

Dinner

+ Marcus's Must Haves

Marcus' 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

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

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 \$210

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
Roasted Garlic & Chive Butter
Black Truffle Butter
Blue Cheese Butter

STARTERS

Crispy Sweet Potatoes \$16
Creme Fraiche, Chives
Seared Broccolini \$18
Chili Crunch
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 \$210
Eggs, Chives, Shallots, Crème Fraîche

Tuna Tartare \$31
Avocado, Sesame, Yuzu Kosho, Cucumbers

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

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

Oyster Rockefeller \$40
Bread Crumbs, Kale, Bacon

Oysters \$40 1/2 Dz | \$75 Dz
Passion Fruit Peri Peri, Hibiscus Mignonette

Seafood Salad \$36 +
Octopus, Shrimp, Salmon, Grilled Watermelon
Passionfruit Leche de Tigre, Benito Flakes

MARCUS'S CLASSICS

Island Seafood Broth \$62
Coconut, Shrimp, Lobster

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

Seafood Piccadilly \$62
Crab, Lobster, Shellfish Butter Calabrian
Chili

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

 Locally Sourced

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.



@marcusbahamar
@marcuscooks
@grandhyattbahamar

marcus
FISH + CHOP HOUSE

Monday - Sunday
5:30pm to 10:00pm