

ESTD. 1933

MARTIN'S

TAVERN

A Georgetown Tradition

HIGH IN HOSPITALITY. RICH IN HISTORY.

In an era of constant change, some things remain great. The historic service, authentic ambiance, and savory comfort fare at Martin's Tavern has remained a Georgetown favorite for nearly a century. Locally owned for four generations since 1933, and the oldest family-owned restaurant in town, Martin's is a long-standing and beloved Washington DC landmark.

OUR MISSION

Through our 88-year history, we have and will continue to provide the best possible customer experience for our guests through quality service, food & beverage, generosity, and compassion. Martin's Tavern is a family and we want to extend our values of respect and love for each other to the Washington, DC community and beyond.





SOUPS & STEWS



TRADITIONAL OYSTER STEW | Market Price

"Made to order, has to be the BEST on the East Coast!"

Large select oysters flash sautéed, set in a silky-smooth broth of fresh cream, milk, white wine and spices. Topped with clarified butter and served with house-made garlic crostini

NEW ENGLAND CLAM CHOWDER | 12.95

Served traditionally with oyster crackers

FRENCH ONION SOUP | 10.95

Rated the BEST in DC!

Topped with a baguette croûton and melted provolone cheese

BILLY'S BEEF CHILI | 11.95

Topped with tomatoes, onions and Cheddar cheese served with crispy tortilla chips

CHEF'S DAILY SOUP SPECIAL | 9.95



ENTRÉE SALADS



MARTIN'S HOUSE SALAD | 7.95 / 10.95

Add grilled chicken, salmon or shrimp for an additional charge

Mixed baby greens tossed with sliced cucumber, shredded carrots, tomatoes, dried cranberries topped with house-made croutons and balsamic vinaigrette; Add goat cheese for 1.50

HARVEST BEETS | 10.95

Add grilled chicken, salmon or shrimp for an additional charge

Roasted red and golden beets, topped with microgreens and goat cheese crumbles drizzled with a light champagne vinaigrette

CAESAR SALAD | 8.95 / 11.95

Add grilled chicken, salmon or shrimp for an additional charge

Hearts of romaine tossed in Chef's own Caesar dressing topped with shaved Parmesan cheese and house-made croûtons

AHI TUNA SALAD* | 22.95

Seared sesame encrusted Ahi Tuna, over mixed greens, topped with fried shallots, avocado, tomatoes, carrots, cucumbers and house-soy dressing

MARINATED GRILLED SIRLOIN STEAK* | 24.95

With sautéed Cremini mushrooms, Heirloom cherry tomatoes, cucumbers and bleu cheese crumbles over crisp romaine, garnished with fried shallots and served with bleu cheese dressing

TY COBB SALAD | 20.95

Grilled chicken, fresh tomatoes, avocado, hard-boiled egg, Applewood smoked bacon and crumbled blue cheese over mixed greens, topped with fried shallots and served with ranch dressing



APPETIZERS



WELSH RAREBIT | 11.95

A classic sauce of Cheddar cheese, heavy cream, special blend of spices and Vienna Lager served with toast points

JUMBO SHRIMP – BBQ OR COCKTAIL | 17.95

Four jumbo shrimp – choose your favorite preparation! Grilled dry rub BBQ with sweet chili sauce or classic shrimp cocktail with homemade cocktail sauce

PETITE CRAB CAKES | Market Price

Flash fried. A bite-sized version of our signature dish, served with mandarin–orange aioli

SEARED AHI TUNA* | 17.95

Encrusted with sesame seeds with wasabi cream and house soy dressing

MUSSELS, MUSSELS, MUSSELS* | 14.95

PEI mussels in lemon butter white wine sauce sprinkled with scallions and served with rosemary focaccia

CALAMARI & SHRIMP | 15.95

Golden fried with house-made marinara and mandarin-orange aioli

CHESAPEAKE FRIED OYSTERS* | Market Price

Five select jumbo oysters fried to a golden brown, served atop baby arugula with Chef's Special Remoulade

SMOKED SALMON | 15.95

Diced hard-boiled eggs, tomatoes, red onion and capers served with house-made dilled crème fraiche and toast points

FRIED GREEN TOMATOES | 9.95

A southern favorite, made to order!
With Chef's Special Remoulade

ONION RING LOAF | 11.95

Thin sliced Vidalia onions lightly dredged in seasoned flour and fried to a golden brown

POTATO SKINS | 10.95

Topped with shredded Cheddar cheese, chopped scallions, Applewood smoked bacon and sliced jalapeños.
Served with sour cream

GRILLED HAWAIIAN CHICKEN SKEWERS | 12.95

Marinated chicken, onions, peppers and pineapple in a teriyaki glaze

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

 **COMFORT FOODS & SIDES** 

MARINATED LONDON BROIL* | 28.95

Thinly sliced served medium rare with garlic mashed potatoes
sautéed spinach and topped with truffle butter

GRANDMA MARTIN'S MEATLOAF | 22.95

Our version of mom's favorite topped with fresh mushroom gravy
Served with garlic mashed potatoes and broccoli

MARTIN'S DELIGHT — OUR OWN HOT BROWN | 20.95

Created in the Brown Hotel in Kentucky, perfected by Martin's Tavern!

Sliced oven roasted turkey over toast, smothered in our homemade rarebit sauce topped with sliced
tomato, Applewood smoked bacon and Parmesan cheese, broiled in a cast iron skillet

SLOW ROASTED POT ROAST | 23.95

A generous portion of tender beef with celery, carrots, onions and new potatoes
with horseradish upon request

THE TAVERN TREAT | 28.95

Toasted English muffin loaded with sautéed Lump crab meat and sliced fresh mushrooms
topped with house-made Hollandaise sauce served with seasonal vegetables

FISH & CHIPS | 25.95

Fresh Icelandic Cod fillet dredged in our special flour blend fried
to a crispy golden brown served with French fries, cole slaw and
house-made remoulade

SHEPHERD'S PIE... Billy's Own Recipe! | 22.95

Fresh ground local lamb, peas, carrots, onions, garlic and rosemary infused with a bit of
Guinness, topped with garlic mashed potatoes made from scratch and Cheddar cheese

TAVERN BURGER 8oz – Locally Raised Grass-Fed Angus Beef* | 18.95

FREE-RANGE BISON BURGER 8oz – “The Healthy Choice”* | 20.95

“WHERE'S THE BEEF” – MEATLESS BURGER* | 20.95

On toasted brioche with lettuce, tomato and onion, served with French fries and kosher dill pickle
Add sautéed mushrooms, caramelized onions or jalapeños
Add Applewood smoked bacon, choice of cheese or avocado | 1.50 each

 **SIDES** 

\$6 each

Sautéed Spinach | Asparagus | Green Beans | Broccoli | Baked Potato | Mac and Cheese

Garlic Mashed Potatoes | Cole Slaw | Basmati Rice | French Fries

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food-borne illness, especially if you have certain medical conditions.

MARTIN'S SPECIALTIES

MEAT & POULTRY

All our meats and poultry are sourced locally in a free-range environment, aged to our specifications whenever possible

FILET MIGNON WITH TRUFFLE BUTTER* – 8oz | 45.00

Atop a large crostini, served with garlic mashed potatoes, broccoli and baby carrots

NEW YORK STRIP WITH TRUFFLE BUTTER* – 14oz | 44.00

Center cut strip served with broccoli, garlic mashed potatoes and baby carrots

DOUBLE CUT LAMB CHOP* | 43.00

Lightly seasoned and marinated in extra virgin olive oil, fresh rosemary and basil. Grilled to perfection and garnished with olive tapenade; served with fingerling potatoes and sautéed spinach

GRILLED BONE-IN THICK CUT PORK CHOP* - 14oz. | 42.00

Lightly seasoned with olive oil, salt and pepper and fresh herbs served with sautéed spinach and mac & cheese

SLOW-ROASTED PRIME RIB with Au Jus*

Slow roasted and seasoned to perfection with broccoli and baked potato

REGULAR CUT 18oz | 39.00 recommended medium rare

END CUT | 37.00 recommended medium well to well

Limited availability Friday and Saturday

CHICKEN & ANDOUILLE FETTUCCINE | 27.00

Pan-seared chicken and Andouille sausage tossed with baby spinach, grape tomatoes, shallots and garlic in rosemary Parmesan cream

CHICKEN PARMESAN | 25.00

Tender pan-fried chicken breast cutlet topped with house-made marinara sauce and mozzarella baked until golden and served over fettuccine

CHICKEN MILANESE | 26.00

Chicken scaloppini lightly breaded and pan seared over fettuccine tossed with house-made pesto, Heirloom cherry tomatoes and topped with Parmesan cheese

ALEJANDRO'S CHICKEN | 28.00

Pan seared chicken cutlet lightly seasoned with Italian herbs and simmered in white wine with roasted peppers, shallots, cremini mushrooms and cherry tomatoes served over basmati rice

SEAFOOD & PASTA

MARTIN'S SEAFOOD PASTA* | 40.00

Jumbo shrimp, middle neck clams, calamari, PEI mussels, cherry tomatoes, capers, shallots, garlic and fresh baby spinach sautéed in butter and white wine tossed with fettuccine and sprinkled with parmesan cheese

MAINE LOBSTER RISOTTO | Market Price

Creamy risotto with fresh poached lobster, Lump crab meat, sautéed grape tomatoes and fresh rosemary with house-made seafood broth

LUMP CRAB CAKES - PAN SAUTÉED | Market Price

Martin's family recipe Maryland-style since the 1930's!
Two of our famous crab cakes with your choice of two sides for the perfect crab cake platter served with remoulade

ATLANTIC SALMON FILLET* | 33.00

Grilled, then topped with sweet chili sauce and served with fresh green beans and Basmati rice

THE FISHERMAN* | 42.00

Half a lobster tail, lobster claw, two jumbo shrimp, Icelandic cod, calamari, mussels and middle neck clams served over fingerling potatoes and asparagus finished with our house-made seafood broth

SHRIMP AND GRITS | 31.00

Four sautéed jumbo shrimp, Andouille sausage, grape tomatoes, green and red peppers atop cheese grits with lobster cream sauce

SEA SCALLOPS* | 39.00

Four large sea scallops pan seared to perfection over spaghetti squash tossed with seasoned Heirloom cherry tomatoes and onions over our house-made creamy lobster bisque garnished with microgreens

PAN SEARED AHI TUNA STEAK* | 35.00

Sesame encrusted served over seasoned mushroom risotto garnished with hoisin sauce

CATCH OF THE DAY* | Market Price

Ask your server about our chef's creation

MARTIN'S LATE-NIGHT MENU

Served Thursday, 11:30pm to 1:00am
Friday & Saturday, 12:30am to 2:00am

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



RED WINES



J. Lohr "Falcon's Perch" Pinot Noir | 11 / 42
Monterey County, California

Decoy Pinot Noir | 64
Anderson Valley, California

Smith & Perry Pinot Noir | 13 / 50
Dulles, Oregon

Murphy Goode Merlot | 11 / 40
Santa Rosa, California

Silver Oak Cabernet Sauvignon (2015) | 150
Alexander Valley

Drumheller Cabernet Sauvignon | 12 / 46
Columbia Valley, Washington

Bramosia Chianti Classico | 11 / 44
Tuscany, Italy

La Jassine Cotes Du Rhone | 10 / 40
Rhone Valley Villages, France

Chateau Recougne Bordeaux | 9 / 35
Bordeaux, France

Altos Del Plata Malbec | 12 / 48
Mendoza, Argentina

Michele Chiarlo Barbera d'Asti | 11 / 48
Piemont, Italy

Pessimist Red Blend | 12 / 48
Paso Robles, California

Austin Hope Cabernet Sauvignon | 69
Paso Robles, California

1000 Stories Zinfandel | 12 / 48
Mendocino, California



DRAFT BEERS



GUINNESS STOUT | Ireland

STELLA ARTOIS | Belgium

MANOR HILL | Maryland

TROPI CANNON CITRUS IPA | Maryland

ALLAGASH WHITE | Maine

DEVILS BACKBONE VIENNA LAGER | Virginia

PRIMA PILS VICTORY | Pennsylvania

SAM ADAMS SEASONAL | Massachusetts



WHITE WINES



Bollini Pinot Grigio | 9 / 32
Milano, Italy

Wente Riva Ranch Chardonnay | 13 / 50
Monterey, California

Franciscan Chardonnay | 11 / 40
Napa Valley, California

Sonoma-Cutrer Chardonnay | 63
Russian River Valley, California

Saint M Riesling | 10 / 38
Qualitätswein, Germany

Viré-Clessé | 14 / 56
Mâconnais, France

Yealands Sauvignon Banc | 10 / 39
Marlborough, New Zealand

Terre de Princes Sancerre | 16 / 60
Val de Loire, France



ROSÉ



Klinker Brick | 10 / 38
Lodi, California



BOTTLED BEERS



HARP IRISH LAGER | Ireland

BOLD ROCK CIDER | Virginia

AMSTEL LIGHT | The Netherlands

HEINEKEN LAGER | The Netherlands

HEINEKEN 0.0 | The Netherlands

CORONA EXTRA | Mexico

BUDWEISER & BUD LITE | St. Louis, MS

COORS LIGHT | Golden, CO



BILLY'S CAPTAIN'S LIST



Dry Creek Vineyard Reserve Merlot | 95
Dry Creek Valley, California (1999)

Caymus Cabernet Sauvignon | 250
Napa Valley, California (2018)

Post & Beam Cabernet Sauvignon | 200
Napa Valley, California (2019)

Cade Winery Cabernet Sauvignon | 150
Howell Mountain, Napa Valley, California (2017)

Dunn Vineyards Cabernet Sauvignon | 280
Napa Valley, California (2013)

Chateau Ste. Michelle Cabernet Sauvignon | 120
Columbia Valley, Washington (2006)

Robert Mondavi Reserve Cabernet Sauvignon | 175
Napa Valley, California (2016)

Horton Vineyards, Albarino Private Reserve | 85
Orange County, Virginia (2017)



DESSERTS



BREAD PUDDING | 9

Our most popular dessert!
With a hot bourbon caramel sauce
topped with Vanilla Ice Cream

CHOCOLATE AWESOME | 8

A warm, dense cake with rich chocolate ganache
A la mode | 1.50

NEW YORK STYLE CHEESECAKE | 9

House-made and topped with a fresh strawberry sauce

TIRAMISU | 9

House-made espresso-soaked lady fingers layered to perfection
with mascarpone, dark rum, strong coffee
dusted with cocoa powder

APPLE PIE | 8

A la mode | 1.50

DESSERT OF THE DAY | 9

Ask your server about the dessert specials

FLAVORED SORBET | 9

Ask your server for today's flavors

VANILLA ICE CREAM | 7

Add your favorite liqueur as a topping | 3.50



MARTIN'S COCKTAILS



GRAPEFRUIT SPLASH | 13

Strawberry Stoli, grapefruit juice, splash of sprite, lemon juice,
lime juice, garnished with lime

ROSE APEROL SPRITZ | 12

Aperol, rose, prosecco, splash of sparkling water, garnished with
orange slice

STRAWBERRY HIBISCUS SMASH | 13

Titos Vodka, muddled strawberries, hibiscus syrup, lime juice,
passionfruit juice, splash of sparkling water, garnished with a
hibiscus flower

CUCUMBER COLLINS | 12

Cucumber Stoli, simple syrup, fresh lemon juice, splash of
ginger ale, cucumbers

EL JEFE | 13

123 organic tequila, Bacardi rum, fresh squeezed lime juice,
pineapple juice, garnished with pineapple leaves

ORANGE CRUSH | 12

Orange Stoli, triple sec, orange juice, splash of sprite, lime juice,
garnished with an orange wedge

BLACK WALNUT MANHATTAN | 13

Black Jameson's, sweet vermouth, black walnut bitters,
garnished with a cherry

WHERE THE FLOWERS BLOOM | 13

Kenwood champagne, a wild hibiscus flower and
a splash of hibiscus syrup

MARTIN'S FAMOUS BOULEVARDIER | 14

Virginia's Murlarkey heritage whiskey, aperol, sweet vermouth,
garnished with orange peel



HOT BEVERAGES AND AFTER DINNER DRINKS



MARTIN'S IRISH COFFEE | 10

LATTE OR CAPPUCCINO | 4.75

ESPRESSO | 4.25

DOUBLE ESPRESSO | 6.50

HOT CHOCOLATE | 3.95

LIMONCELLO | 11

FONCESA | 13

RAMOS PINTO | 8

TAYLOR FLADGATE | 9

SAMBUCA ROMANA | 9

GRAND MARNIER | 10