

# LUNCH

Daily from 11am - 5pm

## STARTERS & SHARES

### SOUP OF THE DAY 7

#### CHICKEN NOODLE SOUP 7

egg noodles, roasted Jidori chicken, lavash

#### BURRATA CHEESE 16

tomato jam, speck, toasted country bread

### CHARCUTERIE 20

selection of 3 artisan meats and 2 cheeses, honey, pickles, mustard, Marcona almonds

### DAILY FARM VEGETABLES 12

hummus, tomato jam, herb goat cheese spread, olives

### SHRIMP COCKTAIL GF 18

harissa cocktail sauce

### DAILY FLATBREAD 18

### MARGHERITA FLATBREAD 16

fresh mozzarella, grana padano, basil, olive oil

*Gluten free dough available.*

## RISE & SHINE

### BREAKFAST BOWL 16

Eben-Haezer poached egg, speck, grain, arugula, avocado basil vinaigrette

### JIDORI FRIED CHICKEN & POACHED EGG 17

sausage black pepper gravy, cheddar chive biscuit

### LOCAL VEGETABLE FRITTATA 18

truffle tater tots, salsa verde  
*with short rib 22*

## SALADS

### TOGARASHI CRUSTED ALBACORE

#### TUNA POKE SALAD 22

local greens, citrus segments, avocado, cashews, rice crisp, ponzu vinaigrette

#### ROASTED BEET SALAD 12

aged goat cheese, local citrus, arugula, spiced hazel nuts, sherry vinaigrette

#### SEAFOOD SALAD 21

Dungeness crab, rock shrimp, Maine lobster, gem lettuce, avocado basil vinaigrette

#### CLASSIC CAESAR SALAD 13

romaine lettuce, croutons, grana padano, caesar dressing  
*with grilled chicken breast 18, with Brandt Beef skirt steak 24, with grilled shrimp 20, with arctic char 21*

#### BRANDT BEEF SKIRT STEAK SALAD 24

grilled romaine, charred tomatoes, queso fresco, pumpkin seed chipotle vinaigrette

#### JIDORI FRIED CHICKEN SALAD 21

Little Gem lettuce, tomatoes, shaved shallots, buttermilk ranch

## SANDWICHES

Includes choice of fries or house-made chips.  
Substitute side salad, cup of soup or cup of fruit 2

### REUBEN SANDWICH 14

house-made Brandt Beef pastrami, thousand island, sauerkraut, swiss cheese, corn rye bread

### TURKEY BLT 13

roasted Diestel turkey breast, Noble Star bacon, lettuce, tomato, dijonnaise, sourdough

### FRENCH DIP 17

shaved Brandt Beef rib eye, horseradish mayo, au jus, hoagie roll

### MK FISH SANDWICH 19

grilled or crispy Seabass, avocado, lettuce, rémoulade sauce, brioche bun

### BLACK BEAN VEGGIE BURGER V 13

aged white cheddar, pickled red onions, lettuce, tomato, mayo, brioche bun

### JIDORI CHICKEN SANDWICH 15

grilled or crispy Jidori chicken, swiss cheese, Noble Star bacon, arugula, sriracha mayo, brioche bun

### ANGUS BURGER 17

aged Tillamook cheddar, Noble Star bacon, lettuce, tomato, red onion, brioche bun  
*add avocado +4*

### DRUG STORE BURGER 19

shredded lettuce, tomato, pickles, cheddar cheese, caramelized onions, Brandt Beef bacon, spicy 1000 island, MK Sauce, classic hamburger bun, 50/50 fries & onion rings

## MAINS

### PANKO CRUSTED FISH & CHIPS 16

sustainable local white fish, coleslaw, rémoulade sauce

### DAILY VEGETARIAN PLATE V 18

fresh & seasonal

### CRAB CAKES 22

Old Bay rémoulade, malt vinegar house-cut fries, charred lemon

## MARKET FISH

FRESH & SUSTAINABLE  
sustainable fish, locally  
sourced vegetables, basmati  
rice, charred lemon GF  
MKT

### SHRIMP & GRITS 23

popcorn grits, holy trinity, chicken andouille sausage, cajun cream sauce, charred lemon

### POTATO GNOCCHI V 19

locally sourced farm vegetables, vodka tomato cream sauce  
*with chicken 23, with shrimp 25*

## SIDES

FRIES 4 HOUSE-MADE CHIPS 3 FRESH CUP OF FRUIT 4 SIDE SALAD 3

🌱 - These items can be made vegan-friendly upon request.

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you.

18% service charge will be added to parties of 6 or more.

Gluten Free - GF  
Vegetarian - V

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**MARINA KITCHEN**  
... MODERN ... COMFORT ...

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