

Laissez les bons temps rouler!

Let the good times roll!



Marais is pronounced (Mah-Ray) with a silent "S"

Smoked Redfish Dip & Cajun Firecrackers Marais smoked Redfish dip, sweet pickled red onions, capers, sliced jalapeno served with Marais Firecrackers 9

Lump Blue Crab Beignets Deep fried savory pastry filled with lump crab served with house made remoulade 12

Chef Frank's Homemade Meatball Sliders 3 handmade meatballs and house made slow simmered Bolognese 12

Plank Gator Bites Breaded & fried alligator tail meat with house Remoulade 12

Bacon Candy Deviled Eggs 6 deviled eggs topped with a chunk of Marais bacon candy 12



Marais is the Cajun word for swamp or bayou!

Oysters Marais Garlic Butter, spinach, artichoke, Romano and Parmesan cheeses 15 /27

Mardi Gras Absinthe spiked red pepper oil, lump crab, chopped shrimp, Parmesan & Romano cheeses 15 /27

Vieux Carré Chargrilled half shell French Quarter style with garlic butter and parmesan 14 /25

Marais Trio 4 Oyster Marais, 4 Mardi Gras and 4 Vieux Carré 27

Fresh Shucked with cocktail, chimichurri and mignonette Sauces, 11 /21

Soups and Gourmet Salads

Marais Seafood Gumbo Dark roux, crab, shrimp, oysters, crawfish tails, white rice. Bowl 15 Cup 11

Marais Caesar Salad Deconstructed heart of romaine, house croutons, shaved parmesan, our Caesar dressing 11
Add 6 blackened or grilled shrimp 9 blackened or grilled chicken breast 4 grilled salmon filet 10

Holly's Strawberry Salad Baby mixed greens, fresh strawberries, candied pecans, dried blueberries, honey goat cheese, house made creamy blueberry poppy seed dressing and Marais berry scone 13 *
Add 6 blackened or grilled shrimp 9 blackened or grilled chicken breast 4 grilled salmon filet 11

Classic Wedge Salad Roquefort blue cheese, bacon crumbles, diced tomato, avocado, blue cheese dressing 11
Add 6 blackened or grilled shrimp 9 blackened or grilled chicken breast 4 grilled salmon filet 10

Sandwiches All served with lettuce, tomato, plank pickles & Zapp's Gator Taters Add fries 2.99

Marais Po Boys Shrimp, Oyster, or Catfish, blackened, grilled or fried 12

Marais Roast Beef Debris PoBoy Chunks of slow simmered roast beef & au jus for dipping 12

Plank Burger Half pound Beef patty, sriracha mayo, grilled onions, iceberg lettuce, sliced heirloom tomatoes and pickle planks. Choose swiss, American or smoked gouda cheese 12

Fish Tacos Shrimp or Catfish, blackened, grilled or fried, served deconstructed with slaw, Pico de Gallo, cotija cheese and la crema served (2) for 8 or 4.25 each.

Crawfish Fries – curly fries covered with bell peppers and crawfish tails, smothered with Cheese Sauce 12

Steaks & Other Fare

Marais Filet Prime 8 oz. Beef Tenderloin coffee crusted and blackened to perfection topped with jumbo lump crab, herbed white truffle butter, sautéed broccolini 54

16 Oz. Delmonico Ribeye Prime, aged, hand cut, seared @ 1400' sundried tomato horseradish butter 54

Add Bronzed Jumbo Sea Scallops (2) 13 Add 6 Shrimp (Grilled or Blackened) 9
Add Crab Opelousas 9 Lump Crab Oscar 9 Chunk Lobster Cajun Butter 12

Shareable Sides 9

Creamed Spinach Smashed Roasted Garlic & Truffled Potatoes Cajun Braised Mustard Greens
Wild Mushroom Risotto Lemon Scented Jumbo Asparagus Wild Mushrooms with Shallots & Thyme

Cajun Grits Mes Amis "Cajun Grits and Friends" blackened shrimp, Tasso ham, smoked gouda grits and Cajun cream sauce, mushroom and spinach 24 * (recommended) add 2 Bronzed Scallops 13

Fried Shrimp or Flash Fried Oysters Chipotle shrimp slaw, Marais dirty rice or french fries, remoulade sauce Dozen fried shrimp, oysters, or half & half 24

Please ask your server about Low Carb & Gluten Free options! We can meet your needs!

*Contains nuts as an ingredient.

Please notify us of any allergies- not every ingredient is listed, and your well-being is important to us. All items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of illness, especially if you have certain medical conditions.