

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	

APPETIZERS

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	
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	
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	
SMOKED SALMON	\$14.95
diced hard boiled eggs, tomatoes, red onions, capers, chef made dill crème fraiche and toast points	

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	

TAVERN FAVORITES

TAVERN BURGER	\$14.95
locally sourced 8oz burger served on a toasted bun with traditional toppings and a dill pickle. Add cheese or applewood smoked for an additional cost	
FISH AND CHIPS	\$22.95
cod fillet fried to a crispy golden brown, with french fries and cole slaw	
SHEPHERD'S PIE	\$20.00
freshly ground lamb, peas, carrots, onions, garlic and rosemary, infused with Guinness, garlic mashed potatoes, finished with cheddar cheese	
MARTIN'S MEATLOAF	\$20.95
our version of mom's favorite topped with mushroom gravy. served with green beans & garlic mashed potatoes	
LONDON BROIL	\$26.95
thinly sliced served medium rare, served over garlic mashed potatoes and sautéed spinach	
SHRIMP AND GRITS	\$26.00
four sautéed jumbo shrimp and andouille sausage atop cheese grits and sautéed grape tomatoes, green and red peppers over lobster cream sauce with chopped shallots	

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

ENTREES

CRAB CAKE PLATTER	<i>market price</i>
two of our famous maryland style jumbo lump crab cakes and your choice of two sides	
ATLANTIC SALMON	\$29.00
grilled – topped with sweet chili sauce and served with green beans and Basmati rice	
SEAFOOD PASTA	\$35.00
middleneck clams, calamari, jumbo shrimp, and pei mussels, sautéed with fresh lemon, butter, white wine, shallots, garlic, cherry tomatoes and baby spinach tossed with fettuccine and parmesan cheese	
PAN SEARED AHI TUNA STEAK	\$32.00
atop seasoned mushroom risotto and garnished with hoisin sauce	
CATCH OF THE DAY	<i>market price</i>
ask your server about our chefs' creation	

SIDES \$6.00

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

RED WINE

J. LOHR	11/42
pinot noir	
DECOY	64
pinot noir	
CANON 13	50
pinot noir	
JOSH CELLARS	11/40
merlot	
SILVER OAK	150
cabernet sauvignon	
DRUMHELLER	12/46
cabernet sauvignon	
SIMI	69
cabernet sauvignon	
BRAMOSIA	44
chianti classic docg	
RAIMAT	38
pirinenca tempranillo	
TERRA D'ORO	11/42
petite sirah	
CLINE ANCIENT VINES	48
zinfandel	

TAMARI	48
malbec	

WHITE WINE

ANTERRA	9/32
pinto grigio	
WENTE RIVA RANCH	50
chardonnay	
FRANCISCAN	11/40
chardonnay	
SONOMA-CUTRER	63
chardonnay	
CHATEAU STE MICHELLE	10/38
riesling	
HORTON	45
viognier	
VILLA MARIA	10/39
sauvignon blanc	
MARQUIS DE GOULAIN	60
sancerre	

ROSE

MAISON SALEYA	10/38
Coteaux-d'aix	

CHICKEN ANDOUILLE FETTUCCINE	\$25.00
pan seared chicken and andouille sausage, baby spinach, grape tomatoes, shallots and garlic in rosemary parmesan cream	
CHICKEN PARMESAN	\$22.00
large cutlet topped with fresh mozzarella cheese over fettuccine in house-made marinara sauce	
CHICKEN MILANESE	\$22.00
chicken scallopini lightly breaded with parmesan cheese, fettuccine pasta, tossed in home-made pesto sauce and cherry tomatoes	
AGED FILET MIGNON	\$38.00
over a crostini, served with mashed potatoes, green beans, and baby carrots	
CENTER CUT NEW YORK STRIP	\$37.00
served with your choice of two sides and cooked to your specifications	
GRILLED BONE-IN PORK CHOP	\$29.00
a thick pork chop lightly seasoned served with sautéed spinach and mac and cheese	
RACK OF LAMB	\$38.00
seasoned then marinated in extra olive oil, rosemary, & basil. grilled to perfection and garnished with olive tapenade. served with baked potato and asparagus	

COCKTAILS

HIBISCUS SMASH	\$12
stoli vodka, muddled strawberries, mint, passion fruit juice, hibiscus syrup, lime juice	
ROSE APEROL SPRITZ	\$11
aperol, rose, prosecco, soda water, orange wedge	
CUCUMBER COLLINS	\$10
cucumber infused vodka, sour mix, lime juice, simple syrup, ginger ale	
BEES KNEES	\$12
gin, lemon juice, honey syrup, lemon twist	
DARK AND STORMY	\$12
goslings rum, ginger beer, lemon wedge	

BEERS

BOTTLED	
harp irish lager	dogfish IPA
amstel light	bud & bud light
heineken lager	coors light
heineken 0.0	bold rock cider
corona	stella
sam adams summer ale	raised by wolves
guinness	pale ale