

Marcus' Cornbread for the Table \$10

Hot Buttered Rum

marcus

FISH + CHOP HOUSE

RAW & CURED

Salmon Belly \$24

Nori, Uni, Pickled Daikon

Garette's Conch Salad \$21

Pineapple, Peppers, Red Onion, Sour Orange

Hamachi \$23

Coconut, Cucumber, Sweet Potato, Chili

STARTERS

Local Tomato Salad \$18

Burrata, Grilled Scallion, Cane Vinegar

Kale Salad \$18

Coconut Vinaigrette, Pecorino Romano

Greens and Grains \$20

*Green Goddess, Local Greens
Sour Orange, Farro*

Tuna Tartare \$24

Cassava Chips, Tofu, Fried Breadcrumbs

Crab Cakes \$24

Mockamole, Pickled Chili

Conch Fritters \$21

Curry Remoulade, Pickles

**SIMPLY
SHARED**

**Whole
Fried Chicken \$65**

*Biscuits, Mac & Cheese,
Peas n' Rice, Creamed Kale*

LAND & SEA

Grilled Half Chicken \$36

Tamarind Glaze, Gem Lettuce, Grilled Lemon

Grilled Red Snapper \$48

Smoked Tomato, Fennel Broth

Miso Glazed Grouper \$49

Grilled Napa, Sour Orange Ponzu

**SIMPLY
COOKED**

14oz New York Strip \$68

8oz Filet Mignon \$58

40oz Tomahawk for 2 \$192

Colorado Lamb Chops \$52

Salmon \$48

Grilled Whole Lobster \$145

MARCUS' CLASSICS

Rock Shrimp & Grits \$31

Bacon, Creole Worcestershire XO, Zucchini

Spaghetti Piccadilly \$36

Crab, Uni, Lobster, Calabrian Chili

Fried Yard Bird \$39

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

Jerk Roasted Cauliflower \$26

Parsnip, Coconut Curry, Almond, Green Apple

SIDES

Baked Mac & Cheese \$12

Peppers, Onions

Crispy Potato \$12

Parmigiano, Chimichurri

Island Peas \$10

Spiced Fries \$12

Creamed Kale \$12

Grilled Broccolini \$12

Nam Pla

Peas n' Rice \$12

Coconut

House-made Marshmallows, Sea Salt