EST. 1933

MARTIN'S TAVERN

A Georgetown Tradition

SURCHARGE

To offset the heightened cost of doing business due to government initiatives, especially Initiative 82, rising wages, inflation, increased health insurance costs, increase in cost of goods and supply chain challenges that are beyond our control, Martin's Tavern has empathetically implemented a 6% operational fee. This surcharge is not a gratuity payable directly to the staff.

A service charge of 20% will be added to all parties of six (6) or more. This gratuity is at the discretion of the guest and can be adjusted upon request.

We are hopeful that conditions will improve, and we can eliminate this fee. We thank you for your understanding and continued support. If you have any questions, please ask to speak with one of our managers.

HIGH IN HOSPITALITY. RICH IN HISTORY.

In an era of constant change, some things remain great. The historic service, authentic ambiance, savory comfort fare and high-end American cuisine 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 institution and landmark.

OUR MISSION

Through our 90^{+} year history, we have and will continue to provide the best possible customer experience for out 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, surrounding areas 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 | 13.95
Served traditionally with oyster crackers

FRENCH ONION SOUP | 12.95
Rated the BEST in DC!
Topped with a baguette croûton and melted provolone cheese

BILLY'S BEEF CHILI | 13.95
Topped with tomatoes, onions and Cheddar cheese served with crispy tortilla chips

COLONIAL BRUNSWICK STEW | 14.95
Original recipe of chicken and fresh vegetables slow cooked for hours

CHEF'S DAILY SOUP SPECIAL | 11.95

ENTRÉE SALADS

MARTIN'S HOUSE SALAD | 9.95 / 12.95
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 2.00*

HARVEST BEETS | 12.95
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 | 10.95 / 13.95
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 croutons

AHI TUNA SALAD* | 27.95
Seared sesame encrusted Ahi Tuna, over mixed greens, topped with fried shallots, avocado, tomatoes, carrots, cucumbers and house-soy dressing

MARINATED GRILLED SIRLOIN STEAK* | 28.95
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 | 24.95
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 | 12.95
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* | 18.95
Encrusted with sesame seeds with wasabi cream and house soy dressing

ANGRY MUSSELS* | 18.95
PEI mussels simmered in a Fra Diavolo sauce with jalapeños and shallots served with rosemary focaccia

CALAMARI & SHRIMP | 18.95
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

FRIED GREEN TOMATOES | 12.95
A southern favorite, made to order!
With Chef's Special Remoulade

ONION RING LOAF | 13.95
Thin sliced Vidalia onions lightly dredged in seasoned flour and fried to a golden brown

POTATO SKINS | 12.95
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

CHICKEN TENDERS MADE TO ORDER | 14.95
Lightly dredged in seasoned flour, flash fried, served with French fries and honey mustard

COMFORT FOODS & SIDES

MARINATED LONDON BROIL* | 37.95
Thinly sliced served medium rare with garlic mashed potatoes
sautéed spinach and topped with truffle butter

GRANDMA MARTIN'S MEATLOAF | 26.95
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 | 23.95
Created in the Brown Hotel in Kentucky, perfected by Martin'sTavern!
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 | 30.95
A generous portion of tender beef with celery, carrots, onions
and new potatoes with horseradish upon request

FRESH CALVES LIVER | 29.95
Hand cut calves liver over garlic mashed potatoes, green beans and caramelized
onion and Applewood smoked bacon

THE TAVERN TREAT | Market Price
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 | 30.95
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! | 26.95
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 – Locally Raised Grass-Fed Angus Beef* | 20.95
FREE-RANGE BISON BURGER – "The Healthy Choice"* | 21.95
"WHERE'S THE BEEF" – MEATLESS BURGER* | 22.95
On toasted brioche with lettuce, tomato and onion, served with French fries and kosher dill pickle
Add sautéed mushrooms, caramelized onions or jalapeños
Add cheese or Applewood smoked bacon | 2.00 each
Add fried egg or avocado | 3.00 each
Gluten-free bun | 1.00 each

SIDES

$8 each

Sautéed Spinach | Asparagus | Green Beans | Broccoli | Baked Potato | Mac and Cheese
Garlic Mashed Potatoes | Cole Slaw | Basmati Rice | French Fries

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* | 48.95
Atop a large crostini, served with garlic mashed potatoes, broccoli and baby carrots

NEW YORK STRIP WITH TRUFFLE BUTTER* | 46.95
Center cut strip served with broccoli, garlic mashed potatoes and baby carrots

DOUBLE CUT LAMB CHOP* | 46.95
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* | 43.95
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 | 65.95 recommended medium rare

END CUT | 60.95 recommended medium well to well

CHICKEN & ANDOUILLE FETTUCCINE | 30.95
Pan-seared chicken and Andouille sausage tossed with baby spinach, grape tomatoes, shallots and garlic in rosemary Parmesan cream

CHICKEN PARMESAN | 29.95
Tender pan-fried chicken breast cutlet topped with house-made marinara sauce and mozzarella baked until golden and served over fettuccine

CHICKEN MILANESE | 29.95
Chicken scaloppini lightly breaded and pan seared over fettuccine tossed with house-made pesto, Heirloom cherry tomatoes and topped with Parmesan cheese

SEAFOOD & PASTA

MARTIN'S SEAFOOD PASTA* | 45.95
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

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* | 35.95
Grilled, then topped with sweet chili sauce and served with fresh green beans and Basmati rice

LOBSTER RISOTTO | 55.95
Creamy risotto with fresh lobster, lump crab, shallots and cherry tomato garnished with fresh micro greens

SHRIMP AND GRITS | 33.95
Four sautéed jumbo shrimp, Andouille sausage, grape tomatoes, green and red peppers atop cheese grits with lobster cream sauce

PAN SEARED AHI TUNA STEAK* | 36.95
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, 11:30pm to 1:00am