### SOUPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SOUP OF THE DAY</td>
<td>$9.95</td>
</tr>
<tr>
<td>BILLY’S BEEF CHILI</td>
<td>$10.95</td>
</tr>
<tr>
<td>FRENCH ONION SOUP topped with provolone cheese</td>
<td>$9.95</td>
</tr>
<tr>
<td>N.E. CLAM CHOWDER served with oyster crackers</td>
<td>$11.95</td>
</tr>
<tr>
<td>OYSTER STEW market price</td>
<td></td>
</tr>
<tr>
<td>large select oysters, silky cream broth, white wine and spices</td>
<td></td>
</tr>
</tbody>
</table>

### STARTERS

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

### SALADS

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

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<th>Price</th>
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<tbody>
<tr>
<td>SEARED AHI TUNA baby arugula, cucumber, avocado, hoisin sauce</td>
<td>$16.95</td>
</tr>
<tr>
<td>CRAB CAKE jumbo lump crab cake, toasted potato bun, lettuce, tomato, onion</td>
<td>$18.95</td>
</tr>
<tr>
<td>REUBEN Irish corned beef, thousand island dressing, sauerkraut, swiss, on marbled rye</td>
<td>$14.95</td>
</tr>
<tr>
<td>CHICKEN CLUB grilled or lightly breaded chicken</td>
<td>$13.95</td>
</tr>
<tr>
<td>TAVERN BURGER 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</td>
<td>$14.95</td>
</tr>
<tr>
<td>BREAKFAST SANDWICH two scrambled eggs, andouille sausage, cheddar cheese, grilled onions, lettuce &amp; tomato served on a toasted bagel</td>
<td>$12.95</td>
</tr>
<tr>
<td>LITTLE BIT OF CHICKEN FRIED fried chicken, fried egg, sharp cheddar, sausage gravy, candy onions, bacon bits hot honey, on a soft buttered biscuit</td>
<td>$14.95</td>
</tr>
<tr>
<td>LOBSTER ROLL fresh poached lobster, celery, red peppers, chef’s special herb mayo, N.E. style roll</td>
<td>$22.95</td>
</tr>
</tbody>
</table>
VANILLA ICE CREAM
ask your server about the flavors of the day
SORBET
house
CHEESECAKE
perfection with whipped cream
house
TIRAMISU
warm dense cake with a rich chocolate ganache
a la mode for an additional cost
CHOCOLATE AWESOME
cream
with warm bourbon caramel sauce topped with vanilla ice
BREAD PUDDING
and cheese
cole slaw, basmati rice,
sautéed spinach, green beans, garlic mashed potatoes, and toast
MARTIN’S BISCUITS AND GRAVY                                $9.95 / with meat $11.95
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                                                    $9
with warm bourbon caramel sauce topped with vanilla ice cream
CHOCOLATE AWESOME                                          $7
a la mode for an additional cost
warm dense cake with a rich chocolate ganache
TIRAMISU                                                  $8
house-made expresso-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
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
STEAK AND EGGS                                           $18.95
6oz of Flank Iron steak, with two eggs any style, served with toast and hash browns
SMOKED SALMON AND BAGEL                                   $13.95
served with traditional accoutrements and cream cheese
STEAK AND EGGS                                           $18.95
SMOKED SALMON AND BAGEL                                   $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
Pick three different ingredients from the following to make your omelette. served with hash browns, fresh fruit and toast
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
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
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