

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**

\* 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.

# 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