

Marseille

Oyster Happy Hour
daily 3:30-5:30

brasserie * café * bar a vins

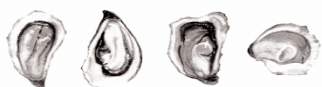
Dinner Service
Sunday-Tuesday 4-10 PM
Wednesday-Saturday 4-11 PM

Fin de Soirée

Nightly 8PM - Close

STEAK FRITES*

herb marinated bistro steak,
peppercorn sauce maison,
pommes frites \$29



HUITRES*

1/2 dozen east coast oysters \$22

LE FROMAGE

Selection of Cheese
from Murray's

1 / \$9 3 / \$22

Kors d'Oeuvre

SOUPE A L'OIGNON GRATINÉE	beef broth, cave aged gruyere, crostini	16.
ESCARGOTS EN PERSILLADE	baguette crostini	18.
FAVA BEAN HUMMUS	chickpea panisse, red pepper coulis, za'atar	16.
SHRIMP BEIGNETS	tempura fried shrimp, smoked red pepper rouille.....	18.
DUCK LIVER MOUSSE	port wine gelée, sour cherries, grilled sourdough	21.
SUMMER RISOTTO	corn, peas, tomatoes, crème fraiche, parmesan	18.
OYSTERS ROCKEFELLER	bechamel, spinach, panko, fresno chili crust	21.
BISTRO SALAD	bibb lettuce, mustard vinaigrette, radishes	16.
HARICOTS VERT SALADE	crumbled goat cheese, fines herbs, dijon vinaigrette.....	18.
TUNA TARTARE*	avocado, spicy aioli, sesame seeds, watercress.....	22.
GRILLED OCTOPUS	gypsy pepper romesco, olives, confit fingerling potatoes.....	24.



Bouillabaisse

PETITE

monkfish, shrimp, mussels
enjoy as an appetizer
\$21.

CLASSIC

monkfish, branzino,
shrimp, mussels, clams
our classic entree for one
\$42.

LE GRANDE BOUILLABAISSE

monkfish, branzino,
lobster tails, shrimp,
mussels, clams
bouillabaisse for two
\$85.

Plats Principaux

POULET ROTI	roasted half chicken, creamy polenta, braised swiss chard, sauce aux champignons	34.
CONFIT d'CANARD	confit duck leg, flageolet bean ragout, zucchini, crispy pancetta	36.
PASTA PRIMAVERA	house made cavatelli, heirloom spinach, cherry tomatoes, peas, ricotta salata, basil & asparagus veloute	26.
MOULES MARINIÈRE	shallots, garlic, butter, white wine bouillon, pommes frites	28.
SKATE WING MEUNIÈRE	French lentils, sautéed spinach, beurre blanc	30.
GRILLED SALMON*	ratatouille niçoise, sautéed broccolini	36.
BRANZINO	olives, preserved lemon, charred tomatoes, red bliss potatoes	38.
VEGETABLE COUSCOUS	zucchini, eggplant, cauliflower, carrots, purple potatoes, garbanzo beans, dates, almonds, moroccan tomato sauce	26.
PORK CHOP SCHNITZEL	arugula, castelvetrano olives, caciocavallo cheese	36.
DAUBE OF BEEF SHORT RIBS	buttered egg noodles, roasted rainbow carrots	44.
STEAK FRITES*	12oz. N.Y. strip steak, béarnaise sauce, pommes frites.....	48.
BURGER AMÉRICAIN*	sharp cheddar, lettuce, tomato, onion, pickles, pommes frites	26.

Sides

haricots vert 9. rainbow carrots 8. garlicky sautéed spinach 9. pommes frites or purée 8.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs increases the risk of foodborne illness

Executive Chef Xavier Monge