE BEACH CRUISER

Stoil crushed mango vodka, fresh pineapple juice, topped with coconut syrup and mango puree. \$10

BLUEBERRY LEMONADE

Stoil blueberry vodka, lemonade, with mottled fresh blueberries and a splash of lemon juice. \$10

BAREFOOT MARGARITA

Sauza tequila, fresh lime juice, splash of agave nectar and infused with passion fruit juices. \$10

BAREFOOT COOL DOWN

Prairie cucumber vodka, canton ginger liqueur, simple syrup, fresh lemon juice, mint and splash of club soda. \$10

BAREFOOT PALOMA

Tanteco jalapeno tequila, fresh lime juice, grapefruit soda \$10

BAREFOOT BLOODY MARY

The best in town!!! \$10