



Appetizers



SESAME SEARED AHI TUNA - Sesame Seed Encrusted Ahi Tuna, Seared to a Perfect Medium Rare, Sliced and Garnished with Teriyaki-Ginger Glaze, Wasabi, and Pickled Ginger. 11.79

PETITE CRAB CAKES - Our Signature Lump Crab Cakes Sautéed and Served with Old Bay Tartar Sauce and Mixed Field Greens. 9.89

PHILADELPHIA SOFT PRETZELS - Four Jumbo Soft Pretzels, Brushed with Butter, Salted and Served with Whole Grain Mustard Sauce and Cheese Sauce. 7.79 Half Order 5.29

HOMEMADE CHIPS & DIP - Homemade Potato Chips with House French Onion Dip or Homemade Tortilla Chips with Salsa. 4.79

SANTA FE CHICKEN EGG ROLLS - Chicken, Black Beans, Cilantro and Corn in a Crispy Egg Roll, Served with Salsa and Sour Cream. 8.99

SMOKED TROUT PLATE - Naturally Smoked Rainbow Trout from Ducktrap, Maine, French Bread Crostinis, Horseradish Cream, Red Onion, Apple-Cranberry Compote, Field Greens and Goat Cheese Crumbles. 10.29



CHICKEN & SPINACH PIZZADILLA - Crispy Tortilla with Spinach, Artichoke and Parmesan Cream Sauce. Topped with Roasted Chicken and Diced Tomatoes. 9.49

SPINACH & ARTICHOKE DIP - Chopped Spinach with Artichoke Hearts in a Parmesan Cream Sauce, Served Hot with French Bread Crostinis and Tortilla Chips. 8.99

WISCONSIN CHEESE FRIES - Crispy Fries Topped With Cheddar, Pepper Jack, Provolone, and Hardwood Smoked Bacon Bits. Served with Ranch Dressing. 8.99



MARTIN'S CHICKEN MACHOS - Tostada Style Nachos, Roasted Chicken, Mild Green Chilies, Pepper Jack and Cheddar Cheeses. Served with Salsa, Sour Cream and Avocado. 8.99

JUMBO CHICKEN WINGS & BONELESS WINGS

Tossed in your favorite signature sauce, Served with Celery and Ranch or Bleu Cheese. 8.99

Tangy Carolina * Traditional BBQ * Hot Buffalo * Asian Firecracker * Teriyaki-Ginger * Southwestern Chipotle

Specialties of the House

THE FRESH CATCH - Only the Freshest Fish Available, Prepared with Fresh Seasonal Ingredients. Market Price.

CHICKEN POT PIE - Roasted Chicken, Mushrooms, Carrots, Onions and Peas in a Creamy Broth. Topped with a Flaky Puff Pastry. Served with one additional side. 10.29



MARTIN'S LUMP CRAB CAKES - Made Daily with Lump Crab Meat. Sautéed and Served Over Field Greens with Old Bay Tartar Sauce and two sides. 21.49

ST. LOUIS STYLE RIBS - Guaranteed to Fall Off the Bone! Traditional BBQ or Tangy Carolina with two sides. Full Rack 20.99/ Half Rack 14.99

PORK TENDERLOIN CHOPS - Hand Cut Boneless Pork Tenderloin Chops. Seasoned, Grilled and Finished with Apple-Cranberry Compote. Served with two sides. Two 6 oz Chops 14.29; One Chop 9.49



PRIME TOP SIRLOIN - 10 oz. Prime Top Sirloin. Grilled and Finished with a Pat of Gourmet Herb Butter. Served with two sides. 19.79

FISH AND CHIPS - Crispy Beer Battered Atlantic Cod, Fries, Cole Slaw and Old Bay Tartar Sauce. 10.49

CHICKEN TENDERS - Seasoned and Breaded. Served with House Honey Mustard and two sides. 10.29

BACON WRAPPED BBQ CHICKEN KABOBS - Grilled, Bacon Wrapped, Chicken Breast Finished with Martin's Tangy Carolina BBQ Sauce. Served with two sides. 15.99

MILE HIGH MEAT LOAF - 1/2 Pound of House Recipe Meat Loaf, Finished on the Grill and Stacked with Texas Toast, Mashed Potatoes, Brown Beef Gravy and Crispy Onion Straws. Served with one additional Side. 10.29



Martin's Mixed Grill

Available After 4 PM Daily

**PORK CHOP * RIBS (1/3 RACK) * BACON WRAPPED CHICKEN KABOB * BEEF TENDERLOIN MEDALLIONS
LUMP CRAB CAKE * MEATLOAF * CHICKEN TENDERS * PULLED PORK * GRILLED SHRIMP
SERVED WITH TWO SIDES * CHOOSE ANY TWO 19.99 * CHOOSE ANY THREE 25.99**

The Pasta Bar

Available After 4 PM Daily

Served with a House or Caesar Salad and Toasted Baguette. Base price for all combinations is 14.99.

Step 1 : Select a Sauce

POMODORO
Martin's Signature Red Sauce Enhanced with Sweet Basil and White Wine

PICATTA
Classic Italian White Wine and Lemon Sauce with Capers and Sautéed Onions

CAJUN
Spicy, Cheesy, Cajun Cream Sauce with Sautéed Roasted Red Peppers

ALFREDO
Traditional Parmesan and Garlic Cream Sauce

Step 2 : Pick a Pasta

FETTUCCINI
"Little Ribbons"
Thin, Flat, Wide Noodle

CAVATAPPI
"Corkscrew"
Short, Thin, Ridged, Macaroni Spirals

THREE CHEESE RAVIOLI
Aged Parmesan Mozzarella and Ricotta

ANGEL HAIR
"Capelli d'angelo"
Long, Extremely Fine, Delicate Strands

Step 3 : Add-Ons

CHICKEN BREAST
Grilled Fresh
2.99

SEAFOOD
Jumbo Shrimp, Crab Meat or Both
3.99

ITALIAN SAUSAGE
Grilled Mild Italian Sausage
2.99

GROUND BEEF
1/2 Pound of Seasoned Ground Beef
3.99