

Marjies^{*} GRILL

We highly encourage you to order family style for the table. All items are à la carte so don't be scared to order a bunch of everything! Please inform us of any allergies or dietary restrictions. Due to the size of our kitchen & the care we put into every dish food will come out as it is ready.

get it started

FRESH CRACKLIN. 7

dusted with our chili garlic spice

GRILLED SHISHITO PEPPERS. 7

our favorite snacking pepper!

served with cornbread romesco & sea salt

CRAB & WATERMELON. 16

Mississippi melons & fresh picked Louisiana crabmeat tossed with chili, lemongrass & fish sauce; crispy shallots on top

CUCUMBER & MELON SOM TAM. 9

refreshing & spicy salad lightly pounded in a funky chili vinaigrette with dried shrimp, lime & herbs
ask for double spicy!

CHARCOAL GRILLED OKRA. 10

tossed with crushed tomatoes & cane vinegar; served over Thai style spicy smoked fish relish; lime squeeze on the side

GULF TILEFISH & CRAB CEVICHE. 12

our favorite fresh catches marinated with lime, criolla sella chilis, ginger & herbs; topped with crispy skin & Benton's ham

sides

COAL ROASTED SWEET POTATOES. 6

charred & drizzled with cane syrup & sea salt

BUTTERED CORNBREAD. 3⁵⁰

y'all...

STEWED FIELD PEAS. 6

simmered in rich pork stock

MARINATED CUCUMBER. 5

fresh & light!

STEAMED LOUISIANA RICE. 2

rice is nice

fried

CORNMEAL CRUSTED

SOFTSHELL CRAB. 22

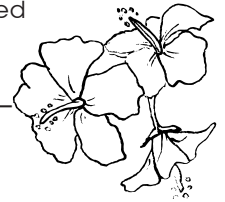
dreams come true! served with sweet corn & herb salad; fresh chili vinegar on the side

HOT! FRIED DES ALLEMANDES CATFISH. 14

wild caught filets crusted in heirloom cornflour; smothered with Tabasco mash & herbs; zippy ranch on the side

CRISPY PORK KNUCKLES. 11

tender, fatty, chewy, crazy, sexy, cool; tossed with fish sauce, cane syrup, chilis & herbs



grilled

OAK SMOKED WAGYU

BEEF SHOULDER. 19

Louisiana beef smoked all damn day!! served with Laos style lemongrass chili jam, herbs & sweet harvest melons

WOOD ROASTED EGGPLANT. 10

served over chili yogurt & smothered with fresh herbs roasted pecans & preserved lemon

CHILI BUTTER GULF SHRIMP. 16

peel & eat sweet Gulf beauties tossed with lemongrass sambal butter, herbs & lime

COAL ROASTED SWORDFISH. 22

fresh Gulf catch grilled over glowing coals & basted with chili butter; served on peach lemongrass aguachile with roasted heirloom sweet peppers

MONROE COUNTY PORK

SHOULDER STEAK. 19

pasture raised Louisiana pork rubbed with chili & garlic, charred over glowing coals & dipped in spicy Kentucky BBQ vinegar; served sliced with herb wraps & roasted Thai chili dipping sauce

HONEY BUTTER CHICKEN WINGS. 14

a pile of wood roasted Louisiana wings rubbed with chili & garlic, glazed with Tabasco mash & local honey; Thai style nam prik & honey mustard on the side

LET US FEED YOU!

For parties of four or more; we'll send you a family style feast of this evening's favorites.

\$40 per head, dessert upon request.