

**Marcus' Cornbread for the Table**  
*Hot Buttered Rum*

**marcus**  
**FISH + CHOP HOUSE**

**RAW & CURED**

**Tuna Tartar**

*Cassava Chips, Tofu - Chili*

**Oysters**

*Passion Fruit Peri-Peri, Hibiscus Mignonette*

**Salmon Belly**

*Nori, Uni, Jicama*

**Yellow Tail**

*Coconut Leche de Tigre, Sorrel, Cilantro*

**Conch Crudo**

*Peppers, Red Onion, Sour Orange, Local Herbs*

**STARTERS**

**Conch Fritters**

*Curry Remoulade, Pickles*

**Local Tomato Salad**

*Burrata, Grilled Scallion, Cane Vinegar*

**Kale Salad**

*Coconut Vinaigrette, Ricotta Salata*

**Greens and Grains**

*Green Goddess, Local Greens, Sour Orange, Farro*

**Crab Cakes**

*Mockamole, Pickled Chili*

**Grilled Clams**

*Green Garlic Relish*

**SIMPLY  
SHARED**

**Seafood Tower**

*Crab, Lobster, Clams, Oysters  
Prawns, Conch Crudo*

**Whole Fried Chicken**

*Biscuits, Mac & Cheese  
Greens, Creamed Collards*

**LAND & SEA**

**Grilled Half Chicken**

*Dilly Glaze, Warm Farro Salad*

**Chili BBQ Short Ribs & Octopus**

*Chili BBQ, Broccolini, Peanuts*

**Grilled Red Snapper**

*Smoked Tomato, Fennel*

**Miso Glazed Grouper**

*Grilled Napa, Nam Pla*

**SIMPLY  
COOKED**

*14 oz New York Strip*

*10 oz Filet Mignon*

*40 oz Tomahawk for 2*

*Colorado Lamb Chops*

*Salmon*

*14 oz Grilled Mangalitsa Pork Chop*

*Grilled Whole Red Snapper*

*Grilled Whole Lobster*

**MARCUS' CLASSICS**

**Rock Shrimp & Grits**

*Bacon, Creole Worcestershire XO, Zucchini*

**Spaghetti Piccadilly**

*Crab, Uni, Lobster, Calabrian Chili*

**Fried Yard Bird**

*Baked Beans, Sour Orange Hot Honey*

**Jerk Roasted Cauliflower Steak**

*Apple, Cilantro, Almond, Coconut Curry*

**SIDES**

**Baked Mac & Cheese**

*Peppers, Onions*

**Sweet Potato Gratin**

**Grilled Napa Cabbage**

*Sour Orange, Hot Honey*

**Pigeon Peas 'n Rice**

*Coconut, Garlic*

**Creamed Collards**

**Potatoes**

*Mashed, Fried or Baked*

**Succotash**

*Corn, Tomato, Okra, Beans*

**Grilled Broccolini**

*Nam Pla*