

- EST - - 2023 -



MARSEILLE

13

CUISINE MÉDITERRANÉENNE

SERVICE
SUN - THURS 4PM - 10PM
FRI - SAT 4PM - 11PM

FOLLOW US
@MARSEILLEBOSTON
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DINNER

ASSIETTES FROIDES

Assortiment de Trois Fromages 22

Chef's Selection of Assorted Cheeses

Mousse de Foie de Volaille 14

Chicken Liver Mousse

Pâté de Campagne 16

Country Paté

Chips Maison 12

Sea Salt , French Onion Dip

Mezze 22

Nicoise Olive Tapenade, Za'alook, Tzatziki, Grilled Pitta

Olives Marinées 11

Rosemary, Orange, Caraway

***Tartare de Boeuf 20**

Classic Parisian Condiments, Toasted Brioche

Saumon Fumé 16

Smoked Salmon, Horseradish Creme Fraiche, Lemon,

Capers, Chives, Shallots, Potato Chips

ASSIETTES CHAUDES

Octopus Grillé 26

Tzatziki, Chickpeas, Tomato, Lemon, Red Onion, Olive Oil

Sautéed Prawns Provençal 22

Shallot, Lemon, Caper, Garlic, Tomato, White Wine

Escargots en Croûte 18

Mushrooms, Beurre Persillé

Panisse 18

"Chickpea Fries," Espelette Aioli

Brandade 15

Salt Cod Croquettes, Espelette Aioli

SALADES

Salade Lyonnaise 15

Frisée, Bacon, Brioche Crouton, Sherry-Dijon

Vinaigrette

Fattoush Salad 15

Romaine, Carrots, Radish, Red Peppers, Olives,

Tomato, Cucumber, Crispy Pita, Oregano Vinaigrette,

Feta Cheese

Roasted Broccoli Salad 17

Shaved Broccoli, Pears, Peas, Manchego Cheese,

Toasted Almonds, Lemon & Olive Oil

MÉLANGE DE MARSEILLE

Board of Charcuteries, Cheeses,
Mixed Vegetables, and more....

27

L'ÉCAILLER

*Huitres

Half Dozen

20

Dozen

38

Caviar

85

SOUPES

Soupe à L'oignon Gratinée 16

Gruyere Cheese, Baguette Toast

Soupe de Homard 16

Lobster Soup, Fleuron, Cream Sherry

ENTRÉES

*Moules Frites 27

Shallots, Chorizo, Tomatoes, Garlic, White

Wine, Lemon, Pommes Frites

Trout Almondine 32

Sautéed Brook Trout, Haricot Verts, Almonds,

Brown Butter

*Bouillabaisse Locale 38

Fish & Seafood Stew, Saffron Tomato Broth,

Rouille, Toasted Baguette

Poulet Rôtisserie 32

Roasted half Chicken with Potatoes Confit, au

Jus, Za'atar

*Duck Confit 32

French Lentils, Pearl Onions, Braised

Cabbage, Pomme Puree

*Steak Frites 42

Grilled Sirloin, Maître d'Hotel Butter, Fleur de

Sel, Onion Confit

Risotto Fruit de Mer 33

Lobster, Shrimp, Mussels, Calamari, Roasted

Shallots, & Tomatoe

Fettuccine au Truffe 32

Shallot Confiture, Mushroom, Black Winter

Truffle, Grana Padana

ACOMPAGNEMENTS

Haricots Verts 13

Green Beans, Toasted Almonds, Anchovy Aioli

Pommes Frites 12

French Fries, Aioli

Every Sunday Night

Couscous Special

Ask your Server about it

*These items may be raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.