



marcus

BAHA MAR

UP
TOP



UP TOP SIGNATURE

The Up Top Wagyu Burger \$38
Crispy Shallot, M's Special Sauce, Aged Cheddar

ENHANCEMENTS:
Half Bahamian Lobster Tail \$26
Seared Foie Gras \$15
Bacon \$7
Fried Egg \$5



FOR THE TABLE

Cornbread \$12

Rum Butter, Sea Salt

Seafood Plateau \$205

Chef's Selection of Daily Fisherman's Catch

Add: 1oz Kaviari Kristal Caviar \$195

Add :1oz Kaviari Oscietre Caviar \$240

SMALL PLATES

Up Top Caesar Salad \$28

Gem Lettuce, Crispy Kale, Roasted Beet
Tempura Anchovies, Aged Parmesan

Tuna Sashimi \$28

Yuzu, Avocado, Sesame, Mustard

Wagyu Beef Crudo \$31

Crispy Capers, Tonnato Sauce, Watercress, Chili

Grilled Spanish Octopus \$35

Fingerling Potato, Chimichurri, Pickled Chili



LARGE PLATES

Surfside Lobster Roll \$45

Curried Potato Chips, Lemon

Miso Roasted Cauliflower \$34

Lentils, Kale, Romesco Sauce

Marcus's Fried Chicken

Buttermilk Biscuit, Creamed Collard Greens

Sour Orange Hot Honey, Peri-Peri

Half \$60 | Whole \$120

14oz New York Strip \$79

Confit Shallots, Watercress, Balsamic

SIDES

Seared Broccolini \$16

Chili Crunch

Truffle Whipped Mashed Potatoes \$18

Parmigiano Reggiano, Potato Crisp

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

