

**Marcus's Cornbread \$12<sup>+</sup>***Spiced Rum Butter***+ Marcus's Must Haves****marcus****FISH + CHOP HOUSE***Sunday - Thursday - 6pm to 10pm**Friday & Saturday - 6pm to 11pm***f + @ @marcusbahamar @marcuscooks @grandhyattbahamar****RAW & CURED****Seafood Tower<sup>+</sup>****\$185***Chef's Selection of Daily Fisherman's Catch***Oysters****\$35 1/2Dz | \$60 Dz***Passion Fruit Peri-Peri, Hibiscus Mignonette***Ms. G's Conch Salad \$25<sup>+</sup>***Pineapple, Peppers, Red Onion, Cucumber, Sour Orange***Hamachi \$26***Coconut, Cucumber, Sweet Potato, Chili***Prime Steak Tartare \$28***Shallots, Awaze Vinaigrette, Toasted Sourdough***STARTERS****Conch Croquette \$24<sup>+</sup>***Curry Remoulade, Pickles***Burrata Salad \$29<sup>+</sup>***Caramelized Onions, Radicchio, Squash, Pomegranate***Crispy Brussel Sprouts \$21***Miso Honey, Parmigiano-Reggiano***From The Farm \$22***Blue Field Farms Mixed Greens, Candied Pumpkin Seeds  
Pickled Beets, Ricotta Salata, Sweet Onion Dressing***LAND & SEA****Whole Catch of the Day MP***Salsa Verde, Berbere Sauce, Pickled Vegetables***Caribbean Catch \$52***Jollof Rice, Creole Sauce***Coconut Seafood Boil \$68<sup>+</sup>***Spiny Lobster, Shrimp, Mussels, Coconut Tom Yum, Toasted Sourdough***Aleppo Glazed Salmon \$54***Cous Cous, Cherry Tomato, Fennel***Downtown Jerk Chicken \$46***Half Grilled Chicken, Rum Glazed Plantain, Escovitch***TASTE OF  
MARCUS***Served to Share***Marcus's Cornbread***Spiced Rum Butter***Ms. G's Conch Salad***Pineapple, Peppers, Red Onion  
Cucumber, Sour Orange***Conch Croquette***Curry Remoulade, Pickles***Burrata Salad***Radicchio, Squash  
Pomegranate***Whole Fried Chicken****Choice of Two Sides****\$192 for Two****MARCUS'S CLASSICS****Whole Fried Chicken \$120***Biscuits, Creamed Collard Greens, Sour Orange Hot Honey, Peri-Peri***Fried Yard Bird \$52***Creamed Collard Greens, Sweet Potato Mash, Peri-Peri  
Sour Orange Hot Honey***Shrimp & Grits \$38***Bacon, Creole Worcestershire XO, Zucchini, Herb Butter***Spaghetti Piccadilly \$48***Crab & Lobster Ragù, Shellfish Butter, Calabrian Chili***Jerk Roasted Cauliflower \$31***Coconut Chickpea Stew, Red Cabbage***WOOD FIRE  
GRILLED****14oz New York Strip \$76****8oz Filet Mignon \$68****40oz Bone-In  
Tomahawk \$195****Colorado Lamb Chops \$68****SAUCES \$5***Chimichurri | Béarnaise | Truffle Jus***SIDES****Baked Mac & Cheese \$16<sup>+</sup>****Sweet Potato Mash \$14**  
*House-Made Meringue, Sea Salt***Creamed Collard Greens \$16****Crispy Potato \$16**  
*Parmigiano-Reggiano, Chimichurri***Island Seafood Rice \$24<sup>+</sup>****Seared Asparagus \$16**  
*Béarnaise Sauce*

*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.*

**DESSERT MENU**  
**\$15**

**M's RUM CAKE**

*Spiced Rum, Pineapple, Coconut Sorbet*

**SPICED APPLE CRUMBLE**

*Ginger Cinnamon Crumble, Caramel, Vanilla Ice Cream*

**SWITCHA TART**

*Lemon Curd, Blueberries, Candied Lemon, Torched Meringue*

**CARIBBEAN CHOCOLATE**

*Whipped Ganache, Dacquoise Sponge, Berbere Spice Hazelnut*

**"CARROT CAKE"**

*Maple "Cream Cheese" Frosting, Candied Walnuts*

**SUNDAE AF**  
**\$30**

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

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