



START | SNACK

TRUFFLED PARMESAN FRIES 6.5

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

***AHI TUNA POKE 14.5**

Ahi Tuna, Hawaiian Style, Teriyaki, Scallion, Wonton

TAVERN WINGS 13.5

Crisp Celery, Carrots, House-Made Gorgonzola

ASPARAGUS FRIES 7.5

Thin Asparagus, Tarragon, Citrus Aioli

PIMENTO CHEESE ARANCINI 9

Creamy Arborio Risotto, Pimento Cheese, Smoked Chili Cream

FOR THE TABLE

SMOKED TROUT DIP 9

Smoked Trout, Olive Oil, Horseradish, Fresh Herbs, House-Made Wheat Thins

FIRECRACKER SHRIMP 13.5

Tempura Shrimp, Carrots, Cilantro, Roast Peanuts, Cracklin' Spicy & Sweet Chili Sauce

SHRIMP & CRAB "NACHO" PLATE 12.5

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

MARLOW'S FAMOUS HUMMUS 9

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

J.T.'S KETTLE CHIPS 9.5

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

SIZZLIN' SPINACH FETA FONDUE 12.5

Fresh Spinach, Fire Roasted Artichoke, Creamy Mornay, Swiss, Parmesan, Feta, Buttery Crostini

HAND-CRAFTED FLATBREAD pd

Made with the Freshest Ingredients in the Kitchen, Daily!

CRISP COOL SALADS

CLASSIC CAESAR 8

Romaine, Tuscan Kale, Egg, Parmesan, Crumbled Focaccia, Roasted Tomato

***BLACK AND BLUE STEAK 16**

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

***ASIAN AHI TUNA 16**

Spice Crusted Ahi Tuna, Field Greens, Kale, Napa Cabbage, Carrots, Red Peppers, Roma Tomato, Avocado, Edamame, Cucumber, Miso Soy Vinaigrette, Wonton

TORTILLA 8

Fresh Greens, Cucumber, Tomato, Black Bean Corn Salsa, Radish, Pepper Jack, Avocado, Coriander Lime Dressing, Crispy Tortilla

PLUS IT UP
GRILLED OR BLACKENED

PRESTIGE FARMS CHICKEN 6
SHRIMP 7
TUNA POKE 9
ATLANTIC SALMON 10
MARINATED TENDERLOIN 12

★ ★ ★ **TAVERN FAVORITES**

GRILLED CHICKEN 17

Prestige Farms Chicken, Butternut Squash, Shaved Brussels, Cumin Charred Cauliflower, Tomato Concasse, Roast Chicken Jus

V&G BUDDHA BOWL 14

Farro, Quinoa, Avocado, Cucumber, Edamame, Radish, Cauliflower, Tomato, Pickled Red Onion, Rice Wine Herb Vinaigrette

SHRIMP & GRITS 18

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

***GRILLED ATLANTIC SALMON 19.5**

Basmati Fried Rice, Shiitake, Napa Cabbage, Miso Soy

***ROYALE WITH CHEESE 16**

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

GRILLED TRIGGER FISH 22

Spaghetti Squash, Kale, Toasted Almond, Brandied Craisins, Sage Cider Cream

***GRILLED CENTER CUT FILET 26**

Crispy Smashed Red B Potato, Tiny Green Beans, Red Wine Demi Reduction

CLASSIC TAVERN BURGERS

Your Choice of Side Bar Selection

***TAVERN BURGER 12**

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

Add any Cheese in the Kitchen +1.8

VERY VEGGIE BURGER 9.7

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

***BLACK AND BLUE BURGER 14**

Gorgonzola, Apple-Wood Smoked Bacon, Sesame Brioche Roll

BIG BAR SANDWICHES

Your Choice of Side Bar Selection

GRILLED CHICKEN 11

Prestige Farms Chicken, Romaine, Red Onion, Roma Tomato, Sesame Brioche Roll

INFAMOUS FISH TACOS 13.5

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

BANH MI WRAP 12.5

Glazed Chicken, Napa Cabbage, Cucumber, Cilantro, Vietnamese Sweet & Spicy Firecracker Sauce, Grilled Tortilla

PRIME RIB FRENCH DIP 18.5

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

CRISPY GROUPER 17

Tempura, Jicama Slaw, Tartar Sauce, Sesame Brioche Bun, Orlando HOT

CHICKEN PANINI 13

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

SIDE BARS | ALL 4.5

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

★ ★ ★ **SWEET STUFF** ★ ★ ★

CLASSIC CRÈME BRÛLÉE 7

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

WARM CHOCOLATE CAKE 8

Molten Chocolate Cake, Fresh Whip Cream, Powdered Sugar

WARM TRES LECHE 7

RumChata Soaked Cake, Espresso Crumble, Whip Cream

TAVERN RULES

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. Satisfaction guaranteed - just talk to us.

THE GUEST IS USUALLY RIGHT, OK, ALWAYS! WE KNOW YOU'RE HUNGRY, SO WE KEPT THE KITCHEN OPEN LATE.

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. **FL**

- PEACHY GEORGIA PEACH & GINGER MARGARITA** Herradura Reposado, Intense Ginger, Fresh Lime, Peach Nectar, Agave 11
- 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 11
- 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 10
- BLACKBERRY MOJITO** Bacardi Light, Muddled Mint, Blackberry Syrup, Fresh Lime, Fresh Blackberry 10
- MT "INFAMOUS" MANHATTAN** High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bolivar & Beautiful Luxardo Cherry 12
- GRAPEFRUIT RICKY (2.0)** American Harvest Vodka, St. Germain, Fresh Grapefruit Juice & Squeeze of Lime 11
- 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

"START A TAB."
 IT SHOWS INITIATIVE.
 - M.

WHITE GRAPES

RED GRAPES

SPARKLING & BUBBLY

- MICHELLE BRUT, Columbia Valley NV 8.5 | 34
- ROSE, GRAHAM & FISK'S, California NV 250ml 12 | -
- PIPER HEIDSIECK, Champagne NV 49

FRUITY, REFRESHING & NOT TOO DRY

- PINOT GRIGIO, STEMMARI, Sicilia '20 7 | 28
- RIESLING, DR. L, Germany '20 8.5 | 34
- CONUNDRUM, California '19 10

DRY, FRESH AND CRISP

- SAUVIGNON BLANC, CH. STE. MICHELLE, Columbia Valley '20 8 | 32
- PINOT GRIS, VILLA WOLF, Pfalz, Germany '19 8.75 | 35
- ROSE, CHAPOUTIER "BELLERUCHE", Côte du Rhone '20 10 | 40
- SAUVIGNON BLANC, SILVERADO MILLER RANCH, Napa Valley '19 10
- SAUVIGNON BLANC, WAIRAU RIVER, Marlborough '20 10.75 | 43

RICH, CREAMY & VOLUPTUOUS

- CHARDONNAY, HARKEN, BARREL FERMENTED, California '19 7.75 | 31
- CHARDONNAY, STEELE, SHOOTING STAR, Mendocino '19 9.75 | 39
- CHARDONNAY, BLACK STALLION, Napa Valley '19 11 | 44
- CHARDONNAY, LA CREMA, Monterey '19 11.75 | 47

SOMMELIER SELECT

- SAUVIGNON BLANC, EMMOLO BY CAYMUS, Napa Valley '20 12 | 48
- CHARDONNAY, RAMEY, Sonoma Coast '17 18 | 72

BERRIES FROM THE BARREL

- PINOT NOIR, CHATEAU ST. JEAN, California '18 7.5 | 30
- PINOT NOIR, HAHN ESTATE, Arroyo Seco '19 12.5 | 50
- PINOT NOIR, STOLLER, Dundee Hills '18 12.75 | 51

EARTHY, FRUITY & BLENDED

- MERLOT, BENZIGER, Sonoma County '18 9.5 | 38
- SYRAH BLEND, BASTIDE MIRAFLORES, Côtes du Roussillon '19 12 | 48

BIG, BOLD, BEAUTIFUL

- CABERNET SAUVIGNON, DARK HARVEST, Washington NV 8 | 32
- MALBEC, GOUGUENHEIM RESERVA, Mendoza Valley '19 10 | 40
- CABERNET SAUVIGNON, INTRINSIC, Columbia Valley '17 13.75 | 55
- CABERNET SAUVIGNON, SCHWEIGER VINEYARDS, Spring Mountain '15 18 | 72

SOMMELIER SELECT

- PINOT NOIR, PATZ & HALL, Sonoma Coast '17 17 | 68
- MERLOT, DUCKHORN, Napa Valley '18 18 | 72
- CABERNET SAUVIGNON, AUSTIN HOPE, Paso Robles '19 20 | 80

*Wines and Vintages Subject to Availability.
 Sommelier Wines are Coriuan Protected.*

Tell your server to put a Cork in it!

IN BOTTLE | CANNED

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|---------------------------|---------------------------|-----------------------------|------------------------------------|
| MILLER HIGH LIFE, WI 2.75 | COORS LIGHT, CO 3.95 | CORONA, MEX 5.75 | WHITECLAW RUBY GRAPEFRUIT, IL 5.50 |
| PBR (16OZ. CAN), WI 3.00 | MILLER LITE, WI 4.25 | BLUE MOON WHITE, CO 5.85 | TRULY ORIGINAL LEMONADE 5.75 |
| BUDWEISER, MO 3.95 | MODELO ESPECIAL, MEX 5.00 | HEINEKEN O.O, N/A, NLD 5.95 | |
| BUD LIGHT, MO 3.95 | MICHELOB ULTRA, MO 5.25 | HEINEKEN, NLD 6.00 | |

ICE COLD FLORIDA BEER

- FUNKY BUDDHA, HEFEWEIZEN, FL ABV 5.2 5.75
- ORANGE BLOSSOM, PILSNER, FL ABV 5.5 6.00
- MOTORWORKS PULP FRICTION, GRAPEFRUIT IPA, FL ABV 5.5 6.25
- COPPERTAIL NIGHT SWIM PORTER, FL ABV 6.2 6.25
- CIGAR CITY, FROST PROOF BELGIAN-STYLE WHITE ALE, FL ABV 6.0 6.25
- IVANHOE PARK, TOBOGGAN, BLONDE ALE, FL ABV 5.0 6.50
- CIGAR CITY, JAI ALAI IPA, FL ABV 7.5 6.50
- TAMPA BAY BREWING CO. REEF DONKEY APA, FL ABV 5.0 7.50

ICE COLD CRAFT BEER

- NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4 5.75
- SWEETWATER 420 PALE ALE, GA, ABV 5.7 5.50
- SIERRA NEVADA PALE ALE, CA ABV 5.6 6.50
- ACE PINEAPPLE CIDER, CA ABV 5.0 (GLUTEN FREE) 6.50
- BELL'S TWO HEARTED IPA, MI ABV 7.0 6.75
- STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED) 7.50
- VICTORY GOLDEN MONKEY, BELGIAN TRIPEL, PA ABV 9.5 7.25



APPLE STORE

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