

Dinner



Marcus’s Must Haves

Marcus’s Cornbread \$12 +
Spiced Rum Butter +

STARTERS

Coconut Shrimp \$29
Cilantro, Tamarind

Crispy Brussels Sprouts \$23
Miso, Honey, Parmigiana- Reggiano

Burrata Salad \$29
Papaya Chutney, Frisée, Citrus Vinaigrette
Coconut, Puffed Rice

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

Local Bibb Lettuce \$26
Tomato, Blue Cheese, Crispy Shallots
Bacon, Avocado Ranch

Conch Croquettes \$29 +
Curry Remoulade, Pickliz

THE MARCUS ROYALE

Dry Aged Tomahawk Steak served with
Assorted Butter and Sauces,
Lobster Tail, Bone Marrow, Broccolini
Truffle Whipped Potatoes \$545

DRY AGED IN-HOUSE

Dry Aged Tomahawk 40oz \$235
Dry Aged Ribeye 16oz \$145
Dry Aged NY Strip 14oz \$125

ADD ONS

Crab Oscar Per oz \$25
7oz Lobster Tail \$50
1oz Petrossian Baika Caviar \$180

WOOD FIRE
GRILLED

40oz Porterhouse \$205
40oz Bone-In Tomahawk \$195
8oz Kuro Wagyu Strip \$110
14oz New York Strip \$76
8oz Filet Mignon \$68
Colorado Lamb Chops \$68
Berkshire Porkchop \$64
Pineapple BBQ Sauce
Abaco Roasted Chicken \$52
Jerk Sauce, Fresh Herbs

SAUCES \$5

House Steak, Green Peppercorn,
Lemon Berbere Butter, Miso Butter
Roasted Garlic & Chive Butter
Black Truffle Butter, Blue Cheese Butter

SIDES

Crispy Sweet Potatoes \$16
Creme Fraiche, Chives
Seared Broccolini \$16
Chili Crunch
Street Corn \$16
Cilantro-Lime Aioli
Parmigiano-Reggiano
Miso Mushrooms \$18
Truffle, Ponzo, Miso, Garlic
Truffle Whipped Potatoes \$18
Creamed Collard Greens \$16
Baked Mac & Cheese \$18 +
Land & Sea Fried Rice \$24

RAW & CURED

Seafood Tower \$210
Chef’s Selection of Daily Fisherman’s Catch

Ms. G’s Conch Salad \$27 +
Pineapple, Peppers, Red Onion
Cucumber, Sour Orange

Petrossian Baika Caviar \$180
Eggs, Chives, Shallots, Crème Fraîche

Tuna Tartare \$31
Avocado, Sesame, Yuzu Kosho

Dry Aged Salmon Crudo \$32
Corn Aguachile, Mango Salsa, Crispy Plantain
Tobiko, Basil

Beef Tartare \$33
Bearnaise, Capers, Mustard Aioli
Brown Butter Brioche

Oyster Rockefeller \$40
Bread Crumbs, Kale, Bacon

Oysters \$40 ½ Dz | \$75 Dz
Passion Fruit Peri Peri, Hibiscus Mignonette

MARCUS’S CLASSICS

Island Seafood Broth \$62
Coconut, Shrimp, Lobster

Shrimp & Grits \$42
Bacon, Creole Worcestershire XO
Corn, Tomato, Herb Butter

Seafood Peanut Piccadilly \$62
Shrimp, Crab, Peanut Curry Sauce
Fried Honey Lobster, Pineapple

Curry Cauliflower \$37
Yellow Curry, Coconut, Cilantro
Chick Peas

Seafood Mac & Cheese \$42 +
Lobster, Crab, Breadcrumbs

Mushroom Ragu \$38
Lentils, Artichoke, Fresh Cheese

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

FROM THE SEA

Bahamian Lobster MP
Garlic Aioli, Pickliz, Charred Lemon

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

Bahamian Whole Catch 1 lb\$75
Fried Fish, Island Bread
Baby Gem, Lemon Aioli

Bahamian Catch \$54
Corn Puree, Succotash
Coconut Reduction

Aleppo Glazed Salmon \$57
Coconut Orzo, Confit Mushrooms
Herb Salad

Seared Halibut \$59
Tomato Broth, Bok Choy

Salmon Fillet \$57
Dry Aged Salmon, Watercress Salad
Grilled Vegetables