

ESTD. 1933

MARTIN'S

TAVERN

Please limit dining experience to an hour and a half & keep mask on when leaving the table

SOUPS

GAZPACHO	\$9.95
FRENCH ONION SOUP topped with provolone cheese	\$9.95
N.E. CLAM CHOWDER served with oyster crackers	\$11.95
OYSTER STEW	<i>market price</i>
large select oysters, silky cream broth, white wine and spices	

STARTERS

MUSSELS	\$13.95
steamed with shallots, garlic, and a white wine butter sauce	
SEARED AHI TUNA	\$16.95
sesame encrusted served with creamy wasabi and soy sauce	
CHICKEN TENDERS	\$9.95
served with fries	
ONION RING LOAF	\$8.95
thinly sliced vidalia onions	
FRIED GREEN TOMATOES	\$8.95
with mandarin-orange aioli	
CALAMARI AND SHRIMP	\$13.95
fried served with marinara	
HAWAIIAN CHICKEN SKEWERS	\$10.95
marinated chicken, onions, peppers, zucchini, pineapple, teriyaki sauce	
PETITE CRAB CAKES	<i>market price</i>
served with mandarin-orange aioli	
POTATO SKINS	\$8.95
topped with shredded cheddar, scallions, applewood smoked bacon, sliced jalapenos	
FRIED OYSTERS	\$14.95
five plump oysters fried golden brown	
JUMBO SHRIMP	\$15.95
<i>Bbq or cocktail</i>	
four jumbo shrimp grilled dry rub bbq with sweet chili sauce OR cocktail shrimp with homemade cocktail sauce	

SALADS

HOUSE SALAD	SM: \$6.95 LG: \$10.95
mixed greens, cherry tomatoes, dried cranberries, cucumbers, carrots, croutons, balsamic vinaigrette	
CAESAR SALAD	SM: \$7.95 LG: \$10.95
house-made caesar dressing and shaved parmesan	
BEET SALAD	\$8.95
roasted red and gold beets, baby mache, goat cheese, light champagne vinaigrette	
AHI TUNA SALAD	\$18.95
sesame seed encrusted tuna, baby greens, cucumbers, carrots, soy dressing, fried shallots	
STEAK SALAD	\$22.95
sautéed cremini mushrooms, grape tomatoes, cucumbers, blue cheese crumbles, crisp romaine, fried shallots, blue cheese dressing	
COBB SALAD	\$17.95
grilled chicken, diced tomatoes, avocado, hard boiled eggs, applewood smoked bacon, crumbled blue cheese, mixed greens, ranch dressing	

SANDWICHES

SEARED AHI TUNA	\$16.95
baby arugula, cucumber, avocado, hoisin sauce	
CRAB CAKE	\$18.95
jumbo lump crab cake, toasted potato bun, lettuce, tomato, onion	
REUBEN	\$14.95
Irish corned beef, thousand island dressing, sauerkraut, swiss, on marbled rye	
CHICKEN CLUB	\$13.95
<i>grilled or lightly breaded chicken</i>	
lettuce, tomatoes, zesty ranch, sharp cheddar, applewood smoked bacon, on a brioche bun	
TAVERN BURGER	\$14.95
locally sourced 8oz burger served on a toasted bun with traditional toppings and a dill pickle. Add cheese, applewood bacon, egg, grilled mushrooms, grilled onions, jalapenos or avocado for an additional cost	
BREAKFAST SANDWICH	\$12.95
two scrambled eggs, andouille sausage, cheddar cheese, grilled onions, lettuce & tomato served on a toasted bagel	
LITTLE BIT OF CHICKEN FRIED	\$14.95
fried chicken, fried egg, sharp cheddar, sausage gravy, candy onions, bacon bits hot honey, on a soft buttered biscuit	
LOBSTER ROLL	\$22.95
fresh poached lobster, celery, red peppers, chef's special herb mayo, N.E. style roll	

LUNCH

SHEPHERD'S PIE	\$20.00
freshly ground lamb, peas, carrots, onions, garlic and rosemary, infused with Guinness, garlic mashed potatoes, finished with cheddar cheese	
FISH AND CHIPS	\$22.95
cod fillet fried to a crispy golden brown served with french fries and cole slaw	
ATLANTIC SALMON	\$29.00
grilled – topped with sweet chili sauce and served with green beans and Basmati rice	
MARTIN'S MEATLOAF	\$20.95
our version of mom's favorite topped with mushroom gravy. Served with green beans & garlic mashed potatoes	
CHICKEN MILANESE	\$22.00
chicken scallopini lightly breaded with parmesan cheese, fettuccine pasta, tossed in home-made pesto sauce and cherry tomatoes	
SHRIMP FETTUCINE AND LOBSTER CREAM	\$23.95
sautéed with diced tomatoes, garlic, white pepper, lobster cream, fettuccine, topped with parmesan cheese	

SIDES \$6.00

sautéed spinach, green beans, garlic mashed potatoes, cole slaw, basmati rice, French fries, asparagus, and mac and cheese

DESSERTS

BREAD PUDDING	\$9.00
with a warm bourbon caramel sauce topped with vanilla ice cream	
CHOCOLATE AWESOME	\$8.00
<i>a la mode for an additional cost</i> warm dense cake with a rich chocolate ganache	
DESSERT OF THE DAY	
ask your server about dessert of the day	
SORBET OF THE DAY	
Ask your server about the sorbet flavor today	

Thank you for dining with us.

Your continued support is what keeps us doing what we love.

Your Martin's Tavern Family

BRUNCH

EARLY RISER	\$13.95
two eggs any style, applewood smoked bacon, served with toast, hash browns, and coffee	
CHALLAH FRENCH TOAST	\$9.95 / with meat \$11.95
applewood smoked bacon	
BUTTERMILK PANCAKES	\$9.95 /with meat \$11.95
applewood smoked bacon	
MARTIN'S CHESAPEAKE BENEDICT	\$16.95
our famous petite crab cakes over fried green tomatoes, topped with poached eggs and house made hollandaise. Served with seasonal fresh fruit	
MARTIN'S TRADITIONAL EGGS BENEDICT	\$15.95
split English muffin topped with shaved country ham, two poached eggs and house made hollandaise. Served with seasonal fresh fruit	
SMOKED SALMON AND BAGEL	\$13.95
served with traditional accoutrements and cream cheese	
STEAK AND EGGS	\$18.95
8oz choice New York strip, with 2 eggs any style, served with toast and hash browns	
CORNED BEEF AND HASH	\$13.95
decadence at its best! Traditionally prepared on our flat top and topped with two poached eggs served with toast	
AVOCADO TOAST	\$14.95
smoked salmon, heirloom tomatoes, a poached egg, arugula tossed in citrus vinaigrette, avocado dill spread over wholegrain toast	
SKILLET SCRAMBLER	\$13.95
a light layer of salsa, hash browns, bacon, avocado, shredded cheddar, onions, green and red peppers, finished with two eggs your way	
JUMPING BEAN BURRITO	\$14.95
beans, shredded filet mignon, local organic eggs, romaine lettuce, cheddar cheese, topped with gaujillo sauce, crème fraiche, a sunny side up egg, and pico de gallo	
MARTIN'S BISCUITS AND GRAVY	\$8.95
Creamy sausage gravy served over two large homemade buttered biscuits	
YOUR WAY OMELETTE	\$14.95
<i>Choose three different ingredients to make your omelette.</i> served with hash browns, fresh fruit and toast	
Cheddar, American, swiss, provolone	\$1.50
Ham, applewood bacon, andouille sausage	\$1.50
Avocado, goat cheese	\$1.75
Lump crab meat, smoked salmon.	\$3.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.