

## Locally-Sourced & INSPIRED

### START I SNACK

#### CRISP CHEDDAR STRAWS

Horseradish Aioli

#### MARINATED OLIVES

Cold Pressed Olive Oil, Lemon, Rosemary

#### \*AHI TUNA POKE

Ahi Tuna, Hawaiian Style, Avocado, Teriyaki, Scallion, Wonton

#### TRUFFLED PARMESAN FRIES

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

#### JUMBO LUMP CRAB CAKE

Blue Crab, Old Bay, Celery Root Slaw, Carrot, Radicchio, Horseradish Aioli

#### BEEF CARPACCIO

Filet Mignon, Dijonnaise, Parmesan, Fines Herbs , Crispy Capers

#### HOT AND SWEET WINGS

Classic Buffalo or Honey Mustard Sauce, Crisp Celery, Carrots,  
House-Made Gorgonzola Dressing

#### - TOASTS -

##### ARTICHOKE & ARUGULA

Toasty Rosemary Ciabatta, Whipped Ricotta, Artichoke,  
Baby Arugula, Balsamic, Lemonette

##### FIG & BACON

Toasty Rosemary Ciabatta, Whipped Ricotta, Black Mission Figs,  
Caramelized Onion, Apple-Wood Smoked Bacon, Balsamic Glaze

### FOR THE TABLE

#### PASTRAMI EGG ROLL

Montreal Smoked Pastrami, Nappa Cabbage, Sautéed Onions, Carrot,  
Smoked Thousand Island Sauce in Crispy Eggroll

#### J.T,S KETTLE CHIPS

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

#### SHRIMP & CRAB "NACHO" PLATE

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

#### MARLOW'S FAMOUS HUMMUS

Classical Creamy Hummus, Grilled, Toasty Seasoned Pita, Crisp Veggies,  
Marinated Olives and Extra Virgin Olive Oil

#### SMOKED TROUT DIP

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

#### FIRECRACKER SHRIMP

Szechuan Tempura Shrimp, Red & Poblano Peppers,  
Peanut, Cracklin Spicy Sauce

#### ASPARAGUS FRIES

Crispy Thin Asparagus, Tarragon, Citrus Aioli

### BIG BAR SANDWICHES

Your Choice of a Side Bar Selection

#### CHICKEN SALAD WRAP

House-Made Curry Chicken Salad, Romaine & Broccoli Slaw,  
Golden Raisin, Fresh Cilantro, Grilled Tortilla

#### INFAMOUS FISH TACOS

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

#### PRIME RIB FRENCH DIP

Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onion,  
Mayonnaise, Soft Cuban Roll

#### ROAST CHICKEN FRISCO CLUB

Prestige Farms Chicken, Melting Swiss, Arugula, Apple-Wood  
Smoked Bacon, Granny Smith Apple, Pickled Red Onion,  
Horseradish Aioli, Pressed Sourdough Bread

## "WELCOME TO MARLOW'S.

*We are always cooking up something NEW!*

*If you're looking for GLUTEN-FREE or SPECIALLY PREPARED ITEMS,  
we'll be happy to prepare something great for you*

**...JUST ASK."**

*Cheers,*

*John C. Metz*

EXECUTIVE CHEF | CO-FOUNDER

# M.

## SIDE BARS

*Hand-Cut Tavern Fries*

*Truffle Fries*

*Nice Small Salad*

*Hail Little Caesar Salad*

*White Cheddar Grit Cake*

*Fresh Fried Okra*

*Grilled Jumbo Asparagus*

*Fresh Fruit*

*Jalapeño Corn Grits*

*Chick Pea Fries*

*Broccoli Slaw*

## TAVERN RULES

### SATISFACTION GUARANTEED

— Just talk to us —

THE GUEST IS  
USUALLY RIGHT...  
**OK, ALWAYS!**

*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**

**FEEL FREE TO TALK  
TO STRANGERS**

*Alert your server if you have any  
special* **DIETARY RESTRICTIONS**  
**OR ALLERGIES.**

**WE KNOW YOU'RE HUNGRY,  
SO WE KEPT THE KITCHEN**

**👉 OPEN LATE**

## M. FAVORITE BEVERAGES

All of Marlow's Juices are Fresh Squeezed

*Coca-Cola® Products*

COCA-COLA, SPRITE, DIET COKE, COKE ZERO,  
LEMONADE, DR. PEPPER

*On The Fresh & Sweet Side*

FRESH-BREWED ROYAL CUP® PEKOE CUT BLACK ICED TEA,  
BLUE RASPBERRY LEMONADE

*Bottle Tops*

IBC® ROOT BEER IBC® CREAM SODA  
SAN PELLEGRINO® SPARKLING WATER  
FIJI® ARTESIAN WATER

## Hand-Crafted

### TAVERN FAVORITES

#### ROAST CHICKEN STACK

Tender Roasted Prestige Farms Chicken, Potato Croquette, Green Beans,  
Roast Chicken Pan Sauce

#### \*GRILLED ATLANTIC SALMON

Jumbo Cous Cous, Broccoli, Carrot, Red Onion, Golden Raisin, Parsley, Toasted  
Almond & Port Wine Reduction

#### \*GRILLED CENTER CUT FILET

Filet Mignon, Grilled and Seasoned Perfectly, Fingerling Potato, Radish, Sugar  
Snap Peas, Charred Scallion Oil & Roast Shallot Sauce

#### \*SEARED JUMBO SCALLOPS

Simply Seasoned & Perfectly Seared, Roast Jalapeño Corn Grits, Spanish  
Chorizo, Poblano, Roma Tomato, Roasted Tomato Fondue, Parslied Olive Oil

#### SHRIMP & GRITS

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

### CLASSIC TAVERN BURGERS

Your Choice of a Side Bar Selection

#### \*TAVERN BURGER

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

**HOUSE-MADE TOMATO BACON JAM** (Try it! It's delicious...and FREE)

**ADD ANY CHEESE IN THE KITCHEN**

Not a Fan of Beef? **SUB WITH GRILLED PRESTIGE FARMS CHICKEN**

#### HOUSE-MADE BLACK BEAN VEGGIE BURGER All-

Natural, Seasoned Perfectly, Pan Seared, Pickled Carrots and  
Cucumbers, Whole Wheat Bun

#### \*ROYALE WITH CHEESE

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

#### \*BLACK AND BLUE BURGER

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

### CRISP, COOL SALADS

#### TAVERN

Baby Artisan, Field Greens, Granny Smith Apples, Thin Celery,  
Spiced Toasted Seeds, Citrus Dressing

**GRILLED CHICKEN | \*GRILLED SALMON**

#### \*BLACK AND BLUE STEAK

Grilled Beef Tenderloin, Crisp Field Greens, Orange Tomato, Crumbling  
Gorgonzola, Scallion, Pickled Red Onion, Creamy Gorgonzola Dressing

#### CHICKEN TORTILLA

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

#### ASIAN AHI TUNA

Spice Crusted Ahi Tuna, Field Greens, Roma Tomato, Fresh Avocado, Snap Peas,  
Cucumber, Pickled Red Onion, Miso Soy Vinaigrette & Crisp Wonton

#### CAESAR CHOP

Crisp Romaine, Baker Farm Kale, Radicchio, Chopped Egg,  
Parmesan, Caesar Dressing, Ciabatta Parmesan Croutons

**BLACKENED CHICKEN | \*BLACKENED SALMON**

\*ITEMS MARKED WITH AN ASTERISK\* ARE 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.



# Marlow's Tavern

EST. 2004

## WHITE GRAPES

*Well...Green Grapes, White Juice!*

### - SPARKLING & BUBBLY -

MICHELLE BRUT, Columbia Valley NV  
PIPER HIDSIECK, Champagne NV

### - FRUITY, REFRESHING AND NOT TOO DRY -

STEMMARI PINOT GRIGIO, Sicilia '17  
DR. L RIESLING, Germany '16  
ACROBAT PINOT GRIS, Oregon '14  
CONUNDRUM, California '15

### - DRY, FRESH AND CRISP -

CHATEAU STE. MICHELLE SAUV. Blanc, Columbia Valley '16  
VILLA WOLF PINOT GRIS, Pfalz, Germany '16  
BELLERUCHE ROSÉ, Chapoutier, Côte du Rhône '17  
BLACK COTTAGE SAUVIGNON, Marlborough '17  
DOMAINE WACHAU GRÜNER VELTLINER, WACHAU, Austria '16

### - RICH, CREAMY AND VOLUPTUOUS -

BELCREME DE LYS CHARDONNAY, California '15  
STEELE, SHOOTING STAR CHARDONNAY, Mendocino '16  
BLACK STALLION CHARDONNAY, Napa Valley '15  
LA CREMA CHARDONNAY, Monterey '16

## RED GRAPES

*A.K.A. The Skins Game*

### - BERRIES FROM THE BARREL -

CHATEAU ST. JEAN PINOT NOIR, California '15  
B. R. COHN PINOT NOIR, North Coast '16  
STOLLER PINOT NOIR, Dundee Hills '15

### - EARTHY, FRUITY AND BLENDED -

14 HANDS MERLOT, Washington State '15  
CECCHI CHIANTI CLASSICO, SANGIOVESE, Chianti '15  
SOKOL BLOSSER, EVOLUTION BIG TIME RED BLEND, Oregon 5th ed.  
MARIETTA OVR ZINFANDEL BLEND, California NV

### - RICH, SMOKY, SEXY -

EXCELSIOR CABERNET SAUVIGNON, South Africa '16  
BUJANDA CRIANZA TEMPRANILLO, Rioja, Spain '14  
UPPERCUT CABERNET SAUVIGNON, Napa Valley '15  
VILLEGEORGE "L' ETOILE" CABERNET BLEND, Bordeaux '15

### - BIG, BOLD, BEAUTIFUL -

CUVELIER LOS ANDES MALBEC, Mendoza '14  
INTRINSIC CABERNET SAUVIGNON, Columbia Valley '16  
SIMI CABERNET SAUVIGNON, Alexander Valley '13  
EDUCATED GUESS CABERNET SAUVIGNON, Napa Valley '15

*Tell your server to put a Cork in it!*

*Wines and Vintages subject to availability.*

## ON DRAUGHT

*Ask about our FOREVER CHANGING selection & your LOCAL NEIGHBORHOOD Taps!*

## IN BOTTLE | CANNED

MILLER HIGH LIFE, WI  
PBR (16OZ. CAN), WI  
BUDWEISER, MO  
BUD LIGHT, MO  
COORS LIGHT, CO  
MILLER LITE, WI  
HAAKE BECK N/A, GER

MICHELOB ULTRA, MO  
MODELO ESPECIAL, MEX  
CORONA, MEX  
SAM ADAMS LAGER, MA  
BLUE MOON WHITE, CO  
HEINEKEN, NLD

**"START A TAB."**

IT SHOWS INITIATIVE.

- M.

# M.

## CORNER BAR

 *Philosophies*

*We are proud to pour a PREMIUM WELL and the **FRESHEST** seasonal juices and ingredients, why? ...It just tastes better!*

### OUR WINES ARE HAND SELECTED

#### FROM AROUND THE GLOBE

*for the quality and approachability to match perfectly with our Tavern Fare, Enjoy!*

### ALL, YES ALL, OF OUR WINES

#### ARE AVAILABLE BY

#### THE GLASS OR THE BOTTLE,

*the bottle just holds more and you can take it with you, in the bag baby!*

### OUR ICE COLD BEER SELECTION

#### HAS BEEN CAREFULLY CHOSEN

#### BY YOUR TAVERN TEAM.

*If it ain't cold enough - We're buying!*

**BE NICE** to Strangers.

### REMEMBER YOU DON'T

#### HAVE TO GO HOME,

*But you can't sleep here.*

*Soon To Be Classic*

## CRAFTED COCKTAILS

*All of Marlow's Juices are Fresh Squeezed*

### THAT'S NOT MAI TIE

Cana Brava Rum, Raspberry Syrup, Orgeat, Myers Dark Rum & Fresh Lime

### SOUTHERN CHARMER

Old Forester Bourbon, Domaine de Canton, Peach Nectar, Fresh Lemon, Scrappy's Lavender Bitters

### BLUEBERRY BUCK

The Classic Tavern Favorite...Smirnoff Blueberry, Fresh Lime, Simple Syrup, Barritt's Ginger Beer and Shaved Nutmeg

### MT "INFAMOUS" MANHATTAN

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

### GRAPEFRUIT RICKY (2.0)

American Harvest, St. Germaine, Fresh Grapefruit Juice & a Squeeze of Lime

### BLACKBERRY MOJITO

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

### NEW FASHIONED

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

### THYME 4 ANOTHER

St. George Botanivore, Fresh Lemon, Tea, Thyme Honey Syrup

### CUCUMBER RITA

Herradura Reposado Tequila, Brovo Boomerang, Cucumber, House-Made Sour & Salt of Coarse

### TOMMY'S FAVORITE SANGRIA

Tommy's Secret Recipe created on the Boat in South Florida, The Freshest Seasonal Fruit and Agave Nectar  
Red and White Options Available all Year Long

*Ice Cold*

# BEER

## CRAFT & LOCAL

CIGAR CITY TAMPA STYLE LAGER, FL ABV 4.5  
TERRAPIN RECREATION AMERICAN PALE ALE, GA ABV 4.7  
FUNKY BUDDHA HEFEWEIZEN, FL ABV 5.2  
NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4  
STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED)  
SIERRA NEVADA PALE ALE, CA ABV 5.6  
ORANGE BLOSSOM PILSNER, FL ABV 5.5  
SWEETWATER BLUE WHEAT ALE, GA ABV 4.6  
SIERRA NEVADA HAZY LITTLE THING IPA, CA ABV 6.7  
BELL'S TWO HEARTED IPA, MI ABV 7.0  
COPPER TAIL NIGHT SWIM PORTER, FL ABV 6.2  
ACE PINEAPPLE CIDER, CA ABV 5.0  
ROGUE HAZELNUT BROWN ALE, OR ABV 5.6  
M.I.A 305 GOLDEN ALE, FL ABV 5.0  
GREEN BENCH SUNSHINE CITY IPA, FL ABV 6.8  
FLORIDA CRACKER WHITE, FL ABV 3.7  
JAI ALAI INDIA PALE ALE, FL ABV 7.5  
LAGUNITAS LITTLE SUMPIN' SUMPIN' AM. PALE WHEAT ALE, CA ABV 7.5  
LEFT HAND MILK STOUT NITRO, SWEET STOUT, CO ABV 6.0  
CRISPIN BRUT CIDER, MN ABV 5.5 (GLUTEN FREE)  
BALLAST POINT SCULPIN GRAPEFRUIT IPA, CA ABV 7.0  
VICTORY GOLDEN MONKEY BELGIAN STYLE TRIPEL, PA ABV 9.5  
TAMPA BAY BREW REEF DONKEY AM. PALE ALE (SESSION IPA) FL ABV 5.0  
DOGFISH HEAD FLESH & BLOOD IPA, DE ABV 7.5  
BOULEVARD TANK 7 SAISON/FARMHOUSE ALE, MO ABV 8.5