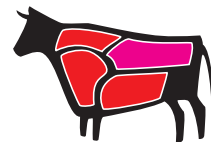


MRKT

sea & land



APPETIZERS

JUMBO CRAB CAKE

vine ripe tomatoes, beurre blanc

*AHI TUNA TARTARE

crispy wontons, avocado, red onion, toasted sesame seeds, masago

*BEEF CARPACCIO

thinly sliced filet, arugula, whole grain mustard, capers, evoo, shaved parmesan

MRKT BAKED OYSTERS

garlic, parmesan, butter

*OYSTERS ON THE HALF SHELL

ask your server about our fresh selections

SHRIMP COCKTAIL

atomic horseradish cocktail sauce, fresh lemon

CALAMARI FRITTE

crispy rings and tentacles, chipotle aioli, marinara sauce

PAN-ROASTED SEAFOOD TOWER

maine lobster, king crab, gulf shrimp, atlantic scallops, little neck clams, mussels, calamari, white wine, garlic butter
small serves 2-3 guests | large serves 4-5 guests

SOUPS

CRAB CHOWDER

16 bowl / 9 cup

FRENCH ONION

SALADS

MRKT CHOPPED

chopped romaine, blue cheese crumbles, bacon, tomatoes, avocado, white french dressing

CAESAR

baby romaine, housemade croutons, creamy caesar dressing

THE WEDGE

crisp iceberg wedge, smoked bacon, blue cheese crumbles, vine ripe tomato, onions, creamy blue cheese dressing

BY LAND

*FILET MIGNON

30-day aged hand cut 10oz | 7oz

*BONE IN RIBEYE

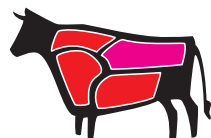
creekstone 35-day aged, rich marbling 22oz

*NEW YORK

creekstone 28-day aged center-cut strip 16oz

*STEAK FRITES

pan-seared petite filet mignon, herb butter sauce, parmesan-garlic fries



*PRIME RIB

creekstone slow roasted, herb and garlic crust 16oz | 12oz

BRAISED SHORT RIB

creamy polenta, demi-glace

HERB ROASTED CHICKEN

mary's organic half chicken, truffle mushroom risotto, sage butter sauce 35

*PORTERHOUSE

40 day aged king cut 44oz
dinner for two

BY SEA

*SALMON

dill aioli, fresh lemon

*HOSHIGAKI SCALLOPS

pan seared, mango salsa, lemon butter sauce

SHRIMP SCAMPI

white wine, herb butter, angel hair

*SURF & TURF

7oz center-cut filet, cold water lobster tail

ALASKAN KING CRAB

1lb | 1.5lbs

LOBSTER TAIL

cold water tail



*RIBEYE

creekstone 40-day aged, boneless prime ribeye 16oz

*NEW YORK

creekstone 40-day aged bone in prime new york, rich marbling 18oz



*MRKT STEAK BURGER

10oz prime patty, white cheddar, caramelized onions, tomato, wild arugula, dijonnaise, griddled potato bun, parmesan-garlic fries

ACCOMPANIMENTS

HALF-POUND KING CRAB LEGS

“OSCAR STYLE”

lump crab | king crab | lobster

PETITE LOBSTER TAIL

JUMBO GRILLED SHRIMP



SAUCES

RED WINE

CHIMICHURRI

*BERNAISE

GARLIC CILANTRO

PEPPERCORN

HOLLANDAISE

SAUCE TRIO

SIDES

ROASTED BRUSSELS SPROUTS

LOADED BAKED POTATO

BAKED POTATO

BUTTER WHIPPED

YUKON GOLD MASHED

SWEET POTATO

MAC & CHEESE

add lobster | add bacon

CREAMED CORN, FRESNO CHILIS

GREEN BEANS ALMANDINE

SAUTÉED BROCCOLINI

GRILLED OR STEAMED ASPARAGUS

SAUTÉED OR CREAMED SPINACH

SAUTÉED WILD MUSHROOMS

TRUFFLE PARMESAN FRIES



* Thoroughly cooking foods of animal origin, such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Young children, elderly and certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.