

ESTD. 1933

MARTIN'S

TAVERN

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

SOUPS

SOUP OF THE DAY	\$9.95
BILLY'S BEEF CHILI	\$10.95
FRENCH ONION SOUP	\$9.95
topped with provolone cheese	
N.E. CLAM CHOWDER	\$11.95
served with oyster crackers	
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
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	
WELSH RAREBIT	\$9.95
sizzling cheddar cheese, heavy cream, spices, and lager, with 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	

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	
THE TAVERN TREAT	\$21.95
split english muffin, toasted, loaded with sautéed jumbo lump crab meat, sliced mushrooms, topped with hollandaise sauce served with asparagus	
MARTIN'S DELIGHT our own HOT BROWN	\$18.95
sliced roasted turkey on toast, rarebit sauce, topped with a sliced tomato, applewood bacon, and parmesan cheese	
SLOW ROASTED POT ROAST	\$19.95
a generous portion of tender beef, celery, carrots, onions, and potatoes	

SIDES \$6.00

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

DESSERT

BREAD PUDDING	\$9
with warm bourbon caramel sauce topped with vanilla ice cream	
CHOCOLATE AWESOME	\$7
<i>a la mode for an additional cost</i> warm dense cake with a rich chocolate ganache	
TIRAMISU	\$8
house-made espresso-soaked lady fingers layered to perfection with whipped cream	
CHEESECAKE	\$8
house-made and topped with a fresh strawberry sauce	
SORBET	\$7.5
ask your server about the flavors of the day	
VANILLA ICE CREAM	\$6

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	
PUMPKIN PANCAKES	\$12.95
your seasonal favorite is back, topped with whipped cream and served with 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
6oz of Flank Iron steak, with two 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 homemade buttered biscuits	
YOUR WAY OMELETTE	\$14.95
<i>Pick three different ingredients from the following to make your omelette. served with hash browns, fresh fruit and toast</i> filling options: mushrooms, spinach, green & red peppers, onions, jalapeños, cheddar, american, swiss, provolone, ham, applewood bacon, sausage for an additional cost: avocado, goat cheese \$1.75 lump crab meat, smoked salmon \$3.50	