

## Homemade Desserts

*Desserts are freshly made by Mara & her staff*

<b>King's Cake – Cinnamon Sugar</b>	\$35
<b>King's Cake – Other Fillings</b>	\$40
<i>Pecan Cinnamon Sugar, Cream Cheese, Nutella,</i>	
<b>Carrot Cake</b>	\$55
<i>Frosted with pecan buttercream</i>	
<b>Chocolate Pecan Cake</b>	\$55
<i>An almost flourless decadent dark, fudgy cake glazed with dark chocolate and dusted with toasted crushed pecans</i>	
<b>Red Velvet Cake</b>	\$55
<i>With a pecan, maraschino cherry, coconut filling and buttercream frosting</i>	
<b>Coconut Cake</b>	\$55
<i>A white cake made with coconut milk, filled and frosted with a coconut frosting, dusted with toasted coconut</i>	
<b>Banana Butterscotch Rye Pie</b>	\$55
<i>A Vanilla Wafer, Redemption Rye crust, filled with a butterscotch Redemption Rye custard with folded in bananas, served with fresh whipped cream and Redemption Rye infused Caramel drizzle.</i>	
<b>Bluegrass Pie</b>	\$45
<i>A pecan pie with a layer of chocolate &amp; bourbon in the filling baked in a pecan graham cracker crust</i>	
<b>Chocolate Cream Pie</b>	\$45
<i>An Oreo crust filled with dark chocolate mousse, topped with fresh whipped cream</i>	
<b>Coconut Cream Pie</b>	\$40
<i>Coconut custard in an Animal Cracker cookie crust, topped with merengue and dusted with toasted coconut</i>	
<b>Traditional Pecan Pie</b>	\$40
<i>Baked in a flakey butter crust</i>	
<b>Pumpkin Pie</b>	\$20
<b>Apple Pie</b>	\$30
<i>Double crusted OR with a crumb topping</i>	
<b>Key Lime Pie</b>	\$25
<i>Baked in a graham cracker crust, a perfect balance of tart and sweet</i>	
<b>Raisin Bourbon Bread Pudding</b>	\$40
<i>Half pan with a bourbon sauce</i>	
<b>Banana Chocolate Bread Pudding</b>	\$50
<i>Half pan with our bananas foster sauce</i>	
<b>Fresh Fruit Cobbler</b> (seasonal selections)	\$50

## Smoked BBQ

<b>Beef Brisket (GF,*) lb.</b>	\$19
<b>Pulled Pork (GF,*) lb.</b>	\$19
<b>Hot Link Sausage (GF,*) lb.</b>	\$19
<b>Baby Back Ribs – Rack (GF,*)</b>	\$25
<b>St. Louis Style Ribs – Rack (GF,*)</b>	\$25
<b>Arkansas Sauce, bottle (GF,*)</b>	\$ 8
<b>Texas Sauce, bottle (GF,*)</b>	\$ 8

## Cajun and Southern

*Half pan serves 15-20 people  
(take out only)*

<b>Jambalaya (GF,*)</b>	\$80
<b>Shrimp Creole (*)</b>	\$100
<b>Crawfish Etouffee</b>	\$100
<b>Red Beans and Rice (GF,*)</b>	\$60
<b>Crawfish Cheesecake</b>	\$150
<b>Creole Catfish w/ Greens (GF)</b>	\$120
<b>BBQ Spaghetti-Brisket OR Pork(*)</b>	\$80

**To place your order:  
Call Mara 516.682.9200**

**Or stop by DAILY**

**Don't see it on the menu?  
Ask if we can make it!**



**Southern Cuisine**

**featuring**

**Seafood, Cajun, Burgers**

**Arkansas Barbecue**

**"If eating here doesn't remind you of home,  
blame your family, not Mara's"**

*TimeOut New York*

*Eating and Drinking Guide*

**"...can't get to New Orleans?...close your  
eyes, have a taste, and you're there!"**

*Randy Gordon, North Shore Dining*

**"...the down-home eating is legit"**

*ZagatSurvey*

## **Catering Menu**

**GF = Gluten Free**

**\* = Dairy Free**

**Catering for any Event  
Private Parties Welcome**

*Family owned and operated*

**236 W. Jericho Tpk (Rte 25)**

**Muttontown Plaza**

**Syosset, NY 11791**

**516-682-9200**

**[www.marashomemade.com](http://www.marashomemade.com)**

*Prices subject to change*

## Appetizers and Seafood

<b>Live Crawfish Boil (GF,*), lb (Seasonal)</b>	Mkt
<b>LA Blue Crabs (GF,*), dz (Seasonal)</b>	Mkt
<b>Crawfish Stuffed Bread, each</b>	\$19
<i>Crawfish tails and cheese stuffed into a hollowed out 8" French baguette. Crisp &amp; gooey.</i>	
<b>Crawfish Cheesecake, whole</b>	\$150
<i>Crawfish tails, several cheeses, Andouille sausage and more make this a flavorful, rich treat. A party in your mouth!</i>	
<b>Cajun Wings, dz</b>	\$14
<i>Dusted in seasoned flour, fried crisp, tossed in our Cajun sauce. Served with Ranch dressing on the side.</i>	
<b>BBQ Black Peppered Shrimp, lb</b>	\$54
<i>Ready to bake. Jumbo shell-on Gulf shrimp marinated in garlic and black pepper, dotted with butter. Bread provided for dunking.</i>	
<b>Peel N Eat Shrimp (GF,*), lb</b>	\$35
<i>Cooked in our Cajun spicy boil, then chilled. Served with Mara's Cocktail sauce.</i>	
<b>Shrimp Dip (GF), lb</b>	\$25
<i>Gulf peeled shrimp cooked in our Cajun boil then chopped and mixed with fresh herbs, jalapenos &amp; cream cheese. Served w saltine crackers. (GF lettuce leaves)</i>	
<b>Deviled Eggs (GF,*), dz halves</b>	\$14
<i>Lots of flavor with fresh parsley and chives</i>	
<b>Devils On Horseback, dz</b>	\$16
<i>Pitted dates stuffed with blue cheese, wrapped with bacon, baked crisp</i>	
<b>Artichoke Dip (GF), lb</b>	\$14
<i>Canned artichokes, parmesan cheese and seasonings, ready to bake. Serve w crackers (GF NO Crackers)</i>	
<b>Seafood Gumbo, Quart</b>	\$22
<i>Made with okra, crab and shrimp</i>	
<b>Chicken Andouille Gumbo, Quart</b>	\$22
<i>Made with okra, Andouille sausage &amp; chicken</i>	
<b>Mara's Homemade Soup, Qt</b>	Price varies

## Veggies and Sides

<b>Whole Jalapeno Cornbread, scored 16</b>	\$30
<b>Jalapeno Cornbread Stuffing, lb</b>	\$14
<b>Fresh Cranberry Sauce (GF,*) lb (season)</b>	\$14
<b>Fresh String Beans Almandine(GF), lb</b>	\$14
<i>Fresh string beans blanched al dente, tossed with slivered almonds toasted golden in butter</i>	
<b>Cajun bacon Brussels Sprouts (GF,*),lb</b>	\$16
<i>Brussels sprouts halved, drizzled with Cajun seasoning and olive oil, bacon, garlic &amp; herbs, roasted.</i>	
<b>Grilled Fresh Asparagus(GF,*), lb (Season)</b>	\$14
<i>Blanched, then char-grilled. Vegan Seasonal</i>	
<b>Sautéed Collard Greens (GF,*), lb</b>	\$11
<i>Fresh collard greens diced then sautéed in butter and Crystal with garlic and onion (* Olive Oil, Vegan)</i>	
<b>Cheddar Cheese Grits (GF), lb</b>	\$16
<b>Corn Grits(GF), lb</b>	\$18
<i>Jack cheese grits with spicy fresh corn, sautéed roasted red peppers and onions</i>	
<b>Rice Pilaf, lb</b>	\$11
<i>Fine noodles toasted in butter until golden, simmered in chicken broth w rice until tender</i>	
<b>Macaroni &amp; Cheese, lb</b>	\$20
<i>Baked with parmesan and cheddar cheeses</i>	
<b>With Crawfish tails OR Smoked Saus, lb</b>	\$25
<b>Roasted Potatoes (GF,*), lb</b>	\$14
<i>Red potatoes, quartered, drizzled with olive oil garlic &amp; fresh rosemary, roasted golden. Vegan</i>	
<b>Garlic Mashed Potatoes (GF), lb</b>	\$10
<i>Yukon gold potatoes mashed with butter toasted garlic, parsley and more</i>	
<b>Sweet Pot Marshmallow Casserole(GF),lb</b>	\$10
<i>Sweet potatoes cooked &amp; mashed with butter, Sherry and marshmallows</i>	
<b>No-Mayo Cole Slaw (GF,*), lb</b>	\$10
<i>Oil &amp; vinegar, sweet &amp; sour. Vegan.</i>	
<b>Potato Salad (GF,*), lb</b>	\$10
<i>Red potatoes, celery, red onion, fresh parsley and dill with very light mayonnaise &amp; Creole mustard</i>	
<b>Smoked "Levi" Beans (GF,*), lb</b>	\$10
<i>Baked beans smoked with molasses &amp; bacon</i>	

## Specialty Entrees

<b>TurDuckEn, fresh, uncooked (seasonal)</b>	\$130
<i>A boneless chicken stuffed in a boneless duck stuffed in a boneless turkey (except for the turkey legs and wings) with two layers of jalapeno cornbread stuffing and one layer of Andouille stuffing between birds. <b>Please order with at least 5 days advance notice.</b></i>	
<b>TurDuckEn, cooked (seasonal)</b>	\$185
<b>TurDuckEn Gravy, Qt (seasonal)</b>	\$9
<b>Fried Turkey (GF) 15-17 lb raw wt</b>	\$110
<i>Injected with Mara's Cajun marinade then fried crisp in an infra-red fryer (No Oil!) <b>Please order with at least 5 days advance notice.</b></i>	
<b>Whole Roasted Chicken (GF,*),each</b>	\$25
<i>Whole or cut-up, roasted with herbs and spices. Crisp, yet juicy.</i>	
<b>Poultry Natural Gravy (GF,*), pint</b>	\$6
<b>Smoked Whole Chicken (GF,*),each</b>	\$25
<i>Whole or cut-up, rubbed with our special blend of spices, smoked until done for a smoky, flavorful taste.</i>	
<b>Fried Chicken (*), whole, cut into 1/8's</b>	\$26
<b>Smoked Whole Duck (GF,*), each</b>	\$50
<i>Brined for 24 hours with oranges and spices, air-dried for 24 hours then smoked with mesquite and hickory woods. <b>Please order with at least 5 days advance notice.</b></i>	
<b>Spiral Cut Glazed Ham (GF,*),each</b>	\$100
<i>Baked, then glazed with a brown sugar, honey, mustard and cayenne glaze. <b>Please order with at least 3 days advance notice.</b></i>	
<b>Muffulata Po' Boy, per foot</b>	\$15
<i>Mara's olive salad, pepper jack cheese, Genoa salami, Swiss cheese, sopreseta, provolone cheese, prosciutto on a scooped French baguette. <b>Please order with at least 3 days advance notice.</b></i>	

**Items from our regular menu  
are also available**