



BAYOU 'n BOURBON

Everybody's got a little
Cajun in 'em, right?



FEBRUARY 16 – MARCH 22

Get it while it lasts!

LET'S GET GOIN'

FLATBREAD FROM THE BAYOU / 12

Built with our Secret Sauce and the Best Ingredients
our Kitchen & the Bayou has to Offer

MO' BETTA FOOD

ROASTED CHICKEN & SHRIMP GUMBO / 8

A Louisiana Tradition that combines the holy trinity,
Roasted Chicken, Shrimp and Andouille Sausage,
with a Marlow's Twist

N'AWLINS-STYLE PO' BOY / 15.5

Tempura-Battered Shrimp & Crawfish, Apple-Cabbage
Slaw, Shredded Lettuce, Roma Tomato and Smoked
Chili Cream on Toasted Baguette

DECONSTRUCTED JAMBALAYA / 18.5

Grilled Prestige Farms Chicken, Andouille
Sausage, House-Made Dirty Rice and Traditional
Crawfish Creole Sauce

BOURBON STREET SWEETS

After dinner treats inspired by the place and the music.
Rich & smooth, sweet & jazzy.

HONEY BOURBON BREAD PUDDING / 8

Honey and Vanilla Crème Brûlée, Soaked Cuban
Bread and a Splash of Jack Daniel's Honey

COCKTAIL TIME

You know New Orleans is the birthplace of the cocktail,
right? So you can best believe the ones we're serving up
would do that city proud.

"PAT'S" MARLOW'S HURRICANE / 9.5

A New Orleans Tradition Stolen from Pat O'Brien's—His
Secret Recipe all "Jazzed Up" with Bacardi® Light Rum,
Fresh OJ and a Floater of 151. Hold onto your beads!

BOURBON ST. LEMONADE / 10

House-Made with a New Orleans Original, Southern Comfort®,
Lemonade, Kiss of Mint, Fresh Lemon and Lime and a Dash of
Simple Syrup. Just what the Doctor Ordered!

ICED-COLD NOLA BEERS

ABITA® STRAWBERRY HARVEST / 6

Brewed Just in Time for Mardi Gras and Gone by Spring,
Built with Pilsner, Wheat, Vanguard Hops and Filtered Real
Louisiana Strawberry Juice Creating a Crisp Lager &
Strawberry, Perfect for a Night on the Bayou! ABV: 4.2%

ABITA® AMBER / 6

The First Beer Abita Brewery ever brewed, Munich's Style
Lager Brewed with Crystal Malt and Perle Hops, Smooth,
Malty, Slightly Caramel Flavor and a Rich Amber Color.
Voted "Best Beer" in New Orleans ABV 4.5%

CHEERS!

EVERYBODY LOVES A LAGNIAPPE

(A GIFT, THAT IS)

Get a Marleaux's Tavern Gift Card in any
denomination for anybody you know who likes
a good time. You can't go wrong with that.



APPLE STORE

DOWNLOAD THE
MARLOW'S APP



GOOGLE PLAY STORE

FOR THE TABLE

J.T.'S KETTLE CHIPS 5.5

Crispy Potato Chips, Gorgonzola Cheese, Scallion,
Roma Tomato, Bacon

SHRIMP & CRAB "NACHO" PLATE 6.6

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

MARLOW'S FAMOUS HUMMUS 8.5

Classical Creamy Hummus, Crisp Veggies, Toasty
Seasoned Pita, Extra Virgin Olive Oil

FIRECRACKER SHRIMP 12

Crispy Tempura Shrimp, Red & Poblano Peppers,
Cracklin' Spicy & Sweet Chili Sauce

TAVERN WINGS 11.5

Crisp Celery, Carrots, House-Made Gorgonzola Dressing

HANDCRAFTED FLATBREAD pd

Made with the Freshest Ingredients
in the Kitchen, Daily!

START I SNACK

TRUFFLED PARMESAN FRIES 6

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

*AHI TUNA POKE 13.7

Ahi Tuna, Hawaiian Style, Teriyaki, Scallion, Wonton

ASPARAGUS FRIES 6.7

Crispy Thin Asparagus, Tarragon, Citrus Aioli

SWEET STUFF

CLASSIC CRÈME BRÛLÉE 6

This NYC Classic, House-Made with Madagascar
Vanilla Bean, Crispy Sweet Crust

WARM CHOCOLATE CAKE 7.5

Molten Chocolate Cake, Fresh Whip Cream,
Powdered Sugar

CRISP, COOL SALADS

TAVERN 6.5

Baby Artisan Field Greens, Boston Bibb, Radish, Carrot,
Garbanzo, Spiced Seeds, Sweet Herb Vinaigrette
*Grilled Chicken +5 | *Grilled Salmon +9.5*

*BLACK AND BLUE STEAK 15

Grilled Beef Tenderloin, Field Greens, Vine Ripe Tomato,
Crumbling Gorgonzola, Scallion, Pickled Red
Onion, Creamy Gorgonzola Dressing

CHICKEN TORTILLA 12.5

Prestige Farms Chicken, Field Greens, Avocado,
Tomato, Carrot, Cucumber, Fresh Cilantro,
Tortilla, Honey Lime Vinaigrette

*ASIAN AHI TUNA 15.5

Spice Crusted Ahi Tuna, Field Greens, Roma Tomato,
Fresh Avocado, Edamame, Cucumber, Miso Soy
Vinaigrette, Crisp Wonton

CLASSIC CAESAR 7

Romaine Hearts, Tuscan Kale, Chopped Egg,
Parmesan, Crumbled Focaccia Crouton,
Oven Roasted Tomato, Caesar Dressing
*Blackened Chicken +5 | *Blackened Salmon +9.5*

TAVERN FAVORITES



GRILLED CHICKEN 16.5

Prestige Farms Chicken, Sweet Pea Mushroom Ravioli,
Pine Nuts, Sautéed Spinach, Oyster Mushroom, Green
Pea & Mint Puree, Sauce Velouté

SHRIMP & GRITS 17

White Cheddar Grit Cake, Sautéed Spinach,
Roma Tomato, Shallot, Roast Tomato Beurre Blanc

GRAIN & VEGGIE POKE BOWL 13.5

Quinoa, Farro, Puffed Wild Rice, Cucumber, Radish,
Edamame, Shiitake, Pickled Red Onion, Fresh
Cilantro, Avocado, Herbed Rice Wine Vinaigrette
*Roast Chicken +5 | *Ahi Tuna Poke +6*

*GRILLED ATLANTIC SALMON 18.5

Jumbo Pearl Cous Cous, Kale, Grapes,
Toasted Almonds, Beurre Blanc

CLASSIC TAVERN BURGERS

Your Choice of Side Bar Selection

*TAVERN BURGER 9.9

Our Classic, Simple and Seasoned Perfectly, Romaine, Red
Onion, Roma Tomato, Toasted Sesame Brioche Roll

Add any Cheese in the Kitchen +1.8

*Try our House-Made Tomato Bacon Jam...it's delicious...and FREE
Not a fan of beef? Sub with grilled Prestige Farms Chicken*

GRILLED CHICKEN SANDWICH 9.9

VERY VEGGIE BURGER 9.5

Squash, Carrot, Beet, Shiitake Mushroom, Quinoa,
Farro, Toasted Seeds, Pepper Glaze, Whole Wheat Bun

*ROYALE WITH CHEESE 15

Wagyu Beef Seared Perfectly & Stacked, American Cheese,
Dill Pickle, Buttery Sesame Brioche

*BLACK AND BLUE BURGER 12.8

Gorgonzola, Apple-Wood Smoked Bacon,
Toasted Sesame Brioche Roll

BIG BAR SANDWICHES

Your Choice of Side Bar Selection

THE CUBAN 11.5

Slow Roast Pork, Black Forest Ham,
Swiss, Pickle, Mustard Mojo Slather, Cuban Roll

INFAMOUS FISH TACOS 12.7

Blackened Tilapia, Red Cabbage & Jicama Slaw,
Black Bean Corn Salsa, Smoked Chili Cream,
Warm Tortillas

PRIME RIB FRENCH DIP 16.8

Roast Prime Rib Shaved Thin, Swiss Cheese,
Caramelized Onion, Horseradish Aioli, Cuban Roll

BUFFALO CHICKEN WRAP 11

Grilled Chicken, Spicy Buffalo Sauce,
Jack Cheese, Ranch, Lettuce, Tomato, Crisp Tortilla

CHICKEN PANINI 12.5

Prestige Farms Grilled Chicken, Arugula,
Tomato, Tempura Mozzarella, Basil Aioli,
Toasted Herb Focaccia



**SIDE BARS
ALL 3.5**



HAND-CUT TAVERN FRIES • NICE SMALL SALAD • HAIL LITTLE CAESAR SALAD
WHITE CHEDDAR GRIT CAKE • FRESH FRIED OKRA +1
CHICK PEA FRIES +1 • FRESH FRUIT • JALAPEÑO CORN GRITS



TAVERN RULES

SAISFACTION GUARANTEED
– Just talk to us –

ABOUT THE TAVERN RULES, DON'T TALK ABOUT THEM WITH YOUR MOUTH FULL ★ MUSIC IS AT THE
VOLUME WE LIKE. EAR PLUGS AVAILABLE UPON REQUEST. ★ CELEBRATE ALL YOU WANT, BUT, WE DON'T
SING HAPPY BIRTHDAY ★ WE KNOW YOU'RE HUNGRY, SO WE KEPT THE KITCHEN OPEN LATE.

THE GUEST IS USUALLY RIGHT.
OK, ALWAYS!

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS, STEAKS, TUNA AND SALMON COOKED TO ORDER. 1

- PEACHY GEORGIA PEACH & GINGER MARGARITA

Herradura Reposado, Intense Ginger, Fresh Lime, Peach Nectar, Agave

11
- THE PIONEER

ASW'S Rye & Cherry Smoked Barley Duality, Fresh Lemon, Honey, Aquafaba, Fever-Tree Spiced Orange Ginger Ale, Rose Water

12
- THE MATRIX

Ada Lovelace Gin, Hamilton Pimento Dram, Petite Canne Syrup, Fresh Lemon, Grains of Paradise

11.5
- PINEAPPLE RUM EXPRESS

Plantation Pineapple Rum, St. George Spiced Pear, Fresh Lime, Jack Rudy Bitters, Fresh Nutmeg

10.5
- NEW FASHIONED

Belle Meade Bourbon, Giffard Banana Liqueur, Jack Rudy Aromatic Bitters, Expressed Orange on the Rock

11.5
- BLUEBERRY BUCK

The Classic Tavern Favorite...Smirnoff Blueberry, Fresh Lime, Fever-Tree Premium Ginger Beer, Fresh Nutmeg

9.75
- BLACKBERRY MOJITO

Bacardi Light, Muddled Mint, Blackberry Syrup, Fresh Lime, Fresh Blackberry

9.5
- MT “INFAMOUS” MANHATTAN

High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bolivar & Beautiful Luxardo Cherry

12
- GRAPEFRUIT RICKY (2.O)

American Harvest Vodka, St. Germain, Fresh Grapefruit Juice & Squeeze of Lime

10.75
- TOMMY'S FAVORITE SANGRIA

Tommy's Secret Recipe Created on the Boat in South Florida, The Freshest Seasonal Fruit, Agave

★ Red & White Available all Year Long 9.5 | 36
- OUR BARREL AGED COCKTAILS

Hand-Crafted Every Month! ★

SCRAPPY OLD TIMER

Old Forester Bourbon pd

★

NEGRONI

The Classic pd

WHITE GRAPES		“START A TAB.” IT SHOWS INITIATIVE. - M.	RED GRAPES	
SPARKLING & BUBBLY			BERRIES FROM THE BARREL	
MICHELLE BRUT, Columbia Valley NV	8 32		PINOT NOIR, CHATEAU ST. JEAN, California '17	7.75 31
ROSE ALL DAY, South France NV 250ml	12		PINOT NOIR, HAHN ESTATE, Arroyo Seco '16	12.25 49
VEUVE CLICQUOT YELLOW LABEL, Champagne NV	79		PINOT NOIR, STOLLER, Dundee Hills '17	12.5 50
FRUITY, REFRESHING AND NOT TOO DRY			EARTHY, FRUITY AND BLENDED	
PINOT GRIGIO, STEMMARI, Sicilia '17	6.75 27		MERLOT, BENZIGER, Sonoma County '15	9.25 37
PICPOUL, G. BASBOU, Languedoc-Roussillon '18	8 32		SYRAH BLEND, BASTIDE MIRAFLORS, Côtes du Roussillon '16	12 48
RIESLING, DR. L, Germany '17	8.25 33			
CONUNDRUM, California '16	9.75		RICH, SMOKY, SEXY	
DRY, FRESH AND CRISP			CABERNET SAUVIGNON, EXCELSIOR, South Africa '16	7.5 30
SAUVIGNON BLANC, CH. STE. MICHELLE, Columbia Valley '16	7.75 31		TEMPRANILLO, VARGAS "V" CRIANZA, Rioja '15	11 44
PINOT GRIS, VILLA WOLF, Pfalz, Germany '16	8.5 34		BIG, BOLD, BEAUTIFUL	
ROSE, DOMAINE DE MILLET, Côte de Gascogne '18	9.75 39		MALBEC, GOUGUENHEIM RESERVA, Mendoza Valley '16	10 40
SAUVIGNON BLANC, SILVERADO MILLER RANCH, Napa Valley '18	10		CABERNET SAUVIGNON, INTRINSIC, Columbia Valley '16	13.25 53
SAUVIGNON BLANC, WAIRAU RIVER, Marlborough '18	10.5 42		CABERNET SAUVIGNON, SCHWEIGER VINEYARDS, Spring Mountain '14	18 72
RICH, CREAMY AND VOLUPTUOUS			SOMMELIER SELECT	
CHARDONNAY, HARKEN, BARREL FERMENTED California '19	7.75 31		PINOT NOIR, PATZ & HALL, Sonoma Coast '16	17 68
CHARDONNAY, STEELE, SHOOTING STAR, Mendocino '16	9.25 37		MERLOT, DUCKHORN, Napa Valley '16	18 72
CHARDONNAY, BLACK STALLION, Napa Valley '15	10.25 41		CABERNET SAUVIGNON, AUSTIN HOPE, Paso Robles '17	20 80
CHARDONNAY, LA CREMA, Monterey '17	11.75 47		CABERNET SAUVIGNON, CAYMUS, Napa Valley '17	27
SOMMELIER SELECT				
SAUVIGNON BLANC, PEJU, Napa '18	12 48			
CHARDONNAY, RAMEY, Sonoma Coast '16	18 72			

Wines and Vintages Subject to Availability.

Sommelier Wines are Coriuan Protected.

Tell your server to put a Cork in it!

IN BOTTLE				I CANNED			
MILLER HIGH LIFE, WI	2.50	COORS LIGHT, CO	3.95	SAM ADAMS LAGER, MA	5.85	WHITE CLAW RUBY GRAPEFRUIT, IL	5.50
PBR (16OZ. CAN), WI	3.00	MILLER LITE, WI	4.50	BLUE MOON WHITE, CO	5.85	TRULY ORIGINAL LEMONADE	5.75
BUDWEISER, MO	3.85	MICHELOB ULTRA, MO	5.00	HEINEKEN O.O, N/A, NLD	5.85	SCOFFLAW GEORGIA PEACH	6.00
BUD LIGHT, MO	3.95	CORONA, MEX	5.50	HEINEKEN, NLD	5.95		

ICE COLD GEORGIA BEER

SWEETWATER SEASONAL SELECTION, GA	pd
SWEETWATER 42O, EXTRA PALE ALE, GA ABV 5.4	5.50
JEKYLL BREWING COOTER BROWN ALE, GA ABV 6.O	5.75
3 TAVERNS PRINCE OF PILSEN, PILSNER, GA ABV 5.O	5.85
CREATURE COMFORT'S RECLAIMED RYE, AMBER ALE, GA ABV	5.95
WILD HEAVEN ATL EASY ALE, PALE ALE, GA ABV 5.5	6.25
BURNT HICKORY DIDJITS, BLOOD ORANGE IPA, GA ABV 7 .5	6.50
WILD LEAP CHANCE IPA, GA ABV 6.2	6.50
SCOFFLAW BASEMENT, IPA, GA ABV 7.5	6.75

ICE COLD CRAFT BEER

WICKED WEED BURST, BERLINER WEISSE, SEASONAL SELECTION, NC	pd
NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4	5.50
BROOKLYN AMBER LAGER, NY ABV 5.2	5.85
SIERRA NEVADA PALE ALE, CA ABV 5.6	5.85
STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED)	6.00
CIGAR CITY, FLORIDA CRACKER BELGIAN-STYLE WHITE ALE, FL ABV 5.5	6.00
DISTIL WEISENHEIMER, HEFEWEIZEN, IL ABV 5.2	6.00
FOUNDERS PORTER, MI ABV 6.5	6.25
LAGUNITAS LITTLE SUMPIN' SUMPIN', AMERICAN PALE WHEAT ALE, CA ABV 7.5	6.50
BELL'S TWO HEARTED, IPA, MI ABV 7.O	6.75
LEFT HAND MILK STOUT NITRO, SWEET STOUT, CO ABV 6.O	6.75
VICTORY GOLDEN MONKEY, BELGIAN TRIPEL, PA ABV 9.5	7.25