

STARTERS

Marcus's Cornbread \$12 +

Spiced Rum Butter

Conch Croquettes \$29 +

Curry Remoulade, Picklies

Ceasar Salad \$22

Romaine Lettuce, Bread Crumbs, Anchovies

Monkey Bread \$15

Cinnamon, Cream Cheese

Granola Parfait \$21 +

Honey Greek Yogurt, Granola
Fresh Berries, Chia Seeds

Mixed Farm Salad \$22

Cherry Tomato, Cucumber
Watermelon Radish, Citrus Dressing

RAW FROM THE SEA

Seafood Tower \$210 +

Chef's Selection of
Daily Fisherman's Catch

Ms. G's Conch Salad \$27 +

Pineapple, Peppers, Red Onion
Cucumber, Sour-Orange

Tuna Tartare \$29

Avocado, Sesame, Yuzu Kosho

Oysters \$40 ½ DZ | \$75 DZ

Passion Fruit Peri-Peri, Hibiscus Mignonette

MAINS

Shrimp & Grits \$42 +

Bacon, Creole Worcestershire XO, Zucchini, Herb Butter

Marcus Burger \$35

1/2lb Signature Short Rib Brisket Blend
White Cheddar Cheese, Bacon Jam, Garlic Aioli, Fries

Fried Yard Bird \$45

Passion Fruit Peri Peri, Fries

Curry Cauliflower \$34

Yellow Curry, Coconut, Cilantro, Chick Peas

Boil Fish \$45

Grouper, Potatoes, Onions, Grits

Banana Foster French Toast \$31

Brioche, Caramelized Bananas, Chantily Cream

Island Stacks \$35

Guava Cream Cheese Stuffed Pancakes, Coconut Flakes
Guava Butter, Guava Compote

Chicken & Cornbread Waffles \$34 +

Pickles, Hot Honey

Three Egg Omlette \$30

Served with Toast | Choice of 3: Cheddar Cheese, Onions
Peppers, Mushrooms, Sausage, Bacon

Avocado Toast \$25

Multigrain Cranberry Bread, Avocado, Pickled Onions, Chili Flakes
Add Ons: Poached Egg \$14 | Smoked Salmon \$14

Steak & Eggs \$45

10oz NY Strip, 2 Eggs Any Style, Breakfast Potatoes

SIDES

Cornbread Waffle \$12

Breakfast Potatoes \$12

Buttermilk Pancakes \$12

Two Eggs Any Style \$14

Lobster Mac & Cheese \$35 +

Yellow Grits \$8

Bacon \$10

Pork or Turkey

Sausage \$10

Pork or Chicken

Bahama Bagel \$6

Toast \$6

Wheat or White
Gluten Free Bread

DESSERTS

Guava Crème Brulée Cheesecake \$15

Brûlée Cheesecake, Guava Strawberry Compote Guava Cream

Ms. G's Warm Chocolate Brownie \$15

Vanilla Ice Cream

Sundae AF \$35 +

Chocolate Brownie, Strawberry Vanilla & Chocolate Ice Cream
Caramel Sauce Fudge Sauce, Chantilly, Waffle Cone

Fruit Plate \$35

Seasonal Fruit

Daily Selection of Ice Cream \$8

COCKTAILS

Yes Chef \$25 +

Vodka, Pineapple Gum, Ginger

Eleuthera \$20

Tequila Reposado, Pineapple-Habanero Shrub, Club Soda

Botanical Bubbly \$28

Gin, Orange Oleo Saccharum, Champagne

Adelaide Spritz \$20

Aperol, Passion Fruit, Sparkling Wine

Tamarind Smash \$20

Bourbon, Tamarind, Citrus

Rose 2.0 \$20

Gin, Strawberry, Lavendar Essence

Coconuts & Cocktails \$35 +

Choose any of our signature cocktails and enjoy in a fresh Marcus coconut! *cocktail included

marcus

FISH + CHOP HOUSE

  @marcusbahamar @marcuscooks

+ Marcus's Must Haves

STARTERS

Marcus's Cornbread \$12 +
Spiced Rum Butter

Tuna Tartare \$29
Avocado, Sesame, Yuzu Kosho

Conch Croquettes \$29 +
Curry Remoulade, Picklies

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

Oysters \$40 ½ DZ | \$75 DZ
Passion Fruit Peri-Peri
Hibiscus Mignonette

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

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

MAINS

Fried Yard Bird \$45 +
Passion Fruit Peri Peri, Fries

Steak Frites \$42
10oz NY Strip, Chimichurri, Fries

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

Roasted Snapper Salmoriglio \$37
Olives, Tomato, Arugula

Shrimp & Grits \$42 +
Bacon, Creole Worcestershire XO, Zucchini, Herb Butter

Curry Cauliflower \$34
Yellow Curry, Coconut, Cilantro, Chick Peas

Chicken Wings \$24
Choice of Buffalo or Pineapple BBQ, Ranch Dressing

SANDWICHES

Marcus Chicken Sandwich \$32
Escovitch, Hot Honey, Garlic Aioli, Fries

Marcus Burger \$35
1/2lb Signature Short Rib S Brisket Blend
White Cheddar Cheese, Bacon Jam, Garlic Aioli, Fries

Fried Fish Sandwich \$35
Napa Cabbage Slaw, Chili Aioli, Sweet Potato Fries

Portabella Mushroom Burger \$35
Tempura Portabella, White Cheddar Cheese, Caramelized Onions, Avocado Aioli, Fries

COCKTAILS

Yes Chef \$25 +
Vodka, Pineapple Gum, Ginger

Eleuthera \$20
Tequila Reposado, Pineapple-Habanero Shrub, Club Soda

Botanical Bubbly \$28
Palmarae Gin, Orange Oleo Saccharum, Champagne

Adelaide Spritz \$20
Aperol, Passion Fruit, Sparkling Wine

Tamarind Smash \$20
Bourbon, Tamarind, Citrus

Rose 2.0 \$20
Gin, Strawberry, Lavendar Essence

Coconuts & Cocktails \$35 +

Choose any of our signature cocktails and enjoy in a fresh Marcus coconut! *cocktail included

PROVIDENCE HOUSE WINE

BY THE GLASS \$15 | BY THE BOTTLE \$75

Cava Sparkling Wine Penedes, Catalonia, Spain - persistent, bright, energetic

Rose Provence, France - easy, fresh, fruity

Sauvignon Blanc Comte Tolosan, France - lean, mean, wild
Single Vineyard Chardonnay Limoux, France - round rich, texural

Pinot Noir Limoux, France - silky, sexy, perfumed
Garnacha (Grenache) Campo de Borja, Spain - plush, exuberant, giving

*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*

SALADS

Mixed Farm Salad \$22
Cherry Tomato, Cucumber, Watermelon
Radish, Citrus Dressing

Caesar Salad \$22
Gem Lettuce, Anchovies, Bacon
Add Ons:
Chicken \$15 | Shrimp \$20 | Salmon \$24
Steak \$29 | Lobster \$40

SIDES

Lobster Mac & Cheese \$35

Seared Broccolini \$14

Sweet Potato Fries \$12

DESSERTS

Guava Crème Brulée Cheesecake \$15

Ms. G's Warm Chocolate Brownie \$15

Daily Selection of Ice Cream \$8

Fruit Plate \$35

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

marcus
FISH + CHOP HOUSE

Monday – Sunday
5:30pm to 10:00pm



@marcusbahamar
@marcuscooks
@grandhyattbahamar

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

Conch Croquettes \$29 +
Curry Remoulade, Pickliz

SIDES

Crispy Sweet Potatoes \$16
Creme Fraiche, Chives

Seared Broccolini \$16
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

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

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 ½ 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
Tomato, Herb Butter

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

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

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

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

FROM THE SEA

Bahamian Lobster MP +
Seasonal 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, Mushrooms
Miso Orange Glaze

Salmon Fillet \$57
Dry Aged Salmon, Watercress Salad

Locally Sourced

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FISH + CHOP HOUSE