

marcus

FISH + CHOP HOUSE

f + @ @marcusbahamar @marcuscooks

+ Marcus's Must Haves

STARTERS

Seafood Tower for Two \$165

Chef's Selection of Daily Fisherman's Catch

Oysters \$30 1/2Dz | \$55 Dz

Passion Fruit Peri-Peri, Hibiscus Mignonette

Conch Croquettes \$21+

Curry Remoulade, Pickles

Tuna Tartar \$26

Spicy Aioli, Apple, Spiced Avocado
Sesame Rice Paper

Ms. G's Conch Salad \$24

Pineapple, Peppers, Red Onion
Cucumber, Sour Orange

MAINS

Marcus Fried Chicken \$38+

Passion Fruit Peri-Peri

Steak Frites \$34

Hanger Steak, Spiced Fries

Spicy Prawns \$35

Smoked Tomato, Local Pea Shoots

Aleppo Glazed Salmon \$49

Warm Farro Salad, Cherry Tomato, Cilantro
Fresh Pea Puree

Jerk Roasted Cauliflower \$28

Bulgar Salad, Roasted Tomatoes, Almonds, Cranberries

Fruit Plate for Two \$35

SALADS

From The Farm \$19

Blue Field Farms Mixed Greens, Tomato, Cucumber
Radish, Cauliflower, Pickled Mango
Passion Fruit Dressing

Miso Caesar \$20

Charred Gem Lettuce, Anchovy

Add On:

Chicken Breast | Grilled Salmon | Grilled Shrimp

SIDES

Lobster Mac & Cheese \$28

Baked Mac & Cheese \$12

Spiced Fries \$12

Sweet Potato Fries \$12

SANDWICHES

Marcus Chicken Sandwich \$28

Escovitch, Hot Honey, Garlic Aioli, Spiced Fries

Marcus Burger \$28

1/2 lb Signature Shortrib & Brisket Blend Bacon Jam
Gruyere Cheese, Garlic Aioli, French Fries

Impossible Kebab Burger \$26

Cucumber Raita, Spicy Aioli, French Fries

Fried Fish Sandwich \$29

Napa Cabbage Slaw, Chili Aioli, Sweet Potato Fries

Lobster Roll \$31

Brioche Roll, Mixed Lobster Salad, French Fries

DESSERTS

Island Vibe Panna Cotta \$15

Coconut + Honey Comb
Pineapple Chutney + Mango Sorbet

Paradise Coconut Tart \$15

Coconut Tart + Sky Juice Ganache
Benny Praline + Soursop Sorbet

Coconut Sorbet \$8

Strawberry Sorbet \$8

COCKTAILS

So Can Princess \$32

Rum, Coconut Cream, Yuzu, Whole Pineapple

Tiki Time \$28

Rum, Island Shrubb, Beet Powder, Young Coconut

Yes Chef \$18

Vodka, Pineapple Gum, Ginger

Adelaide Spritz \$18

Aperol, Passion Fruit, Sparkling Wine

Tamarind Smash \$18

Rum, Tamarind, Citrus

Tobago Girl \$18

Rye, Angoustura, Orgeat

WINE BY THE GLASS

Zonin Millesimato Extra Dry, Prosecco '20, Veneto, Italy \$17

Delamotte Brut, Champagne, France \$30

Clos Signadore "Inizia" Rose '20, Corsica, France \$18

Fiordeliso Pinot Grigio '19, Della Venezia, Italy \$15

Josef Leitz "Dragonstone", Riesling '20, Rheingau, Germany \$17

Deux Moulins Pinot Noir '19, Touraine, France \$17

Caiden's Vineyard "Block Nine", Pinot Noir '20, California, USA \$18

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