

Laissez les bons temps rouler at Marais!

Let the good times roll at Marais!



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

Lump Crab and Shrimp Tower Fresh lump blue crab and shrimp atop diced avocado, mango, red onion, cucumber, sweet pea shoots, dressed in cilantro lime and Unagi sauces with fried wontons 18

Marais Crab Cake Jumbo lump crab cake on corn meal dusted fried green tomatoes, Beurre Blanc 23

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

Marais Bacon Candy Smoked, candied & cubed pork belly skewered and served with jalapeno pepper jelly 12

Lobster Cargeaux Lobster tail, Cajun infused garlic, tarragon butter, parmesan and French bread for dipping 22

Seared Ahi Tuna black & white sesame crusted, ginger, wasabi, soy, wakame salad 18

Marais Deviled Eggs 2 smoked trout & caviar, 2 fried shrimp & sundried tomato, 2 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

Gourmet Soup Du Jour (Please Ask Server for The Daily Soup) Bowl 9

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

Main Course

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

24 Oz. Bone in Ribeye Prime, aged, hand cut, seared @ 1400' served sliced & butcher blocked presented, sundried tomato horseradish butter, Himalayan pink salt, house made steak sauce 61

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

8 Oz. Tenderloin 48 Prime, aged, hand cut, seared @ 1400' sundried tomato horseradish butter 48

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
Marais Dirty Rice Wild Mushroom Risotto Wild Mushrooms with Shallots & Thyme
Lemon Scented Jumbo Asparagus Sautéed Broccolini

Veal Osso Buco Braised veal shank, wild mushroom risotto, red wine sauce 37

Pork Chop Blackened Berkshire pork chop, stuffed with boudin, crab Opelousas, Cajun braised mustard greens 28

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

Paneed Chicken Breast with Fried Shrimp and Marais Jambalaya seasoned, lightly breaded chicken breast pan fried topped with 3 fried gulf shrimp, andouille sausage on top Marais Jambalaya covered in Sauce Piquant! 26

Orleans Florentine Seafood Pasta Jumbo scallops, mussels, & shrimp tossed with tomato, spinach, shaved parmesan, in a light Cajun sauce finish on Angel Hair pasta 30

Short Rib stuffed Ravioli Handmade ravioli stuffed with braised short rib, Bolognese and shaved parmesan 28

Alfredeaux the Dark Gemelli pasta tossed in Cajun spiced, rich house made alfredo sauce, tomatoes, applewood smoked bacon piled high and topped with blackened chicken breast and blackened jumbo gulf shrimp 24

Jerk Seasoned Grilled Wild Salmon Lobster rum butter, heirloom Carolina Gold Rice risotto, roasted patty pan 36

"Dry Packed" Jumbo Sea Scallops Bronzed sea scallops over lobster/wild mushroom risotto, Beurre Blanc 36

Bourbon Street Redfish Pecan crusted redfish filet, lump blue crab & shrimp creole bourbon butter, Acadiana vegetable medley, Marais dirty rice 32 *

Marais Seafood Feature of the Day Please see your server for details!

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

*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.