

APPETIZERS

\$6

Soup of the Day

Bacon, Corn & Goat Cheese Beignets - Smoked Tomato Sauce

Cowboy Caviar - Tortilla Chips, Candied Bacon

\$8

Vietnamese Style Fried Calamari - Roasted Peanuts, Mint, and Cilantro

Raw Oysters on the ½ Shell - Horseradish, Cocktail Sauce, Lemon**

Marker 32 Broiled Oysters - Bacon, Pecorino Romano, Spinach and Sundried Tomato

\$10

Fuego Rock Shrimp - M32 Datil Mustard Sauce, Cucumber and Fennel Slaw

Fried Oysters - Creamy Grits and Tasso Gravy

Mussels with "Steve's" Tomato Gravy and Grilled Focaccia

\$12

Yellow Fin Tuna Poki - Wakame, Fried Wonton, Wasabi Aioli, Sriracha**

Hoisin BBQ Short Ribs
with Sesame Slaw

Grilled Octopus and Corona Bean Salad - Baby Lettuce, Lemon Oil, Cherry Tomato

SALADS

Warm Spinach Salad - Swiss, Mushroom, Bacon, Honey Tarragon Dressing
7

Field Greens - Georgia Peanut Dressing, Raisins, Peanuts, Tomato Concassé
5

Classic Caesar - Olive Tapenade, Pecorino Romano, Garlic Croutons
7

ENTREES

Grilled Salmon "Picnic" - Warm Bacon Potato Salad, Spinach, Mustard Horseradish Butter
21

Chicken Sauté - Porcini Pan Sauce with Crushed Potatoes
19

Seared Scallops - Spicy Shrimp Broth, Grits, Collard Greens and House Dried Tomato
23

Seared Sirloin Steak - Hand Cut Shoestring Potatoes, Brandy Peppercorn Demi
18

Sautéed Florida Pompano - Sage Brown Butter, Pine Nuts, Jasmine Rice and Seasonal Vegetables
23

Herb Grilled Local Fish - Hoppin' John with Basil Pesto Rice
Market Price

Shrimp and Andouille Fettuccini - Smoked Pepper Tomato Sauce and Pecorino Romano
21

Wood Grilled Beef Tenderloin with Fried Oysters - Truffled Mascarpone Grits, Greens, Brown Butter Hollandaise
29

Yellowfin Tuna Diane
Crushed Potatoes, Seasonal Vegetables
Market Price

Bistro Style Pesto Pasta
13

SOUTHERN STYLE SEAFOOD

Fried Jumbo Shrimp - Sweet Fennel Salt Fries, Celery Root Slaw, Marker 32 Tartar Sauce
19

Fried Select Oysters - Sweet Fennel Salt Fries, Celery Root Slaw, Marker 32 Tartar Sauce
20

Local Blue Crab Cakes - Caper Dill Aioli, Crushed New Potatoes, Steamed Spinach
22

The Consumption of Raw or Undercooked Food Elevates the Risk of Food Borne Illness

18% Service Charge May Be Added to Parties of 6 or More
As well as, all prices are subject to change.

*Our Chefs work closely with Local fishermen and farms to ensure the freshest possible product.
Enjoy!*

KIDS MENU

\$8

Grilled or Fried Shrimp	Grilled or Fried Chicken
Grilled or Fried Fish	Grilled Salmon
Pecorino & Garlic Noodles with Shrimp add \$4 with Chicken add \$3	Sirloin Steak Tips

DESSERTS

\$8

Brioche Doughnut
with Honey Five Spice Ice Cream

Caramel Crème Brule

Turtle Tart

Spiced Banana Bread Pudding
with Honey Peanut Ice Cream

Vanilla Mascarpone Cheesecake
with Cane Sugar Pecan Sauce

Warm Almond & Olive Oil Cake with Cracked
Pepper Goat Cheese Ice Cream & Strawberry Jam

Bailey's Chocolate Mousse Cup
with White Chocolate Shavings

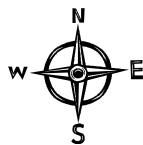
Chocolate Truffle Torte

**Dessert Selections Change Frequently...
Please Check for Current Selections**

Let Marker 32 Cater your next event!

2-for-1 Happy Hour
Daily from 5-7pm

Private Room Available for
Parties up to 60 people



M A R K E R

32

RESTAURANT

*Recently received the "Snail of Approval" by
Slow Food First Coast*

14549 Beach Blvd At ICW Jacksonville, FL 32250
904-223-1534

www.marker32.com

Text Marker to 58789 for Special Offers