

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
FRENCH ONION SOUP \$9.95
topped with provolone cheese
N.E. CLAM CHOWDER \$11.95
served with oyster crackers
OYSTER STEW *market price*
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 *market price*
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
bbq or cocktail
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 crême
fraiche and toast points
WELSH RAREBIT \$9.95
sizzling cheddar cheese blended with
heavy cream, spices, and lager served
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

TAVERN FAVORITES

- TAVERN BURGER** \$16.95
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
BILLY'S BEEF CHILI \$10.95
topped with tomatoes, onions, and cheddar cheese served with crispy
tortilla chips

ENTREES

<p>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</p> <p>MARTIN'S DELIGHT <i>our own HOT BROWN</i> \$18.95 sliced roasted turkey on toast, rarebit sauce, topped with a sliced tomato, applewood bacon, and parmesan cheese</p> <p>SLOW ROASTED POT ROAST \$19.95 a generous portion of tender beef, celery, carrots, onions, and potatoes</p> <p>CRAB CAKE PLATTER <i>market price</i> two of our famous maryland style jumbo lump crab cakes and your choice of two sides</p> <p>ATLANTIC SALMON \$29.00 grilled – topped with sweet chili sauce and served with green beans and Basmati rice</p> <p>SEAFOOD PASTA \$35.00 middle neck 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</p> <p>PAN SEARED AHI TUNA STEAK \$32.00 atop seasoned mushroom risotto and garnished with hoisin sauce</p> <p>FRESH SEA SCALLOPS \$34.00 four scallops pan seared to perfection with spaghetti squash tossed and seasoned with heirloom cherry tomatoes and onions, over our home-made lobster bisque creamy sauce, garnished with microgreen's</p> <p>LOBSTER RISOTTO \$36.00 creamy risotto with fresh poached lobster, jumbo lump crab with sautéed grape tomatoes and fresh rosemary drizzled with house made seafood broth</p> <p>CATCH OF THE DAY <i>market price</i> ask your server about our chefs' creation</p>	<p>THE FISHERMAN \$36.00 half a lobster tail, lobster claw, two jumbo shrimp, a scallop, cod, calamari, mussels, middle neck clams, served over fingerling potatoes and asparagus finished with our home-made seafood broth</p> <p>CHICKEN ANDOUILLE FETTUCCINE \$25.00 pan seared chicken and andouille sausage, baby spinach, grape tomatoes, shallots and garlic in rosemary parmesan cream</p> <p>CHICKEN PARMESAN \$22.00 large cutlet topped with fresh mozzarella cheese over fettuccine in house-made marinara sauce</p> <p>CHICKEN MILANESE \$22.00 chicken scallopini lightly breaded with parmesan cheese, fettuccine pasta, tossed in home-made pesto sauce and cherry tomatoes</p> <p>AGED FILET MIGNON \$38.00 over a crostini, served with mashed potatoes, green beans, and baby carrots</p> <p>CENTER CUT NEW YORK STRIP \$37.00 served with a baked potato, green beans and baby carrots</p> <p>GRILLED BONE-IN PORK CHOP \$29.00 a thick pork chop lightly seasoned served with sautéed spinach and mac and cheese</p> <p>DOUBLE LAMB CHOP \$38.00 seasoned & marinated in extra olive oil, rosemary, & basil. grilled to perfection & garnished with olive tapenade. served with fingerling potatoes and asparagus</p>
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SIDES

\$6.00

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

DESSERT

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