

BRUNCH

Saturday + Sunday 11am- 3pm

marcus

FISH + CHOP HOUSE

 +  @marcusbahamar @marcuscooks

+ Marcus's Must Haves

RAW FROM THE SEA

Seafood Tower \$205 +

*Chefs Selection of
Daily Fisherman's Catch*

**Oysters
\$40 1/2Dz | \$75 Dz**

*Passion Fruit Peri-Peri
Hibiscus Mignonette*

Ms. G's Conch Salad \$25 +

*Pineapple, Peppers, Red Onion
Cucumber, Sour Orange*

STARTERS

Marcus Corn Bread \$12 +

Spiced Rum Butter

Miso Caesar Salad \$22

Gem Lettuce, Anchovy

Conch Croquettes \$24 +

Curry Remoulade, Pickles

Mixed Farm Salad \$22
*Cherry Tomato, Cucumber, Watermelon
Radish, Citrus Dressing*

Fruit Plate for Two \$35

*Grilled Add Ons:
Chicken Breast \$15 | Shrimp \$20 | Salmon \$24*

MAINS

Red Velvet Chicken & Waffle \$34 +

Hot Honey, Escovitch

Marcus Chicken Sandwich \$32

Hot Honey, Garlic Aioli, Fries

Steak & Egg Hash \$38

Crispy Potatoes, Peppers, Onions, Chimichurri

Fried Yard Bird \$45 +

French Fries, Sour Orange Hot Honey, Peri Peri

Bread Pudding French Toast \$25

Sweet Compote, Vanilla Cream

Shrimp & Grits \$38

Bacon, Creole Worcestershire XO, Zucchini, Herb Butter

Avocado Toast \$28

*Cured Salmon, Poached Eggs, Capers & Onions
Berbere Hollandaise*

Miso Roasted Cauliflower \$34

Lentils, Kale, Romesco

Marcus Smash or Impossible Burger \$35

*1/2 lb Signature Shortrib & Brisket Blend
Cheddar Cheese, Crispy Onion, French Fries*

MARCUS SIGNATURE

Fried Chicken Tower \$95 +

*Biscuit, Red Velvet Waffles, Crispy Bird
Conch Croquettes, Bacon, Eggs*

SIDES

Two Eggs Any Style \$19

Bacon \$10

Pork or Turkey

Bahama Bagel \$6

Lobster Mac & Cheese \$35

Sausage \$10

Chicken or Pork

Toast \$6

Wheat, White or Sourdough

Yellow Grits \$8

DESSERTS

Switcha Tart \$15

*Lemon Curd, Blueberries
Candied Lemon, Torched Meringue*

Sunday AF \$30 +

*Chocolate Brownie, Strawberry
Vanilla & Chocolate Ice Cream, Caramel Sauce
Fudge Sauce, Chantilly, Waffle Cone*

"Carrot Cake" \$15

Maple "Cream Cheese" Frosting, Candied Walnuts

Ms. G's Warm Chocolate Brownie \$15

Vanilla Ice Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. All prices displayed are subject to VAT and a 15% Service Charge

marcus

FISH + CHOP HOUSE

  @marcusbahamar @ marcuscooks

 *Marcus's Must Haves*

STARTERS

Marcus's Cornbread \$12 
Spiced Rum Butter

Seafood Tower \$185
*Chef's Selection of
Daily Fisherman's Catch*

Oysters \$35 1/2Dz | \$60 Dz
*Passion Fruit Peri-Peri
Hibiscus Mignonette*

Conch Croquettes \$24 
Curry Remoulade, Pickles

Ms. G's Conch Salad \$25 
*Pineapple, Peppers, Red Onion
Cucumber, Sour Orange*

MAINS

Fried Yard Bird \$45 
Passion Fruit Peri Peri, Spiced Fries

10oz Grilled Steak \$34
Hanger Steak, Seared Asparagus, Chimichurri

Aleppo Glazed Salmon \$54
Cous Cous, Tomatoes, Fennel

Jerk Roasted Cauliflower \$31
Coconut Chickpea Stew, Red Cabbage

Fruit Plate for Two \$35

SALADS

From The Farm \$22
*Blue Field Farms Mixed Greens, Candied Pumpkin Seeds
Pickled Beets, Ricotta Salata, Sweet Onion Dressing*

Miso Caesar \$22
Gem Lettuce, Anchovies
Grilled Add Ons:
Chicken Breast \$15 | Shrimp \$20 | Salmon \$24

SIDES

Lobster Mac & Cheese \$35
Seared Asparagus \$14
Mixed Green Salad \$14
Sweet Potato Fries \$12

SANDWICHES

Marcus Chicken Sandwich \$32
Escovitch, Hot Honey, Garlic Aioli, Spiced Fries

Marcus Smash Burger \$35
*1/2 lb Signature Shortrib & Brisket Blend, Bacon Jam
Gruyere Cheese, Garlic Aioli, French Fries*

Impossible Burger \$28
Cucumber Raita, Spicy Aioli, French Fries

Fried Fish Sandwich \$35
Napa Cabbage Slaw, Chili Aioli, Sweet Potato Fries

DESSERTS

"CARROT CAKE" \$15
Maple "Cream Cheese" Frosting, Candied Walnuts

Ms. G's Warm Chocolate Brownie \$15

Daily Selection of Ice Cream \$8

COCKTAILS

So Can Princess \$26
Rum, Coconut Cream, Yuzu

Eleuthra \$20
Tequila Represado, Pineapple-Habanero Shrub, Club Soda

Yes Chef for Two \$40
Vodka, Pineapple Gum, Ginger

Adelaide Spritz \$20
Aperol, Passion Fruit, Sparkling Wine

Tamarind Smash \$20
Bourbon, Tamarind, Citrus

Rose 2.0 \$20
Gin, Strawberry, Lavender Essence

WINE BY THE GLASS

Da Luca Extra Dry, Prosecco, Veneto, Italy \$18
Delamotte Brut, Champagne, France \$40

Scapetta "Frico Rosato" Rose, 2020, Tuscany, Italy \$18

Fiordeliso Pinot Grigio, 2019, Della Venezia, Italy \$18
Grayson Cellar Chardonnay, 2020, California, USA \$20

Saveurs d'Hiver Pinot Noir, 2020, Chablis \$23
Caiden's Vineyard "Block Nine", Pinot Noir, 2020, California, USA \$20

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Marcus's Cornbread \$12⁺
Spiced Rum Butter

⁺ Marcus's Must Haves

marcus

FISH ⁺ CHOP HOUSE

Monday - Sunday - 5:30 to 10pm

 ⁺  @marcusbahamar @marcuscooks @grandhyattbahamar

RAW & CURED

Seafood Tower⁺
\$205

Chef's Selection of Daily Fisherman's Catch

Oysters
\$40 1/2Dz | \$75 Dz

Passion Fruit Peri-Peri, Hibiscus Mignonette

Ms. G's Conch Salad \$25⁺
Pineapple, Peppers, Red Onion, Cucumber, Sour Orange

Tuna Sashimi \$28
Avocado, Sesame, Yuzu Kosho, Cilantro

Wagyu Beef Crudo \$29
Parmigiano-Reggiano, Tonnato Sauce, Chili Oil, Croutons

STARTERS

Crispy Brussel Sprouts \$21
Miso Honey, Parmigiano-Reggiano

Burrata Salad \$29
Roasted Beets, Citrus Vinaigrette, Pickled Fennel

Local Bibb Lettuces \$25
Tomato, Blue Cheese, Crispy Shallot, Bacon, Avocado Ranch

Conch Croquette \$24⁺
Curry Remoulade, Pickles

Charred Spanish Octopus \$35
Fingerling Potatoes, Chimichurri, Pickle Chili

FROM THE SEA

Bahamian Lobster MP

Whole Catch of the Day MP
Salsa Verde, Berbere Sauce, Pickled Vegetables

Bahamain Catch \$52
Bok Choy, Shitake Mushroom, Tomato Dashi

Aleppo Glazed Salmon \$54
Cous Cous, Cherry Tomato, Fennel

Coconut Seafood Boil \$68⁺
Spiny Lobster, Shrimp, Mussels, Coconut Tom Yum, Toasted Sourdough

MARCUS'S CLASSICS

Marcus Fried Chicken⁺
Half \$65 | Whole \$120
Biscuits, Creamed Collard Greens, Sour Orange Hot Honey, Peri-Peri

Shrimp & Grits \$38⁺
Bacon, Creole Worcestershire XO, Zucchini, Tomato, Herb Butter

Spaghetti Piccadilly \$48
Crab & Lobster Ragu, Shellfish Butter, Calabrian Chili

Miso Roasted Cauliflower \$34
Lentils, Kale, Romesco

WOOD FIRE
GRILLED

Abaco Roasted Chicken \$52
Tamarind Sauce, Fresh Herbs

Berkshire Porkchop \$64
Pineapple BBQ Sauce

Colorado Lamb Chops \$68

8oz Filet Mignon \$68

14oz New York Strip \$76

8oz Kuro Wagyu Strip \$110

40oz Bone-In
Tomahawk \$195

40oz Porterhouse \$245

SAUCES \$5
Béarnaise | Truffle Jus
Black Truffle Butter | Blue Cheese Butter

ADD ONS
Crab Oscar Per Oz \$25
7oz Lobster tail \$50 | Shaved Truffle \$MP

SIDES

Truffle Whipped Potatoes \$18

Crispy Potato \$16
Parmigiano-Reggiano, Chimichurri

Seared Broccolini \$16
Chili Crunch

Street Corn \$16
Cilantro-Lime Aioli
Parmigiano-Reggiano

Creamed Collard Greens \$16

Baked Mac & Cheese \$16⁺

Island Seafood Rice \$24

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