

Marsh House

401 11th Ave S 37203-4525 · +16152626001 · Updated: Jan 14, 2026

[View online menu](#)



SEAFOOD TOWERS 3

Wade In the Water	\$65.00
6 oysters, 6 mussels, shrimp remoulade, smoked fish dip	
Come Sail Away	\$100.00
12 oysters, 12 mussels, shrimp remoulade, ceviche mixto, smoked fish dip	
I'm on a Boat	\$165.00
24 oysters, 24 mussels, shrimp remoulade, smoked fish dip, ceviche mixto	

RAW BAR 4

Shrimp Remoulade	\$20.00
chilled royal reds, remoulade	
Ceviche Mixto	\$22.00
shrimp, scallops, gulf fish, octopus, fresno chile, cilantro, cilantro, aji amarillo	
Salmon Tartare	\$19.00
goat cheese blinis, trout roe, yuzu vinaigrette	
Smoked Fish Dip	\$14.00
pickled chiles, lavash	

CAVIAR 2

Siberian Reserve	AVAILABLE OPTIONS
	14g: \$50.00
	28g: \$100.00
Oscietra Grand Reserve	AVAILABLE OPTIONS
	14g: \$90.00
	28g: \$200.00

SMALL PLATES 7

Shrimp Toast	\$15.00
sweet chili aioli, sesame, fermented radish, ginger salad	
P.E.I. Mussels	\$18.00
white wine, tomatoes, caramelized garlic butter, grilled sourdough	

Crispy Oyster Mushrooms	\$15.00
BBQ aioli, Tennessee white sauce	
Crispy Crab Cake	\$19.00
green tomatoes chow chow relish	
Fishermen's Meatballs	\$16.00
tuna & shrimp, puttanesca, basil, lemon	
Maine House Lobster Roll	\$42.00
brioche, tarragon, lemon, butter fries	
Warm Bread	\$10.00
house made focaccia, Oaxacan sourdough, confit garlic butter	

SOUPS & SALADS 4

Gumbo	\$16.00
shrimp, andouille, okra	
Ando Caesar	\$15.00
poblano peppers, dry jack, pickled onions, baked egg crumble, spiced croutons, roasted ancho dressing	
Kale Salad	\$14.00
goat cheese, Granny smith apple, candied pecans, sherry maple vinaigrette	
Shrimp Louie Salad	\$20.00
chopped romaine, cherry tomatoes, asparagus, thousand island dressing	

MAINS 5

Chitarra Nero	\$42.00
rock shrimp, sofrito butter	
Berkshire Pork Loin Steak	\$46.00
chimichurri, charred, sweet green tomato salad	
Grilled Hanger Steak	\$45.00
summer corn succotash, crispy potatoes	
Collard Green & Ricotta Ravioli	\$39.00
summer tomatoes, roasted garlic veloute	
Fried Chicken	\$34.00
sriracha glaze, pork rice cake, pickled kohlrabi	

FOR THE TABLE 2

32oz Prime Ribeye	\$85.00
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Grilled Whole Fish	\$90.00
(Friday, Saturday only)	

CATCH OF THE DAY 5

Pacific Halibut	\$42.00
Line-Caught Ahi Tuna	\$48.00
Pan Roasted Scottish Salmon	\$38.00
Served With	
chimichurri, charred lemon, blistered shishitos, brown butter, lemon	
Sauces (choice of one)	
salsa verde, chimichurri, mango lemon beurre blanc	

SIDES 4

Broccolini	\$14.00
black garlic vinaigrette	
Wild Mushrooms & Cippolini	\$15.00
ginger ponzu glaze	
Asparagus & Snow Pea Salad	\$12.00
fennel, aioli, mint, crispy shallots	
"Crab Boil" Butter Potatoes	\$14.00
calabrian chile vinegar, herbs, butter	

STARTERS 4

Biscuit	\$6.00
butter, jam	
Blueberry Muffin	\$6.00
stewed, butter, jam	
Cast Iron Cinnamon Roll	\$10.00
cream cheese frosting	
Kale Toast	\$20.00
nuts, avocado, mejdool dates, chickpeas, dukkah, greens, Dozen sourdough	

SOUP & SALADS 3

Gumbo	\$16.00
shrimp, andouille, okra	

Green Caesar	\$16.00
coated anchovy dressing, padron peppers, Vella Dry Jack, pickled onions, boiled egg crumble, spiced croutons	
Quinoa Bowl (Vegan)	\$17.00
sweet potato, avocado, tomato, pickled cauliflower, white bean hummus, agave vinaigrette	

COCKTAILS 6

Q Zone	\$14.00
vodka, pimm's, passionfruit, ginger, lime, pineapple	
Club Aqua	\$14.00
blanco tequila, strega, raspberry, lemon, grapefruit, absinthe	
Motivational Speaker	\$14.00
london dry gin, brutto americano, grapefruit, lime, salt	
Tiny Horse	\$16.00
navajas palazzi single cask gin, mewzark apple aperitif, cocchi americano	
Medieval Barber	\$14.00
plantation 3 star rum, rocky's botanical, pineapple, lime, matcha coco	
Stanza	\$14.00
whiskey, amontillado, banane du brésil, dry curaçao, black walnut*, angostura	

ZERO PROOF 2

Seasonal Spritz	\$10.00
giffard aperitif, strawberry-rhubarb, mint, lime	
The Conan	\$10.00
grapefruit, ginger, lemon, chicory pecan, nutmeg, tonic	

WINE 16

Naveran	\$14.00
Brut Vintage. Cava, Spain 2022	
Louis de Grenelle	\$14.00
Corail Brut Rosé. Saumur, France NV	
André Clouet	\$25.00
Grande Réserve Brut. Bouzy, Champagne NV	
Santiago	\$12.00
Vinho Verde. Portugal 2024	
Murdoch Hills	\$14.00
Sauvignon Blanc. Adelaide Hills, Australia 2023	

Centopassi	\$15.00
Giato. Grillo/Catarratto. Sicilia, Italy 2023	
Golden Cluster	\$15.00
Coury Sémillon. Willamette Valley, OR 2020	
Sandhi	\$16.00
Chardonnay. Central Coast, CA 2023	
Domaine de Fontsaïnte	\$11.00
Gris de Gris. Corbières, France 2024	
Presqu'île	\$16.00
Pinot Noir. Santa Barbara County, CA 2021	
Fitapreta	\$15.00
A Touriga Vai Nua... Touriga Nacional. Alentejo, Portugal 2022	
The Withers	\$16.00
Mr. Burgess Syrah. El Dorado, CA 2018	
Les Traverses de Fontanès	\$11.00
Cabernet Sauvignon. Pays d'Oc, France 2021	
Pied à Terre	\$20.00
Cabernet Sauvignon. Sonoma County, CA 2018	
Anne & Jean-François Ganevat	\$35.00
Victor de la Combe. Vin de France 2019	
Benjamin Leroux	\$35.00
Pinot Noir Bourgogne. Burgundy, France 2022	

BREWS 7

Living Waters	\$7.00
Bier. Kölsch-Style Ale. Nashville, TN	
Jackalope	\$7.00
Thunder Ann. Pale Ale. Nashville, TN	
TN Brew Works	\$7.00
Southern Wit. Wheat Ale. Nashville, TN	
New Heights	\$8.00
IPA. Nashville, TN	
Barrique	\$14.00
Rinds. Barrel Aged Watermelon Sour Ale. Nashville, TN	
Brightwood	\$7.00
Rosewood. Rosé Cider. Nashville, TN	

Maison Gamet

\$50.00

Le Cidre. Cider. Ardenne, France (750mL)