MARLOW

NYC RESTAURANT WEEK SUMMER 2026
LUNCH PRIX FIXE 60$

STARTERS

Gazpacho, pickled shrimp, cucumber, tomato

Roasted Oysters, Calabrian, Crab Fat, Breadcrumb

Fried Green Tomato, remoulade.

Cured Salmon, sauce gribiche, trout roe, dill

ENTREES

Blackened Snapper, Piquillo, corn relish

Burger, pimento cheese, lettuce, tomato, onion, pickle

Summer Succotash, Romesco, roasted maitake

Shrimp and grits, trinity, sherry cream, stone ground grits

EXECUTIVE CHEF BRAXTON DECKER

We are committed to serve our guests local, organic and GMO-free products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Respectfully, we cannot modify dishes nor split plates.