

+ Marcus's Must Haves

Marcus's Cornbread \$12⁺
Spiced Rum Butter

marcus

FISH + CHOP HOUSE

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

   @marcusbahamar @marcuscooks @grandhyattbahamar

RAW & CURED

Seafood Tower⁺ **\$205**

Chef's Selection of Daily Fisherman's Catch

Oysters **\$40 1/2Dz | \$75 Dz**

Passion Fruit Peri-Peri, Hibiscus Mignonette

ADD ONS *Kristal Caviar \$195*

Ms. G's Conch Salad \$25⁺

Pineapple, Peppers, Red Onion, Cucumber, Sour Orange

Tuna Sashimi \$28

Avocado, Sesame, Yuzu Kosho

Wagyu Beef Crudo \$29

Parmigiano-Reggiano, Tonnato Sauce, Chili Oil, Croutons

WOOD FIRE GRILLED

Abaco Roasted Chicken \$52

Jerk Sauce, Fresh Herbs

Berkshire Porkchop \$64

Pineapple BBQ Sauce

Colorado Lamb Chops \$68

8oz Filet Mignon \$68

14oz New York Strip \$76

8oz Kuro Wagyu Strip \$110

40oz Bone-In Tomahawk \$195

40oz Porterhouse \$245

SAUCES \$5

Béarnaise | Bordelaise

Black Truffle Butter | Blue Cheese Butter

Roasted Garlic & Chive Butter

Calabrian Butter

ADD ONS

Crab Oscar Per Oz \$25

7oz Lobster Tail \$50

1oz Kaviar Kristal Caviar \$195

STARTERS

Crispy Brussel Sprouts \$21

Miso Honey, Parmigiano-Reggiano

Burrata Salad \$29

Roasted Beets, Citrus Vinaigrette, Pickled Fennel

Local Bibb Lettuce \$25

Tomato, Blue Cheese, Crispy Shallot, Bacon, Avocado Ranch

Conch Croquettes \$24⁺

Curry Remoulade, Pikliz

Charred Spanish Octopus \$35

Fingerling Potatoes, Chimichirri, Pickled Chili

FROM THE SEA

Whole Catch of the Day MP

Salsa Verde, Berbere Sauce, Pickled Vegetables

Bahamain Catch \$52

Black Garlic, Mushroom, Corn Succotash, Coconut Reduction

Aleppo Glazed Salmon \$54

Cous Cous, Cherry Tomato, Fennel

MARCUS'S CLASSICS

Marcus Fried Chicken⁺ **Half \$65 | Whole \$120**

Biscuits, Creamed Collard Greens, Sour Orange Hot Honey, Peri-Peri

Shrimp & Grits \$38⁺

Bacon, Creole Worcestershire XO, Corn, Tomato, Herb Butter

Spaghetti Piccadilly \$48

Crab & Lobster, Shellfish Butter, Calabrian Chili

Miso Roasted Cauliflower \$34

Quinoa, Sweet Potato, Romesco

SIDES

Truffle Whipped Potatoes \$18

Crispy Potatoes \$16

Parmigiano-Reggiano, Spicy Herb Aioli

Seared Broccolini \$16

Chili Crunch

Street Corn \$16

*Cilantro-Lime Aioli
Parmigiano-Reggiano*

Creamed Collard Greens \$16

Baked Mac & Cheese \$16⁺

Land & Sea Fried Rice \$24

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.