



**760 Broadway Street, Longboat Key**  
**941-383-2391 Preferred Seating**

**Open Daily at 11:30**

**Intra Coastal Waterway**  
**Channel Marker 39**

*The land on which the Mar Vista stands was part of the original grant of land in 1885 to the first settler on Longboat Key, Mr. Thomas Mann. The adjacent building dates back to 1912 and is one of the ten oldest structures on Longboat Key to survive a major hurricane in 1921. It was possible back then to see both the gulf and the pass; hence the name 'Mar Vista' meaning sea view. Some twenty years later a colorful character named Nimmo started selling sandwiches and fishing tackle beginning the tradition of good times in a casual atmosphere that has made the Mar Vista a popular gathering spot ever since. Leave a dollar bill on the wall...and take the memories home with you.*

## APPETIZERS

<b>Seared Tuna</b>	<b>Half order \$ 11.99 - Full order \$ 16.99</b>
<i>Sushi-grade, tender tuna slices seared rare with pickled ginger, wasabi, and sesame ginger sauce.</i>	
<b>Tuna Fusion</b>	<b>\$ 14.99</b>
<i>Sushi-grade tuna diced and marinated in soy sauce with purple onion, Thai chili slaw, guacasabi Sriachi sauce, pickled ginger and fried tortillas</i>	
<b>Tomato Mozzarella</b>	<b>\$ 9.99</b>
<i>Slices of roma tomatoes, fresh buffalo mozzarella cheese, marinated purple onion, and fresh basil with seasoned olive oil.</i>	
<b>Peel &amp; Eat Shrimp</b>	<b>\$ 9.99</b>
<i>One dozen pink shrimp served ice-cold with fresh cocktail sauce and lemon.</i>	
<b>Buffalo Style Wings</b>	<b>\$ 8.99</b>
<i>One dozen chicken wings served with carrots, celery, and bleu cheese. Available in hot, medium, or mild flavors.</i>	
<b>Scallops Rumaki</b>	<b>\$ 10.99</b>
<i>Fresh and tender sea scallops wrapped with thick bacon slices and served with ginger plum sauce.</i>	
<b>Bud &amp; Old Bay Shrimp Bowl</b>	<b>\$ 14.99</b>
<i>A dozen and a half large, shell-on shrimp steamed in Budweiser and Old Bay, finished with garlic butter. Served hot.</i>	
<b>Florida Smoked Fish Dip</b>	<b>\$ 8.99</b>
<i>Freshly smoked fish served with capers, chopped red onions, Melba toast crackers, and lemon.</i>	
<b>Calamari</b>	<b>Half order \$ 6.99 - Full order \$ 9.99</b>
<i>Tender calamari lightly seasoned and fried – then topped with Parmesan cheese and served with marinara sauce.</i>	
<b>Mussels or Clams</b>	<b>One Dozen \$9.99 Two Dozen \$ 14.99</b>
<i>Prince Edward mussel's or middle neck clams sautéed with garlic butter and white wine.</i>	
<b>Grouper Quesadilla</b>	<b>\$10.99</b>
<i>Gulf grouper grilled with cheddar cheese, served between flour tortillas with sour cream, guacamole and salsa</i>	

## ON LAND

<b>New York Strip</b>	<b>\$ 23.99</b>
<i>14 ounces of hand cut, choice beef seasoned and grilled to your specifications</i>	
<b>Top Sirloin</b>	<b>\$ 19.99</b>
<i>A 12 oz center cut sirloin seasoned and grilled to perfection.</i>	
<b>Caribbean Grilled Chicken</b>	<b>\$ 15.99</b>
<i>Grilled tender chicken breast marinated in tropical fruit juices and topped with a grilled pineapple ring.</i>	
<b>Chicken Alfredo</b>	<b>\$ 15.99</b>
<i>Sliced boneless breast of chicken tossed with linguini and a creamy Alfredo sauce. Available grilled or blackened served with one side</i>	

## SEAFOOD

<b>Miso Seabass</b>	<b>\$28.99</b>
<i>Chilean Seabass Marinated in Miso and Mirrin wine and Baked</i>	
<b>Mar Vista Crab Cakes</b>	<b>\$ 19.99</b>
<i>Two thick blue crab cakes sautéed to a golden brown.</i>	
<b>Scallops Mar Vista</b>	<b>\$ 21.99</b>
<i>Sea scallops, artichoke hearts, tomato, and mushrooms sautéed with a white wine and garlic sauce, over pasta, one side choice</i>	
<b>Long Beach Bouillabaisse</b>	<b>\$ 29.99</b>
<i>6 Shrimp, snowcrab, 2 Stone claws, grouper medallions and 6 mussels simmered in a tomato vegetable broth over rice or pasta.</i>	
<b>Sesame Ahi Tuna</b>	<b>\$ 21.99</b>
<i>Sushi grade tuna steak crusted with sesame seeds and pan-seared with General Tso's Sauce, ginger and wasabi.</i>	
<b>Shrimp Scampi</b>	<b>\$ 21.99</b>
<i>Gulf shrimp, mushrooms, tomatoes, fresh herbs sautéed in garlic butter and white wine, over pasta. Add one side</i>	
<b>Crab Crusted Scallops</b>	<b>\$ 21.99</b>
<i>Sea Scallops, baked in garlic butter and topped with a cracker and blue crab crust.</i>	
<b>Parmesan Crusted Flounder</b>	<b>\$ 21.99</b>
<i>Flounder topped with a parmesan crust and Baked</i>	
<b>Mar Vista Seafood Platter</b>	<b>\$21.99</b>
<i>Golden fried fish, shrimp, scallops, and a crab cake. Served with hushpuppies.</i>	

## CRAB, LOBSTER & COMBOS

<b>Steamer Pot</b>	<b>\$ 31.99</b>
<i>1 Snow crab cluster, Dungeness crab 6 shrimp, 6 clams, 6 mussels, and a 5 oz lobster tail with New Potatoes in Old Bay.</i>	
<b>Red King Crab Legs 1½ lb Dinner</b>	<b>\$36.99</b>
<b>Dungeness Crab 1 ½ lb Dinner</b>	<b>\$28.99</b>
<b>Snow Crab 1-1/2 Pound Dinner</b>	<b>\$24.99</b>
<b>Twin Lobster Tail Dinner</b>	<b>\$34.99</b>
<i>Two 5oz Bahama Lobster Tails Baked with Garlic Butter</i>	
<b>Surf and Turf</b>	<b>\$32.99</b>
<i>A 12oz top sirloin served with a 5oz lobster tail</i>	

## SIDES

<b>Choice of Two</b>		
Baked Potato	French Fries	Baked Artichokes
Vegetables	Baked Sweet Potatoes	Cole Slaw
Mar Vista rice	House Salad	Caesar Salad
	New Potatoes	
Additional Sides \$2.25		

\*Consuming raw or undercooked meats may increase your risk of food borne illness

**“By land or by sea – discover The Mar Vista – The Taste of Old Florida”**

## SOUPS & SALADS

<b>New England Clam Chowder</b>	<b>Cup \$3.50 - Bowl \$5.50</b>
<b>Lobster Bisque</b>	<b>Cup \$4.50 - Bowl \$6.50</b>
<b>Mar Vista Caesar Salad</b>	<b>\$ 8.99</b>
<i>Crisp Romaine lettuce tossed with our house Caesar dressing, garlic croutons, and Parmesan cheese.</i>	
<b>Spinach Salad</b>	<b>\$ 11.99</b>
<i>Fresh spinach, tomato, mushroom, egg, and purple onion prepared with a warm poppy seed vinaigrette dressing.</i>	
<b>Tomato Mozzarella Salad</b>	<b>\$11.99</b>
<i>Buffalo mozzarella and vine ripe tomato slices served over mixed greens drizzled with a lively balsamic vinaigrette and basil dressing.</i>	
<b>Zorba's Favorite</b>	<b>\$11.99</b>
<i>A garden-fresh combination of mixed greens, tomato, Greek olives, onions, pepperoncini, cucumbers, and feta cheese topped with Greek dressing.</i>	

## SANDWICHES

<b>Mar Vista Burger</b>	<b>\$ 8.99</b>
<i>½ lb of Angus beef grilled to your liking. Add American, Cheddar, Swiss, or Provolone cheese; bacon; sautéed mushrooms; or sautéed onions for only .49 per ingredient. Served with fries and pickle.</i>	
<b>Grouper Sandwich</b>	<b>Market Price</b>
<i>Fresh, tender grouper prepared grilled, blackened, or fried. Served with fries and a pickle.</i>	
<b>Caribbean Chicken Sandwich</b>	<b>\$ 8.99</b>
<i>Tender chicken breast marinated in tropical fruit juices, prepared grilled or blackened, and topped with Provolone cheese on a whole wheat bun. Served with fries and a pickle.</i>	

## BEVERAGES

**Coke, Sprite, Diet Coke, Ginger ale, Root Beer, Lemonade, Orange and Iced Tea, Sweet Tea, Sweetened Green Tea, and Raspberry Tea**

**Root Beer Floats.....\$4.95**

## BEERS

Widmer Hefeweizen	Beck's Dark	Corona	Land Shark	Red Stripe
Amstel Light	Budweiser	Corona Lite	Michelob Lite	Haake Beck (Non-Alcoholic)
Bass	Bud Lite	Guinness	Michelob Ultra	O'Doul's (Non-Alcoholic)
Beck's	Coors Lite	Heineken	Miller Lite	Yingling

## SPECIALTY COCKTAILS

### Mar Vista Lemonade

Van Gogh Raspberry Vodka, Pink Lemonade a Splash of Soda

### Broadway Street Cosmo

Ketel Citron, Cointreau, Cranberry and Lime Juice

### Longbeach Appletini

Ketel vodka shaken with apple liquor and a splash of sour

### The Pub Margarita

Patron Silver Tequila, Lime Juice and Gran Marnier on the rocks

### Village Daiquiris

Light rum and fruit: Strawberry, peach, banana, mango or raspberry

### The Palace Pina Colada

Taste the Islands! Myers rum, pineapple and coconut

### Gulf Island Blue

Van Gogh blueberry vodka, blue curacao and pineapple

### Marker 39 Mohito

10 Cane premium Rum, Fresh Mint, Lime and Soda on the rocks

## WINES

	Glass	Bottle		Glass	Bottle
<b>Chardonnay</b>			<b>Cabernet Sauvignon</b>		
Lindemann's Bin 65, Australia	6.00	22.00	Trincherro, Napa Valley	6.00	23.00
Rosemount Estate, Australia	6.00	23.00	Pedroncelli, Three Vineyards, Sonoma	6.50	25.00
Columbia Crest, Washington State	6.00	22.00	Louis Martini	8.50	34.00
Frei Brothers, Russian River Valley	---	34.00	Murphy-Goode, Alexander Valley	8.50	34.00
Kendall-Jackson, Vintner's Reserve	7.00	26.00	Turnbull	---	52.00
Cambria, Katherine's Vineyard, Santa Maria Valley	8.00	29.00	<b>Malbec</b>		
Sonoma-Cutrer, Russian River	---	31.00	Trivento, Argentina	6.50	23.00
Murphy-Goode Reserve Island Block, Alexander Valley	---	32.00	Faraon, Argentina	6.00	22.00
<b>Fume Blanc</b>			<b>Merlot</b>		
Fume Blanc, Murphy Goode Reserve, Sonoma	---	29.00	Lindeman's Bin 40, Australia	6.00	22.00
<b>Pinot Grigio</b>			Blackstone, Monterey County	7.00	24.00
Mezzacorona, Italy	---	22.00	Penfolds "Rawson's Retreat," Australia	6.50	23.00
<b>Riesling</b>			Red Rock, Australia	7.00	27.00
"Relax" Schmitt Sohne, Germany	6.00	22.00	Murphy-Goode, Sonoma	8.00	31.00
<b>Sauvignon Blanc</b>			<b>Pinot Noir</b>		
Rancho Zabaco "Dancing Bull," California	6.50	23.00	Camelot, California	6.00	22.00
Turnbull, Napa Valley	---	27.00	Blackstone, Sonoma Coast	7.50	28.00
<b>White Burgundy</b>			Willamette Valley Vineyard, Oregon	---	25.00
Pouilly-Fuissé, Labour Roi	8.50	33.00	La Crema, California	---	30.00
<b>White Zinfandel</b>			<b>Shiraz</b>		
Beringer, California	---	20.00	Bogle Petite Sirah, California	7.00	27.00
<b>Sparkling</b>			Rosemount Estate, Australia	6.50	23.00
Cooks, Brut	Split	5.50	<b>Zinfandel</b>		
Mumm, Cuvee Napa Brut Prestige, California	---	29.00	Ravenswood, Sonoma	6.50	23.00
Schramsberg Blanc de Blanc, California	---	45.00			
Moet and Chandon White Star, Epernay	---	52.00			
Dom Perignon, France	---	150.00			

An 18% Gratuity will be added to parties of 6 or more



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