THE MARIN

• COASTAL KITCHEN •

RESTAURANT WEEK

Two-Course Prix Fixe | $25 per person

Choose one first course and one main course.

FIRST COURSE

Roasted Oysters*
Calabrian chili butter, citrus-herb gremolata

The Marin Cheese Selection*
Espresso BellaVitano, triple-cream Brie, fig preserves, toasted crostini

Ahi Tuna Tartare* (+$6)
Crispy capers, preserved lemon, cracked black pepper,
crispy garnish, good olive oil

Calamari
Calabrian chili cream, torched lemon, basil

Waldorf Salad
Grapes, apples, greens, walnuts, celery, bleu cheese, Champagne vinaigrette

MAIN COURSE

Swordfish Milanese (+$4)
Crisp breaded swordfish, heirloom tomato, pickled red onion

Tuscan Pasta (V)
Rigatoni, caramelized onions, fennel, tomato, eggplant, basil

The Marin Burger*
8 oz house blend of brisket, short rib & chuck,
tomato jam, manchego, frisée,
roasted garlic aioli, brioche bun

Caesar Flatbread
Béchamel, garlic & oil, mozzarella on our amazing pizza crust

Add chicken +$4

Moules Frites*
White wine, garlic and herb broth, golden frites

Beverages, tax and gratuity additional.

*FOODBORNE ILLNESS NOTICE: The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ALLERGY NOTICE: Many of our dishes contain or may come in contact with common allergens, including but not limited to milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans and sesame. Please inform your server of any allergies or dietary restrictions.