



FOR THE TABLE

J.T.'S KETTLE CHIPS 9

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

SHRIMP & CRAB "NACHO" PLATE 11.5

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

WARM BRIE FONDUE 12.5

Creamy Brie, White Wine, Pretzel Bread

FIRECRACKER SHRIMP 12.5

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

SMOKED TROUT DIP 8.5

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

ASPARAGUS FRIES 6.7

Crispy Thin Asparagus, Tarragon, Citrus Aioli

START | SNACK

TRUFFLED PARMESAN FRIES 6

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

*AHI TUNA POKE 13.7

Ahi Tuna, Hawaiian Style, Teriyaki, Scallion, Wonton

TAVERN WINGS 11.5

Crisp Celery, Carrots, House-Made Gorgonzola Dressing

SWEET STUFF

DAILY SWEET TREAT PD

CLASSIC CRÈME BRÛLÉE 6

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

CRISP, COOL SALADS

TAVERN 6.5

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

*BLACK AND BLUE STEAK 15.2

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

BLAZED CHICKEN 16.5

Jalapeño Corn Grits, Roasted Vegetables, Jalapeño Glaze

*GRILLED CENTER CUT FILET 24.5

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

*GRILLED ATLANTIC SALMON 18.5

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

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*

CLASSIC TAVERN BURGERS

Your Choice of Side Bar Selection

*TAVERN BURGER 10.7

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 10.7

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 13

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 12.3

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 11.5

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

A PIG WITH BUNS 12.5

Slow Roasted Pulled Pork, Jack Daniels Glaze, Crispy Onions, Buttery Roll

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

SATISFACTION 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 12.5
- 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 11.25
- 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 11.5
- GRAPEFRUIT RICKY (2.0) 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
- THE FINAL WORD St. George Terroir Gin, Green Chartreuse, Fresh Lime, Sage 10
- 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

- MICHELLE BRUT, Columbia Valley NV 8 | 32
- ROSE ALL DAY, South France NV 250ml 12
- PIPER HEIDSIECK, Champagne NV 39

FRUITY, REFRESHING AND NOT TOO DRY

- PINOT GRIGIO, STEMMARI, Sicilia '17 6.5 | 26
- PICPOUL, G. BASBOU, Languedoc-Roussillon '18 9 | 36
- RIESLING, DR. L, Germany '17 8.25 | 33
- CONUNDRUM, California '16 9.75

DRY, FRESH AND CRISP

- SAUVIGNON BLANC, CH. STE. MICHELLE, Columbia Valley '16 7.75 | 31
- PINOT GRIS, VILLA WOLF, Pfalz, Germany '16 8.5 | 34
- ROSE, DOMAINE DE MILLET, Côte de Gascogne '18 9.75 | 39
- SAUVIGNON BLANC, SILVERADO MILLER RANCH, Napa Valley '18 10
- SAUVIGNON BLANC, WAIRAU RIVER, Marlborough '18 10.5 | 42

RICH, CREAMY AND VOLUPTUOUS

- CHARDONNAY, HARKEN, BARREL FERMENTED California '19 7.75 | 31
- CHARDONNAY, STEELE, SHOOTING STAR, Mendocino '16 9.25 | 37
- CHARDONNAY, BLACK STALLION, Napa Valley '15 10.25 | 41
- CHARDONNAY, LA CREMA, Monterey '17 11.50 | 47

SOMMELIER SELECT

- SAUVIGNON BLANC, PEJU, Napa '18 12 | 48
- CHARDONNAY, RAMEY, Sonoma Coast '16 18 | 72

BERRIES FROM THE BARREL

- PINOT NOIR, CHATEAU ST. JEAN, California '17 7.5 | 30
- PINOT NOIR, HAHN ESTATE, Arroyo Seco '16 12.25 | 49
- PINOT NOIR, STOLLER, Dundee Hills '17 12.5 | 50

EARTHY, FRUITY AND BLENDED

- MERLOT, BENZIGER, Sonoma County '15 9.25 | 37
- PETITE SIRAH, PLUNGERHEAD, Lodi '16 10 | 40
- SYRAH BLEND, BASTIDE MIRAFLORES, Côtes du Roussillon '16 12 | 48

RICH, SMOKY, SEXY

- CABERNET SAUVIGNON, EXCELSIOR, South Africa '16 7.5 | 30
- TEMPRANILLO, VARGAS "V" CRIANZA, Rioja '15 11 | 44

BIG, BOLD, BEAUTIFUL

- MALBEC, GOUGUENHEIM RESERVA, Mendoza Valley '16 10 | 40
- CABERNET SAUVIGNON, INTRINSIC, Columbia Valley '16 13.25 | 53
- CABERNET SAUVIGNON, SCHWEIGER VINEYARDS, Spring Mountain '14 18 | 72

SOMMELIER SELECT

- PINOT NOIR, PATZ & HALL, Sonoma Coast '16 17 | 68
- MERLOT, DUCKHORN, Napa Valley '16 18 | 72
- CABERNET SAUVIGNON, AUSTIN HOPE, Paso Robles '17 20 | 80
- CABERNET SAUVIGNON, CAYMUS, Napa Valley '17 27

*Wines and Vintages Subject to Availability. Sommelier Wines are Coriuan Protected.
 Tell your server to put a Cork in it!*

IN BOTTLE | CANNED

- | | | | |
|---------------------------|---------------------------|-----------------------------|-------------------------------------|
| MILLER HIGH LIFE, WI 2.75 | COORS LIGHT, CO 3.95 | CORONA, MEX 5.75 | WHITE CLAW 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 5.50
- CIGAR CITY, TAMPA STYLE LAGER, FL ABV 4.5 5.75
- ORANGE BLOSSOM, PILSNER, FL ABV 5.5 5.75
- MOTORWORKS PULP FRICTION, GRAPEFRUIT IPA, FL ABV 6.9 6.00
- 3 DAUGHTERS BREWING ROD BENDER RED ALE, FL ABV 5.9 6.00
- COPPERTAIL NIGHT SWIM PORTER, FL ABV 6.2 6.00
- CIGAR CITY, FLORIDA CRACKER BELGIAN-STYLE WHITE ALE, FL ABV 5.5 6.00
- IVANHOE PARK, TOBOGGAN, BLONDE ALE, FL ABV 5.0 6.00
- BOLD CITY, DUKE'S COLD NOSE, BROWN ALE, FL ABV 5.0 6.00
- CIGAR CITY, JAI ALAI IPA, FL ABV 7.5 6.25
- MIA TOURIST TRAPPE BELGIAN TRIPEL, FL ABV 10.0 6.75
- TAMPA BAY BREWING CO. REEF DONKEY APA, FL ABV 5.0 7.00
- FLORIDA BEER CO., SWAMP ALE, DOUBLE IPA, FL ABV 10.0 8.25

ICE COLD CRAFT BEER

- NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4 5.50
- SWEETWATER 420 PALE ALE, GA ABV 5.7 5.50
- SIERRA NEVADA PALE ALE, CA ABV 5.6 5.75
- ACE PINEAPPLE CIDER, CA ABV 5.0 (GLUTEN FREE) 6.00
- LAGUNITAS LITTLE SUMPIN' SUMPIN', AMERICAN PALE WHEAT ALE, CA ABV 7.5 6.25
- LEFT HAND MILK STOUT NITRO, SWEET STOUT, CO ABV 6.0 6.50
- BELL'S TWO HEARTED IPA, MI ABV 7.0 6.50
- STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED) 7.00
- VICTORY GOLDEN MONKEY BELGIAN STYLE TRIPEL, PA ABV 9.5 7.00



**WELCOME TO MARLOW'S, WE TAKE GREAT PRIDE
IN SOURCING THE FRESHEST INGREDIENTS POSSIBLE.**

★
**WE HANDLE ALL INGREDIENTS WITH
CARE AND PREPARE THESE DISHES
WITH YOUR DIETARY NEEDS IN MIND.**

**ALL THE ITEMS USED TO PREPARE
THESE DISHES ARE GLUTEN FREE.
HOWEVER, THERE MAY BE A HIGHER
CHANCE OF TRACE AMOUNTS OF
GLUTEN FROM THE OIL ITSELF.**

★
**LET YOUR CHEF KNOW ABOUT ANY
ALLERGIES OR SENSITIVITIES SO
WE CAN PREPARE A MEAL
ESPECIALLY FOR YOU.**

**MENU ITEMS THAT DO NOT HAVE
GLUTEN FREE (GF) BY THEM, ARE
PREPARED IN A SHARED FRYER.**

START | SNACK

GF - SOUP OF THE DAY PD

Please Ask Your Server if Today's Soup is 100% Gluten Free

TRUFFLED PARMESAN FRIES 6

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

J.T.'S KETTLE CHIPS 9

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

TAVERN WINGS 11.5

Crisp Celery, Carrots, House-Made Gorgonzola Dressing

GF - MARLOW'S FAMOUS HUMMUS 8.5

Classical Creamy Hummus, Crisp Veggies, Extra Virgin Olive Oil

SMOKED TROUT DIP 8.5

Smoked Trout, Olive Oil, Horseradish, Fresh Herbs,
House-Made Potato Chips

CRISP, COOL SALADS

Gluten Free Salad Dressings Include : Ranch, Caesar, Honey Lime Vinaigrette,
Sweet Herb Vinaigrette, Creamy Gorgonzola, Dijon Vinaigrette

GF - TAVERN 6.5

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

*GF - BLACK AND BLUE STEAK 15.2

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

GF - CLASSIC CAESAR 7

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

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

BIG BAR SANDWICHES

Sandwiches Can Be Prepared in a Crisp Lettuce Wrap, Corn Tortillas or No Bread
Your Choice of Side Bar Selection

GF - INFAMOUS FISH TACOS 12.3

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

GF - THE CUBAN 11.5

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

GF - BUFFALO CHICKEN WRAP 11.5

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

TAVERN FAVORITES

GF - BLAZED CHICKEN 16.5

Jalapeño Corn Grits, Roasted Vegetables, Jalapeño Glaze

*GF - GRILLED ATLANTIC SALMON 18.5

Kale, Grapes, Toasted Almonds, Beurre Blanc

*GF - GRILLED CENTER CUT FILET 24.5

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

GF - SHRIMP & GRITS 17

Jalapeño Corn Grits, Sautéed Spinach,
Roma Tomato, Shallot, Roast Tomato Beurre Blanc

CLASSIC TAVERN BURGERS

Burgers Can Be Prepared in a Crisp Lettuce Wrap, Corn Tortillas or No Bread
Your Choice of Side Bar Selection

*GF - TAVERN BURGER 10.7

Our Classic, Simple and Seasoned Perfectly, Romaine, Red Onion, Roma Tomato

Add any Cheese in the Kitchen +1.5

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

*GF - GRILLED CHICKEN SANDWICH 10.7

*GF - BLACK AND BLUE BURGER 13

Gorgonzola, Apple-Wood Smoked Bacon

*GF - ROYALE WITH CHEESE 15

Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle

SIDE BARS

ALL 3.5

NICE SMALL SALAD • HAIL LITTLE CAESAR SALAD
FRESH FRUIT • JALAPEÑO CORN GRITS

KID'S FUN FOODS | ALL 5

*GF - TWO TINY BURGERS

Two Mini Marlow's Burgers with Cheddar Cheese
No Bun or in a Crisp Lettuce Wrap

*BIG KID STEAK +4.5

Grilled Tenderloin Cooked the Way Mom Likes it,
Tavern Fries and Steamed Broccoli

GF - TAVERN-STYLE CHICKEN FINGERS

Grilled Chicken Skewered With Honey Mustard

SWEET STUFF

GF - CLASSIC CREME BRULEE 6

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

GF - SCOOP VANILLA BEAN ICE CREAM 3

ICE COLD BEERS

ACE PINEAPPLE CIDER, CA ABV 5.0 (GLUTEN FREE) 6.00
STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED) 7.00



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. 3