

**Marcus' Cornbread for the Table \$12<sup>+</sup>**

*Hot Buttered Rum*

<sup>+</sup> Marcus's Must Haves

**marcus**

**FISH + CHOP HOUSE**

Sunday - Thursday - 6pm to 10pm

Friday & Saturday - 6pm to 11pm

f + @ @marcusbahamar @marcuscooks

## RAW & CURED

### Seafood Tower <sup>+</sup>

**For 2 - \$150**

*Chefs Selection of Daily  
Fisherman's Catch*

### Oysters

**\$24 1/2Dz | \$45 Dz**

*Passion Fruit Peri-Peri  
Hibiscus Mignonette*

### Hamachi \$25

*Coconut, Cucumber, Sweet Potato, Chili*

### Salmon Belly \$20 <sup>+</sup>

*Nori, Uni, Pickled Daikon*

### Ms. G's Conch Salad \$24 <sup>+</sup>

*Pineapple, Peppers, Red Onion, Sour Orange*

### Tuna Tartare \$24

*Cassava Chips, Tofu Chili, Fried Breadcrumbs*

## STARTERS

### Local Tomato Salad \$24 <sup>+</sup>

*Burrata, Grilled Scallion, Watermelon  
Cane Vinegar*

### Kale Salad \$18

*Coconut Vinaigrette, Ricotta Salada  
Cranberry*

### Conch Fritters \$21 <sup>+</sup>

*Curry Remoulade, Pickles*

### Greens and Grains \$22

*Green Goddess, Local Greens  
Sour Orange, Farro*

### SIMPLY SHARED

#### Local Caribbean Lobster MP

#### Whole Fried Chicken \$95

*Biscuits, Creamed Kale  
Sour Orange Hot Honey, Piri Piri*

## LAND & SEA

### Roasted Half Chicken \$38

*Tamarind Glaze, Gem Lettuce, Grilled Lemon*

### Grilled Red Snapper \$48

*Smoked Tomato, Fennel Broth*

### Miso Glazed Grouper \$49 <sup>+</sup>

*Grilled Napa, Sour Orange Ponzu*

### Black Crab Bolognese \$45

*Conch, Smoked Tomato, Basil, Sour Orange Gremolata*

### Island Grilled Pork Pastor \$48 <sup>+</sup>

*Grilled Pineapple, Corn, Jerk*

### Thai Salmon Salad \$48

*Tomato, Cucumber, Chili, Cilantro, Sutti's Toasted Rice Vinaigrette*

### WOOD FIRE GRILLED

**14oz New York Strip \$72**

**8oz Filet Mignon \$64**

**40oz Tomahawk for 2 \$215**

**Rack of Lamb \$62**

### SAUCES

*Chimichurri | Bernaise | Bordelaise \$5*

## MARCUS' CLASSICS

### Shrimp & Grits \$36

*Bacon, Creole Worcestershire XO,  
Zucchini, Herb Butter*

### Fried Yard Bird \$45

*Creamed Kale, Sweet Potato Mash,  
Sour Orange Hot Honey, Piri Piri*

### Spaghetti Piccadilly \$42

*Crab, Uni, Lobster, Calabrian Chili*

### Jerk Roasted Cauliflower \$28

*Corn, Mushroom, Coconut Curry,  
Green Apple*

## SIDES

### Baked Mac & Cheese \$12 <sup>+</sup>

*Peppers, Onions*

### Crispy Potato \$14

*Parmigiano, Chimichurri*

### Broccolini \$14

*Nam Pla*

### Sweet Potato Mash \$12

*House-made Marshmallows, Sea Salt*

### Island Seafood Rice \$20 <sup>+</sup>

**Spiced Fries \$12**

**Creamed Kale \$12**

### Succotash \$12

*Mushrooms, Peas, Corn, Tomato, Coconut*

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

## **DESSERT MENU**

### **MARCUS GUAVA DUFF \$15**

*Bahamian Honey Emulsion + Caramel Popcorn + Pink Guava Sorbet*

### **MANGO AND PASSION FRUIT MODERN TARTLET \$15**

*Lemongrass Infusion + Passion Fruit Marshmallow + Lime Namelaka*

### **NEW STYLE COBBLER \$15**

*Caramelized Apple + Vanilla Ice Cream*

### **CARIBBEAN CHOCOLATE \$15**

*Whipped Ganache + Dacquoise Sponge*

*Homemade Praline + Berbere Spice Candied Hazelnut*

### **SUNDAY AF \$25**

*Brioche Donut + Berbere Peanut Carmel Corn + Strawberry Sorbet*

*Coconut Sorbet + Fudge Sauce + Chocolate Sauce + Chantilly*