

TAPAS		
GERMAN POTATO SOUP	8.5	
Creamy potato soup with leeks & carrots.		
LOBSTER BISQUE	10.5	
Rich lobster bisque made with house-made lobster stock, tomato and cognac.		
MIXED GREENS	7.5	
Greens mix topped with grape tomatoes & balsamic vinaigrette. Add blue cheese 10.5		
SUMMER SALAD	16.5	
Mixed greens, balsamic vinaigrette, mangoes & strawberries. Topped with blue cheese.		
BLACK FOREST SALAD	18.5	
Crispy bacon & sautéed onions over mixed greens, topped with tomatoes and drizzled with balsamic vinaigrette.		
TROPICAL WALDORF SALAD	18.5	
Mixed greens with fresh apples, celery, walnuts, grapes & mango tossed with honey-mustard dressing.		
CAPRESE SALAD	14.5	
Fresh mozzarella, cherry tomatoes & basil. Marinated in balsamic vinaigrette on a bed of arugula.		
SERRANO HAM	17.5	
Served with cornichons & mustard.		
PÂTÉ OF THE DAY	16.5	
Served with cornichons & mustard.		
CHEESE SAMPLER	19.5	
A selection of two cheeses of the day served with cornichons, mustard & grapes.		
BRATWURST	13.5	
Served over sauerkraut with stone-ground mustard.		
GRILLED VEGETABLE SAMPLER	15.5	
Grilled carrots, asparagus, broccoli, cauliflower & rosemary potatoes drizzled with balsamic glaze.		
GRILLED LAMB CHOPS	19.5	
Served with a jalapeño remoulade.		
SCHNITZEL STRIPS	18.5	
Pork tenderloin cutlet sautéed golden brown. Served with jalapeño remoulade & lemon.		
BAKED BRIE	18.5	
Served on arugula with poached pear & lingonberry marmalade. Finished with a mango chutney sauce.		
SEA SCALLOPS FLORENTINE	16.5	
Sea scallops sautéed with bacon & spinach, topped with gouda cheese and broiled in the shell.		
TUNA TATAKI	18.5	
Pepper-crusted ahi tuna garnished with seaweed salad, ginger & wasabi sauce.		
SHRIMP & SCALLOP SKEWER	18.5	
Grilled shrimp and scallops served with mango sauce.		
SHRIMP SKEWER	16.5	
Grilled shrimp served with a mango sauce.		
CRAB CAKES	18.5	
Served with jalapeño remoulade.		
BLACK GROUPER CAKES	16.5	
Black grouper and spinach cakes served with jalapeño remoulade.		
CALAMARI CEVICHE MARTINI	16.5	
Calamari ceviche served in a martini glass with seaweed salad & ginger.		
SEAWEED SALAD	14	
Garnished with ginger & lemon.		

DINNER À LA CARTE

FROM THE LAND

We cut our beef in house with care.

BEEF WELLINGTON **65**

Filet mignon topped with duck foie gras, sautéed mushrooms and onions, and serrano ham, wrapped in pastry and served over a green peppercorn sauce.

FILET MIGNON **57**

8 oz. prime beef tenderloin, grilled to your preference and served with béarnaise sauce.

BLACK ANGUS RIB EYE **54**

14 oz. Black Angus ribeye grilled to perfection and served with green peppercorn sauce.

WIENER / JÄGER SCHNITZEL **38**

Sautéed veal cutlet, golden & crispy, served with a sauce of your choice: brown or mushroom sauce.

VEAL CORDON BLEU **40**

Veal cutlet stuffed with serrano ham and gouda cheese, served with mushroom sauce and lemon.

LAMB OSSO BUCCO **42**

Oven-braised domestic lamb hind shank in a Burgundy wine sauce.

ORGANIC AIRLINE CHICKEN BREAST **32**

Chicken breast stuffed with spinach and Manchego cheese, served with our house mushroom sauce.

PASTAS

Our Alfredo is made with a hint of saffron.

SHRIMP FETTUCCINE ALFREDO **32**

Shrimp with fettuccine, grape tomatoes, and basil.

MAINE LOBSTER ALFREDO **36**

Maine lobster with fettuccine, grape tomatoes & basil.

VEGETABLE ALFREDO **29**

Fettuccine with broccoli, carrots, and cauliflower.

SIDES

VEGETABLES **8**

Broccoli
Cauliflower
Carrots
Vegetable medley
Asparagus
Red cabbage
Champagne sauerkraut

STARCHES **7**

Mashed potatoes
Rosemary potatoes
Spätzle
Wild rice

SAUCES (4 OZ.) **5**

Béarnaise sauce
Mushroom sauce
Brown sauce
Burgundy sauce
Green peppercorn sauce

FROM THE SEA

We filet our fish in house from local waters.

YELLOWTAIL CAPRI **38**

Pan-sautéed local Yellowtail Snapper filet with caper-lemon butter sauce.

GROUPER DIJON **42**

Pan-sautéed local black grouper filet topped with a dijon crust, served on champagne kraut.

LOBSTER TAIL CARIBE **42**

8 oz. Caribbean lobster tail broiled with herb butter.

LIVE MAINE LOBSTER **Market price**

Whole Maine lobster, steamed.

CHEF'S SPECIAL

MAINE LOBSTER RISOTTO **42**

Maine lobster folded into a creamy risotto with serrano ham and truffled pecorino cheese.

FETTUCCINE ALFREDO **18**

Simple and delicious.

CLASSIC FETTUCCINE **26**

Fettuccine with basil, baby arugula, and tomatoes. Tossed in an herb butter sauce.

SPAGHETTI BOLOGNESE **26**

Spaghetti with house ground rib eye and marinara sauce. Topped with parmesan cheese.

Please note, a 3% surcharge will be added to all credit card transactions.

Consuming raw or undercooked food may be hazardous to your health. Martin's reserves the right to add a 20% service charge onto your bill.