



SMALL PLATES & SALADS

(V) CHARRED SHISHITO PEPPERS Parmesan, Smoke Paprika Aioli	9
(V) SWEET AND SPICY EDAMAME Smoky Chili, Itotogarashi	7
SALT N' PEPPER CALAMARI Lime, Wasabi Tartar Sauce	15
(V) GOAT CHEESE CROQUETTES Quince Paste, Chives	9
OCTOPUS A LA PLANCHA Creamer Potatoes, Tomatoes, Fresh Herb	17
BLACK TRUFFLE PIZZETTA Ricotta, Fontina, Taleggio Cheese	22
WOOD-FIRE WAGYU BEEF SLIDERS Caramelized Onions, Aged Manchego Cheese, Quail Egg	15
PAN SEARED FLORIDA PRAWNS Lime, Garlic, Chili	13
MARION WEDGE SALAD Creamy Jalapeño Sauce, Crispy Rice, Crunchy Bacon	12
(V) BURRATA TWENTY FIVE TOMATOES Creamy Burrata, Tomato Vinaigrette	16
(V) WILD ARUGULA SALAD Avocado, Cilantro, Espelette Pepper	12

ROBATA GRILL & KITCHEN

GRILLED SPICY BEEF TENDERLOIN Ginger, Spring Onions, Chili Sauce	35
DRY AGED RIBEYE WITH BONE MARROW Truffle Aioli, Spring Onions	42
PRIME SKIRT STEAK Wasabi Chimichuri	26
FIRE ROASTED RACK OF LAMB Ginger Miso Glaze, Cucumber Tonkatsu, Yakiniku Sauce	38
SMOKE ROAST MISO SEA BASS Baby Bok Choy, Clear Ocean Broth	32
SMOKE ROAST BRANZINO Mediterranean Sea Bass, Pan Seared Broccolini	1 PERS/1 LB, 34
(V) RISOTTO HOT POT Japanese Mushrooms, Acquerello Rice Add Shaved Black Truffles +2.5	26
(V) BUCATINI CACIO E PEPE Thick Spaghetti, Pecorino Romano, Black Pepper	17

SUSHI & SASHIMI *

(2 pcs)

BIGEYE TUNA	8
SKUNA BAY SALMON	7
FLORIDA SHRIMP	6
YELLOWTAIL	8
SPANISH OCTOPUS	7

SIGNATURE ROLLS *

TWO-TIMING TUNA Spicy Tuna, Tuna Sashimi, Avocado, Cucumber	15
SAKE MAKI Peppered Salmon, Cream Cheese, Cucumber, Avocado, Serrano Pepper, Onion, Ponzu Tobico	15
HAMACHI JALAPENO Soy Paper, Chopped Hamachi, Jalapeño, Cilantro, Wasabi Mayo, Cucumber, Avocado	15

CRUDOS & RAW BAR *

TUNA TARTARE Avocado, Watercress, Lemon Emulsion	19
WAGYU BEEF CARPACCIO Parisian Salad, Crunchy Parmesan	16
AHI TUNA TART Grilled Tortilla, Truffle aioli, Tomatoes, Jalapeno	17
YELLOWTAIL CRUNCHY TACOS Micro Cilantro, Guacamole	15
WAHOO CEVICHE Citrus, Avocado, Red Onion, Grilled Corn, Cilantro	14
TODAY'S OYSTER SELECTION Lemon Mignonette 1/2 Dozen 16 Dozen 32	
CRISPY SPICY TUNA Masago, Chives, Jalapeno, Chili Sauce	12
CHILLED JUMBO SHRIMP COCKTAIL Cocktail Sauce, Lemon	18
KING CRAB LEG Steamed, Seasoned Herb Butter, Cocktail Sauce	28
TASTING PLATTER 1/2 Lobster, 10 Oysters, 6 Shrimps	50

LARGE PLATES

FREE RANGE ROTISSERIE CHICKEN Savory Lemon Glaze, Creamer Roasted Potatoes	36
WOOD-FIRE WAGYU BEEF TOMAHAWK 32 OZ, Creamer Potatoes, Grilled Shishito Peppers, Garlic Wafu, Ponzu	95
SEAFOOD PAELLA (FOR 2) Wild Tiger Shrimp, Maine Lobster, Clams, Mussels	62
WHOLE FISH (2/3 PPL)	
SMOKE ROAST BRANZINO * Mediterranean Sea Bass, Pan Seared Broccolini	105
CHARGRILLED SNAPPER * Local Snapper, Pan Seared Broccolini	95

* Grilled Over Our Wood Fire or Baked In Normandy Seasalt

SIDE DISHES

PARMESAN TRUFFLE FRIES	9
MISO ROASTED CAULIFLOWER	10
CRISPY BRUSSELS SPROUTS LEMON MISO	10
CREAMED SPINACH AND ARTICHOKE	10
COAL ROASTED ASPARAGUS	10

(V) VEGETARIAN

*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Marion imposes an automatic, non discretionary service charge of 18% to 20%

EXECUTIVE CHEF: GUSTAVO VERTONE

ICE CREAM & SORBET

ASK FOR FLAVORS OF THE DAY

\$10 FOR 3 SCOOPS

CRAFT BEER

IMPORT

KRONENBOURG 1664, FRANCE 6
ESTRELLA INEDIT, SPAIN 8

DOMESTIC

SANDBAR SUNDAY, LOCAL 6
ISLAMORADA ALE, LOCAL 6

DESSERTS

WARM CHOCOLATE FONDANT Hot Chocolate Fudge Cake, Vanille Ice Cream	12
ASUKI CRÈME BRÛLÉE Wild Berries	10
YUZU KEY LIME PIE Japanese Meringue, Caramelized Key Lime	10
NEW YORK CHEESECAKE Vanilla Cheesecake, Summer Berries	10
ROCK GARDEN TIRAMISU Our Version of Classic Tiramisu	10
WHITE CHOCOLATE MOUSSE Mixed Berries, Raspberry Compote	12

WINE

(by the glass)

CHAMPAGNE & SPARKLING

PROSECCO Veneto, NV	11
PERRIER JOUËT, GRAND BRUT Epernay, Champagne, NV	17
TAITTINGER, PRESTIGE ROSÉ Reims, Champagne, NV	20
RUINART, ROSÉ Reims, Champagne, NV	34
RUINART, BLANC DE BLANCS Reims, Champagne, NV	34

WHITE

PINOT GRIGIO, SANTA CRISTINA Della Venezie	11
CHARDONNAY, LOUIS JADOT 'STEEL' Burgundy	12
SAUVIGNON BLANC, CAPE MENTELLE Australia	12
CHARDONNAY, ANTICA Napa Valley	14
Côtes de Provence	
CHÂTEAU FONT DU BROCC, VERMENTINO Côtes de Provence	14
CHARDONNAY, STONELEIGH New Zealand	14

ROSÉ

CHÂTEAU FONT DU BROCC Côtes de Provence	14
CHÂTEAU D'ESCLANS WHISPERING ANGEL Côtes de Provence	15

RED

PINOT NOIR, KENWOOD Russian River	14
TEMPRANILLO, CAMPO VIEJO Rioja	12
SANGIOVESE, CASTELLO BANFI, 'BELNERO' Tuscany	16
CABERNET SAUVIGNON, MOTTO California	14
CHÂTEAU MAISON NOBLE Bordeaux	10
MALBEC, TERRAZAS DE LOS ANDES Mendoza	15

COCKTAILS

LA FAVORITE Beefeater Gin, Fresh Mandarine Juice, Homemade Black Tea Syrup, Fresh Lemon Juice, Angostura Bitter, Egg White	14
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THE DUSTY ROSE Zigmum Mezcal Anejo, Fresh Pineapple, Jalapeño, Homemade Agave Syrup	15
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GINGER SAMURAI Gin Nolet's, Yuzu Juice, fresh Ginger Juice, Homemade Carrot Juice, Lemon, Angostura Bitters	15
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ELYX COPPER CUP Elyx Vodka, Fresh Lime Juice, Homemade Berry And Tarragon Syrup, Ginger Beer	15
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SHE IS SO OLD FASHIONED Zacapa 23, Angostura Bitter, Orange Bitters, Sugar Grapefruit Peel	15
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FRENCH QUATER Bullet Bourbon, Fresh Strawberries, Fresh Lemon Juice, Basil, Orange Blossom	15
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LE BUBBLY Perrier Jouet Champagne, Cocchi Americano, Fresh Lemon Juice, Local Honey, Cranberry Bitters	14
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SEA OF LOVE Avion Tequila, Pineapple Infused Aperol, Yuzu Juice, Egg Emulsion, Volcanic Salt	14
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HER NAME WAS MARY Belvedere Vodka, Fresh Lemon Juice, Olives, English Sauce, Fresh Tomato Juice, Black Truffle	25
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BÉLUGA MARTINI Choose your Perfect Béluga Gold Line Dry Martini	30
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NON-ALCOHOLIC COCKTAILS

TROPICAL TWIST Freshly Juiced Pineapple, Passion Fruit, & Lime, Swirled With Jalepeño Infused Ginger Syrup, Topped Off With A Splash Of Ginger Ale	6
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THE GREEN DREAM Freshly Juiced Apple, Celery, Cucumber & Lime Blended With House Basil Syrup	6
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MAMA'S LEMONADE Freshly Squeezed Grapefruit, Orange & Lemon Juice, Touch Of Orange Blossom	20
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LA FRAGOLA Cranberry & Lime Juice Tumbled With Strawberry, Fresh Mint Balsamic Cream	6
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TOKYO SUNRISE Homemade Coriander Syrup Shaken With Fresh Lemon Lychee & Ginger Juice	6
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LAVENDER LEMON SODA Fever Tree Bitter Lemon Soda With Infused Lavender	15
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MARION LEMONADE Homemade Rosemary Lemonade	15
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BTG 5 BTB

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