

Bayside Lounge

Marriott Marquis San Diego Marina,
333 W Harbor Drive,
San Diego, Ca 92101
619. 234. 1500

Lunch Served
1pm - 5pm

Snacks & Starters

Spicy Snack Mix

Housemade Chips

served with chive sour cream dip

French Fries

served with housemade ranch

Marinated Mixed Olives

Parker House Rolls

Margherita Flatbread

tomato sauce, heirloom tomato, basil, EVOO

Charcuterie

two artisanal cheeses, three artisanal cured meats, seasonal fruit preserve, crispy lavash, whole grain mustard, house pickles, local honey

Warm Pretzel Bites ✓

cheddar cheese dip, truffle honey mustard

Kids

ages 12 & under

Cheeseburger

served with fries

Chicken Plate

choice of fried or grilled chicken
served with vegetables and fries

Turkey Sandwich

sliced turkey & cheddar cheese on white bread
served with french fries

Grilled Cheese ✓

served with fries

Pasta ✓

choice of butter or tomato sauce, topped with
parmesan cheese
add grilled chicken +5

Macaroni and Cheese ✓

elbow pasta, white cheddar cheese

Salads

all natural chicken +10 | grilled baja shrimp +12
salmon +12 | prime steak +13

Caesar Salad ✓

romaine hearts, artisan croutons, parmigiano, house
made caesar dressing

Cous Cous Salad

heirloom tomato, feta, basil, kalamata olives, pistachio,
red onion, lemon oil, balsamic fig glaze

Mains

Bacon Cheeseburger

lettuce, tomato, onion, pickle, roasted garlic mayo, house
sauce, served with frings

Hot Honey Chicken Sandwich

napa slaw, fresno chili, pickles, roasted garlic mayo,
brioche bun

Honey Walnut Shrimp

crispy baja shrimp, honey sauce, glazed walnuts,
pomegranate seeds

Lemon Pepper Chicken Wings

breaded chicken wings seasoned with lemon pepper,
firecracker sauce drizzle, house ranch, point Reyes blue
cheese dressing

Brussels & Burrata

charred brussels sprouts, burrata cheese, balsamic
glaze, cranberries, roasted almonds

Dessert

Seven Layer Delight

chocolate cake, carmelia ice cream, chocolate cookie
crumbs, vanilla sauce, chocolate tuiles

Chef Victor's Cheesecake

chef's choice of seasonal flavor

Chef Victor's Crème Brûlée

chef's choice of seasonal flavor

GF GLUTEN FREE ✓ VEGETARIAN 🌱 THESE ITEMS CAN BE MADE VEGAN-FRIENDLY UPON REQUEST.

20% service charge will be added to parties of 6 or more.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Customers with food allergies or other nutritional concerns are advised to notify the manager for assistance.

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ft. Marina Kitchen

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Spirits

Vodka

Platinum 7x

Titos

Ketel One

Grey Goose

Tequila

Jose Cuervo Plata

Casamigos Blanco

Don Julio Blanco

Casamigos Reposado

Gin

Beefeater

Bombay Sapphire

Hendrick's

Rum

Captain Morgan

Bacardi Silver

Scotch Whiskey

Dewars White Label

World Whiskey

Jameson

Crown Royal

American Whiskey

Jack Daniels

Buffalo Trace Bourbon

Benchmark

Knob Creek

Wine by Glass

Rose

Daou, Paso Robles, CA

Sauvignon Blanc

Brancott Estate, Marlborough, NZ

Chardonnay

Bravium, Russian River Valley, CA

Pinot Noir

Martin Ray, Sonoma Coast, CA

Cabernet Sauvignon

Daou, Paso Robles, CA

Beers & Cocktails

Import/Domestic

Bud Light

Michelob Ultra

Heineken

Corona

Local Craft

Karl Strauss

Aurora Hoppyalis IPA

Mosaic IPA

Follow the Sun Pilsner

Cutwater Cocktails

Mango Margarita

Lime Margarita

Spicy Pineapple Margarita

Tiki Rum Mai Tai

Tequila Paloma

Vodka Mule

Ashland Seltzers

Rainbow Sherbet

Blackberry Lemonade

Mango

Refreshments

Soft Drinks

Pepsi

Diet Pepsi

Sierra Mist

Lemonade

Iced Tea

Bottled Water

Fiji

Pellegrino

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Bayside Lounge

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Dinner Served
5pm - 9pm

Snacks

Spicy Snack Mix

Housemade Chips

served with chive sour cream dip

French Fries

served with housemade ranch

Marinated Mixed Olives

Parker House Rolls

Starters

Margherita Flatbread

tomato sauce, heirloom tomato, basil, EVOO

Hot Honey Pepperoni Flatbread

marinara, mozzarella, hot honey, italian herbs, aleppo pepper

Charcuterie

two artisanal cheeses, three artisanal cured meats, seasonal fruit preserve, crispy lavash, whole grain mustard, house pickles, local honey

Warm Pretzel Bites 

cheddar cheese dip, truffle honey mustard

Kids ages 12 & under

Cheeseburger


served with fries

Chicken Plate

choice of fried or grilled chicken
served with vegetables and fries

Turkey Sandwich

sliced turkey & cheddar cheese on white bread
served with french fries

Grilled Cheese 

served with fries

Pasta 

choice of butter or tomato sauce, topped with
parmesan cheese
add grilled chicken +5

Macaroni and Cheese 

elbow pasta, white cheddar cheese

Salads

all natural chicken +10 | grilled baja shrimp +12
salmon +12 | prime steak +13

Roasted Beet Salad  

arugula, aged goat cheese, grapefruit, glazed walnuts,
sherry vinaigrette

Caesar Salad 

romaine hearts, artisan croutons, parmigiano, house
made caesar dressing

Wedge Salad

iceberg lettuce, blue cheese, red onion, tomato,
focaccia crostini, crispy prosciutto

Mains

Bacon Cheeseburger

lettuce, tomato, onion, pickle, roasted garlic mayo, house
sauce, served with frings

Hot Honey Chicken Sandwich

napa slaw, fresno chili, pickles, roasted garlic mayo,
brioche bun

Honey Walnut Shrimp

crispy baja shrimp, honey sauce, glazed walnuts,
pomegranate seeds

Maine Lobster Roll

tarragon aioli, micro sprouts, hawaiian roll, mixed
greens salad

Fish & Chips

chilean sea bass, old bay remoulade, meyer lemon

Crispy Brussels Sprouts

bacon jam, agave lime glaze, fresno chili, pepita
hummus, vella dry jack

Dessert

Seven Layer Delight

chocolate cake, carmelita ice cream, chocolate cookie
crumbs, vanilla sauce, chocolate tuiles

Chef Victor's Cheesecake

chef's choice of seasonal flavor

Chef Victor's Crème Brûlée

chef's choice of seasonal flavor

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