

ESTD. 1933

MARTIN'S

TAVERN

1264 Wisconsin Ave NW | Washington, DC | 202-333-7370 | martinstavern.com

SOUPS & STEWS

TRADITIONAL OYSTER STEW | Market Price

"Made to order, has to be the BEST on the East Coast!"

Large select oysters flash sautéed, set in a silky smooth broth of fresh cream, milk, white wine and spices. Topped with clarified butter and served with housemade garlic crostini

NEW ENGLAND CLAM CHOWDER | 11.95

Served traditionally with oyster crackers

FRENCH ONION SOUP | 9.95

Rated the BEST in DC! Topped with a baguette croûton and melted provolone cheese

CHEF'S DAILY SOUP SPECIAL | 8.95

SALADS

MARTIN'S HOUSE | 6.95 / 10.95 add grilled chicken 15.95

Mixed baby greens tossed with sliced cucumber, shredded carrots tomatoes, dried cranberries topped with housemade croûtons
Add goat cheese for \$1.50

HARVEST BEETS | 8.95

Roasted red and golden beets, topped with baby mâche and goat cheese crumbles with a light champagne vinaigrette

CAESAR | 7.95 / 10.95 add grilled chicken 15.95

Hearts of romaine tossed in housemade Caesar dressing topped with shaved Parmesan cheese and house-made croûtons

AHI TUNA SALAD | 18.95

Seared sesame encrusted Ahi Tuna, served over mixed greens, tossed with chopped tomatoes, carrots, cucumbers, onion & soy dressing

GRILLED SHRIMP, BABY SPINACH & ARUGULA | 18.95

With sliced green apples, chopped tomatoes, grilled onions and corn-tossed in champagne vinaigrette

TY COBB | 17.95

Grilled chicken, fresh tomatoes, avocado, hard boiled egg, applewood smoked bacon and crumbled blue cheese over mixed greens, topped with fried shallots and served with ranch dressing

APPETIZERS

WELSH RAREBIT | 9.95

Toast points with classic sauce of cheddar cheese, heavy cream, special blend of spices and Raven® Lager

DOUBLE OR TRIPLE PLAY SLIDERS | 11.95

Two crab cake sliders topped with apple-fennel slaw
OR 3 little tavern burgers topped with cheddar cheese

CHEESE PLATE | 17.95

An assortment of 5 exquisite cheeses from Spain served with prosciutto di parma, sliced granny smith apples rosemary focaccia and honey fig compote

FRIED GREEN TOMATOES | 8.95

A southern favorite, made to order! With mandarin-orange aioli

ONION RING LOAF | 8.95

Thin sliced Vidalia onions lightly dredged in seasoned flour and fried to a golden brown

POTATO SKINS | 9.50

Topped with shredded cheddar cheese, chopped scallions, applewood smoked bacon and sliced jalapeños. Served with sour cream

JUMBO SHRIMP COCKTAIL | 15.95

Four jumbo shrimp with homemade cocktail sauce

PETITE CRAB CAKES | Market Price

A bite-sized version of our signature dish served with mandarin-orange aioli

SEARED AHI TUNA | 16.95

Encrusted with sesame seeds, drizzled with wasabi cream and served with soy sauce

CALAMARI & SHRIMP | 13.95

Fried with housemade marinara and mandarin-orange aioli

MUSSELS, MUSSELS, MUSSELS | 13.95

PEI mussels in lemon butter white wine sprinkled with scallions and served with sun-dried tomato focaccia

SMOKED SALMON | 14.95

Diced hard boiled eggs, tomatoes, red onion and capers served with housemade dilled crème fraiche and toast points

MARTIN'S SPECIALTIES

COMFORT FOOD

MARTIN'S DELIGHT — OUR OWN HOT BROWN | 18.95

Created in the Brown Hotel in Kentucky, perfected by Martin's!
Sliced roasted turkey on toast, smothered in our homemade rarebit sauce topped with sliced tomato, applewood smoked bacon and Parmesan cheese, served in a cast iron skillet

THE TAVERN TREAT | 21.95

Split English muffin, toasted, loaded with sautéed jumbo lump crab meat and sliced fresh mushrooms topped with housemade hollandaise sauce served with seasonal vegetables

FISH & CHIPS | 20.95

Fresh Cod fillet fried to a crispy golden brown served with French fries, cole slaw and housemade remoulade

FRESH CALF'S LIVER | 24.95

Hand-cut and cooked to your specification. Topped with caramelized onions and applewood smoked bacon served with garlic mashed potatoes, fresh green beans and veal reduction

SHEPHERD'S PIE... Billy's Own Recipe! | 19.95

Fresh ground lamb, peas, carrots, onions, garlic and rosemary infused with a bit of Guinness, topped with garlic mashed potatoes made from scratch, and cheddar cheese

FREE-RANGE BISON BURGER | 17.95

8oz - "The Healthy Choice" On a toasted brioche with lettuce, tomato and onion, served with French fries and dill spear add sautéed mushrooms, caramelized onions, jalapeños or choice of cheese, applewood smoked bacon or avocado (\$1.50 each)

TAVERN BURGER | 16.95

8oz - Locally raised grass-fed beef on a toasted brioche with lettuce, tomato and onion, served with French fries and dill spear add sautéed mushrooms, caramelized onions, jalapeños or choice of cheese, applewood smoked bacon or avocado (\$1.50 each)

POULTRY

CHICKEN & ANDOUILLE FETTUCCINE | 25.00

Pan-seared and tossed with baby spinach grape tomatoes, shallots and garlic in rosemary Parmesan cream

PASTA PRIMAVERA | 21.00

Fettuccine with sautéed grape tomatoes, sliced zucchini, carrots red onions and baby arugula tossed in herbed olive oil

CHICKEN PARMESAN | 22.00

Tender pan fried breaded breast cutlet topped with house-made marinara sauce and mozzarella baked until golden and served over fettuccine tossed in homemade marinara

MEAT

AGED FILET MIGNON – 8oz | 38.00

Over a large crostini, served with garlic mashed potatoes, broccoli and baby carrots with house special veal reduction

CENTER CUT NEW YORK STRIP – 14oz | 37.00

With broccoli, garlic mashed potatoes and baby carrots with house special veal reduction

GRILLED RACK OF LAMB | 38.00

Lightly seasoned and marinated in extra virgin olive oil fresh rosemary and basil. Served with fingerling potatoes and housemade olive tapanade!

14 oz. GRILLED BONE-IN PORK CHOP | 29.00

Lightly seasoned with fresh herbs and olive oil over cheese grits and sautéed spinach with homemade apple chutney on the side

MARINATED LONDON BROIL | 25.95

Thinly sliced served medium rare with garlic mashed potatoes sautéed spinach and housemade veal reduction

SLOW-ROASTED PRIME RIB with Au Jus | 39/37

Regular cut (18oz) - medium rare, End cut - well done
Slow-roasted and seasoned, with broccoli and baked potato
Limited availability Thursday - Sunday

SEAFOOD & PASTA

MARTIN'S SEAFOOD PASTA | 35.00

Sautéed lobster, shrimp, mussels, grape tomatoes and fresh spinach tossed in light lemon-caper sauce over fettuccine topped with jumbo lump crab meat

MAINE LOBSTER & JUMBO CRAB RISOTTO | 36.00

With fresh poached lobster, jumbo lump crab with sautéed grape tomatoes, fresh rosemary drizzled with house made seafood broth

JUMBO LUMP CRAB CAKES - PAN SAUTÉED | Market Price

Martin's family recipe Maryland-style since the 1930's! Two of our famous jumbo lump & back fin crab cakes your choice of two sides for the perfect crab cake platter

GRILLED ATLANTIC SALMON FILLET | 29.00

With sweet chili sauce, served with green beans and Basmati rice

SEAFOOD PAELLA | 34.00

Shrimp, scallops, mussels, calamari, Andouille sausage, bell peppers and saffron Basmati rice, in a lobster cream sauce

PAN-SEARED SEA SCALLOPS | 33.00

With basmati rice, sautéed spinach, mango salsa & toasted almonds

BRUNCH

BREAKFAST

EARLY RISER | 12.95

Two eggs any style. Choice of Hearthstone ham, bacon or sausage. Served with home fries, toast and coffee.

CHALLAH FRENCH TOAST | 11.95

Served with a choice of Hearthstone ham, bacon or sausage.
A great shared plate for the table too!

BUTTERMILK PANCAKES | 11.95

Made with just a hint of cinnamon. Served with a choice of Hearthstone ham, bacon or sausage.

THE RANCHER | 13.95

Two eggs any style with a short stack of pancakes.
Choice of Hearthstone ham, bacon or sausage.

CHESAPEAKE BENEDICT | 16.95

Fried green tomatoes topped with our famous petite crab cakes, two poached eggs, then covered in hollandaise.
Served with fresh fruit and home fries.

MARTIN'S TRADITIONAL EGGS BENEDICT | 14.95

Split English muffin with your choice of Smithfield ham or sautéed spinach topped with two poached eggs and hollandaise. Served with home fries and fresh fruit.

CORNED BEEF HASH WITH POACHED EGGS | 12.95

Traditionally prepared on our flat top, served with toast.
Decadence at its best!

HOMEMADE CREAMED CHIPPED BEEF | 13.95

"Best kept secret!" Served over toast, or topped with two eggs.

STEAK & EGGS | 18.95

8-oz. Choice New York strip, with two eggs any style, choice of toast and home fries.

SMOKED SALMON & BAGEL | 13.95

Nova lox with accoutrements, toasted bagel and cream cheese.

YOUR WAY OMELET | 13.95

Choose three different ingredients to make your ideal omelet.
Served with home fries, fresh fruit and toast.

BREAKFAST SANDWICH #1 and #2 | 11.95 / 12.95

#1: two scrambled eggs with Hearthstone ham and cheddar.
#2: two fried eggs, Andouille sausage, cheddar cheese, grilled onions, lettuce, tomato and roasted garlic aioli. Brioche bun.

LUNCH

PAN-SEARED SALMON* | 15

Panko crusted, over basmati rice & green beans, teriyaki glaze.

SHRIMP FETTUCCINE* | 20

Three jumbo shrimp sautéed with tomatoes, basil, and garlic.
Tossed with fettuccine in a lobster cream sauce.

PETITE NEW YORK STRIP* | 18

8-oz. Tender, lean, great flavor.
Served with Garlic mashed potatoes and seasonal vegetables.

SANDWICHES

CRAB CAKE SANDWICH | 16.95

Our famous jumbo lump crab cake on a grilled rustico roll.
Served with fresh herb aioli and jicama slaw.

PRIME RIB & CHEESE SANDWICH | 15.95

Thinly sliced slow-roasted with sautéed onions, green peppers and melted provolone on grilled ciabatta. Served with a horseradish cream sauce.

LOBSTER ROLL | 21.95

Fresh poached Maine lobster with shallots, celery, and red peppers.
Tossed with Billy's special herbed mayo. New England-style roll.

ROASTED TURKEY SANDWICH | 12.95

Swiss cheese, apple wood-smoked bacon, avocado, lettuce and tomato with roasted garlic mayo on sourdough bread.

CLASSIC REUBEN | 13.95

Irish corned-beef with melted Swiss cheese, thousand island dressing and sauerkraut. Served on grilled marble rye.

GRILLED CHICKEN SANDWICH* | 13.95

Fresh grilled chicken breast topped with goat cheese, grilled onions, lettuce and tomato. Served on a toasted ciabatta roll.

MONTE CRISTO* | 12.95

Puff pastry stuffed with Hearthstone ham, roasted turkey and provolone cheese. Served with apple butter.

AHI TUNA SANDWICH* | 16.95

Topped with baby arugula, shaved cucumbers, avocado, and hoisin sauce. Served on toasted sourdough bread, wasabi aioli on the side.

FOR AN ADDITIONAL CHARGE

Onions, Peppers, Tomatoes, Mushrooms, Spinach, American, Swiss, Provolone, Cheddar, Goat Cheese, Ham, Bacon, Avocado, Goat Cheese, Jumbo Lump Crab, Smoked Salmon