

Marjie's GRILL

scan here to donate!



Hurricane Ida devastated Southeast Louisianians including many of our beloved fishermen, shrimpers & oyster farmers. Please consider donating to one of our favorite people, Mr. Shrimp, who needs funds to rebuild his home. We wouldn't have this restaurant if it wasn't for him & the other hardworking folks of South Louisiana who keep the Gulf seafood industry alive.

LET US FEED YOU!

For parties of four or more put your dinner in our hands; we'll send you a family style feast of this evening's favorites. Dessert upon request.

get it started

- LOUISIANA PORK HOT LINK. 9
a fresh & delicious sausage of pasture raised pork, lemongrass, herbs & lime leaf; served with honey mustard & cane syrup
- SWEET SHRIMP AGUACHILE. 10
raw wild Louisiana catch dressed with roasted habanero & Meyer lemon; sticky rice lagniappe
- CHARCOAL GRILLED MARKET VEGETABLES. 11
the season's finest! local fall veggies charred up & dressed with herbs, lime & fish sauce; served over cornbread romesco
- COAL ROASTED MUSHROOMS. 15
Mississippi shiitakes & LA oyster boomers topped with crispy Benton's ham, fish sauce, lime & mint
- SHAVED BENTON'S COUNTRY HAM. 12
12 month aged smoked Tennessee hog sliced up thin & served with pickled shallot, Alabama apple, cane syrup, mint & chillies

salads

- RADISHES & BUTTER. 8
with sea salt, citrus & mint on a swoosh of homemade cultured butter
- CRAB CAESAR. 16
fresh farm greens tossed with a zippy garlic fish sauce dressing, mint, Louisiana blue crab & cornbread croutons
- AUTUMNAL SOM TAM. 10
baby brussels, local root vegetables & Alabama apples pounded in a funky chili vinaigrette with lime, herbs & dried shrimp; toasted pecan lagniappe
ask for double spicy!

the grill

- JERK SMOKED MISSISSIPPI LAMB LEG. 28
tender Halal lamb rubbed with habanero & herbs, slow roasted over oak logs & served sliced with with Thai sticky rice & curried brown gravy
- CHILI BUTTER JUMBO SHRIMP. 18
Mr Shrimp's peel & eat Gulf beauties grilled over glowing coals; tossed with lemongrass sambal butter, herbs & lime
- HONEY BUTTER YARDBIRD. 32
she's back!
½ of a pasture raised Louisiana chicken rubbed with chili & garlic; slow cooked over oak logs, basted with sweet cream butter, honey & Tabasco mash; Thai chili dipping sauce on the side
- BBQ LOUISIANA DUCK. 32
Backwater Farms fatties slow cooked in smokey duck fat; served with persimmon BBQ sauce & roasted Bama apples
- COAL ROASTED AMBERJACK. 24
fresh Gulf catch grilled over an open flame & brushed with fish sauce caramel; topped with cherry tomatoes, cornbread croutons & fresh mizuna; citrus squeezy on the side

sides

- COAL ROASTED SWEET POTATO. 6
drizzled with cane syrup, butter & sea salt
- PIT BRAISED GREENS. 6
simmered in a savory broth with country ham, chili vinegar & caramelized onions
- BUTTERED CORNBREAD. 3⁵⁰
y'all...
- MARKET PICKLES. 6
seasonal selection of house pickled veggies
- STEAMED LOUISIANA RICE. 3
rice is nice



A 3% SERVICE FEE will be added to your check for our Employee Wellness & Support Fund, which goes directly to financially support our staff's mental & physical health & sick leave. Thank you for participating & being part of our community. ♥