



TO START

M'S CORNBREAD 4

APPLE JAM, HONEY BUTTER

SALMON TARTARE 17

GOOSEBERRIES, PICKLED CHILIS, CORN CAKE

GRILLED SHRIMP 19

AGUACHILE, CUCUMBER, AVOCADO

SWEET SPICY WINGS 18

SWEET CHILI SOY, CRISPY SHALLOTS

JERK OCTOPUS 21

COCONUT, PICKLED WATERMELON

PLATTERS & TOWERS

DOZEN OYSTERS 38

MIGNONETTE,
M'S COCKTAIL SAUCE

SEAFOOD 65

SHRIMP, CLAMS,
OYSTERS

PLEASER 135

GRILLED SHRIMP, SALMON
TARTARE, SWEET SPICY WINGS,
M'S CORNBREAD, FRIES

BALLER 175

LOBSTER, SHRIMP, OYSTERS,
KING CRAB, CLAMS,
COCKTAIL SAUCE, APPLE MIGNONETTE

SALADS

GREENS & GRAINS 15

FARRO, QUINOA, ARUGULA, RICOTTA, GOLDEN RAISINS

LIONI BURRATA 18

BUTTERNUT SQUASH, BEETS, BLACKBERRY
VINAIGRETTE, CRACKERS



MAINS

GRILLED SALMON 32

KIMCHI, COCONUT, APPLE, CRISPY TARO

DOROWAT PASTA 23

SPICY CHICKEN STEW, RICOTTA, ROSEMARY

SMASHED BURGER 21

MAPLE ONION JAM, CHEDDAR, JERSEY HAM, GARLIC MAYO
ADD BACON 3

GRILLED HALF CHICKEN 27

SOY HONEY GLAZE, ROMESCO, SUCCOTASH

STEAK & POTATOES 45

12 OZ. DRY PRIME RIBEYE, ARUGULA SALAD, SMASHED POTATOES, CHIMICHURRI

FARMER'S GARDEN 24

ROASTED CAULIFLOWER, GLAZED MUSHROOMS, EGGPLANT

TO SHARE

BIRD ROYALE 70

WHOLE FRIED CHICKEN, GRILLED
CORN, MAC N' CHEESE, BISCUITS

SEAFOOD JAMBALAYA 70

SHRIMP, SQUID, CLAMS, CRAB,
MUSSELS, GARLIC RICE, TOMATO

SIDES 8

GRILLED CORN

BERBERE, LIME, PARMESAN

SIDE FRIES

GARLIC MAYO

MAC N' CHEESE

BAKED MAC, BREADCRUMBS

FALL SUCCOTASH

WHITE BEANS, CORN, TOMATO

MARCUS FOCUSES ON LOCAL, SUSTAINABLY SOURCED SEAFOOD, MEAT, AND SEASONAL VEGETABLES PREPARED WITH FRESH, GLOBALLY-INFLUENCED FLAVORS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

ENVUE

AUTOGRAPH COLLECTION[®]
HOTELS

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