

Starters

Wa Gwan Pumpkin Soup ✓
Dumpling, pickled chayote, lime coconut - 16

Island Poke
Crudo of local catch, soy sesame, roasted plantain, lime coconut cream, rice chips - 20

Ace Boi Lobster Taco
Berbere, lobster, avocado, watermelon salsa - 22

Not Your Nonna's Meat Balls
Romesco, manchego, almonds - 14

Crispy Chicken Po Bao
Steam bun, spicy mayonnaise, lettuce, tomato, Old Bay - 14

SHRIMP & PORK Belly Hot Rice
Jerk glazed pork belly, shrimp, kimchi, pineapple- 16

Yep Chicken and Waffles
Roasted garlic spiced honey, carrot butter - 15

Salads

Marcus Cobb Salad
Jerk chicken, bacon, avocado, egg, cherry tomato, blue cheese, buttermilk dressing full - 24 half - 18

Kale Salad ✓
Shaved cauliflower, mustard dressing, apples, dried cranberry, almonds, parmesan - 18

Burrata and Tomato Salad ✓
Hamilton basil pesto, marinated tomato, allepo, croutons- 24

The Cuz Cardini Caesar ✓
Romaine hearts, cornbread, anchovy crumble, fried herbs, lemon dressing - 16

Small Plates

Crispy Cornmeal Crusted ✓
Sweet Potato
BBQ sauce, sesame mayo- 10

Marcus' CORNBREAD ✓
Tomato jam, honey butter - 9

Fish CHOWDER Bites
Black rum aioli - 12

Deviled Rooster EGGS ✓
Rooster sauce, pickled mustard seeds - 9

Wild Wild Wings
Rooster Sauce, blue cheese dressing - 12

From The Fisherman

Bermuda Triangle
Charred octopus, scallops, local catch, romesco, roasted potatoes, fennel - 42

The Ol Man Shrimp and Grits
Creamy stone ground grits, shoe box ham, tomato, green onion - 38

Challenger's Bank Catch
Locally caught fish, coconut risotto, grilled pineapple, almond brown butter - 36

Aleppo-Honey Glazed SALMON
Shiitake mushroom, kale, roasted turnips - 34

From The Butcher

Herb Roasted Cage Free Chicken
Shmaltzy rice, bok choy, scallion ginger - 35

Surf & Turf
Slow braised beef, lobster tail, cream corn - 45

STEAK Frite
USDA Black Angus, sherry pepper bernaise, Berm Fresh Mushroom Ragù 10 oz striploin- 49 / 7 oz tenderloin- 49

From The Farmer

The Beyond Burger® (V)
Plant based Pattie, Cheese, tomato, lettuce, B&B pickles, HP secret sauce - 26

Veggie Bolognese ✓
Fettuccine pasta, smoked tomato sauce, mushroom ragu-25

Jerk CAULIFLOWER ✓
Jeweled rice, cashew, raisins, toasted coconut - 25

Marcus' Signature Specials

Fried Yard Bird
Buttermilk fried chicken, creamy stone ground grits, collard greens, sawmill gravy, hot-hot honey - 35

Whole Roasted Island CATCH
Berbere glaze, pickled vegetables, charred lime, herbs - 49

Smoked Obama's SHORT Rib
Corn Pone, Chow chow, Coleslaw- 38

ON THE SIDE

Marcus Fries -6

Mac & Greens -10 ✓

Market Salad - 8 ✓

Roasted Bermuda Carrots -6 ✓

Braised Collard Greens -8 ✓

17% gratuity will be added to the menu price listed.

If you have any intolerances or specific diet, please ask your waiter for guidance.
Consumption of raw or under-cooked meats can present a potential health risk.