

# The Lobster House at Martell's

## Starters

- Drunken Angry Clams 19  
*White Wine, Cherry Peppers, and Garlic Butter*
- Garlic Mussels 18  
*Green Mussels in a Garlic Butter Herb Sauce*
- Lobster Quesadilla 20  
*Flour Tortilla, Jack Cheddar Cheese, Lobster*
- Pretzel Sticks 14  
*Oven Baked, Cheddar Cheese Sauce*
- Coconut Shrimp 16  
*Quick Fried with a Raspberry Dipping Sauce*
- Wing Bucket 17  
*Fried Breaded Wings Served over Fries with Buffalo Sauce and Blue Cheese*
- Buffalo Shrimp 16  
*Half Dozen, Fried and Tossed in Sauce, served with Blue Cheese and Celery*
- Mozzarella Sticks 14  
*Breaded & Fried Mozzarella with Red Sauce*

## Raw Bar

- Chilled Oysters Half 17 / Dozen 25  
*Half Shell Blue Point Oyster*
- Eastern Clams Half 15 / Dozen 21  
*Middleneck on the Half Shell*
- Shrimp Cocktail 18  
*Chilled Jumbo Shrimp w/ Zesty Cocktail Sauce*
- The Trio (from above) 20  
*3 Oysters, 3 Clams, 3 Shrimp*
- Lobster Cocktail 20  
*Chilled Half Lobster, Coleslaw and Watermelon*

## Soups & Salad

- Lobster Bisque 8  
*Lobster, Sherry Cream Stock*
  - French Onion 8  
*Caramelized Onions, Sherry and Beef Stock, Croutons, Mozzarella Cheese*
  - Classic Caesar 13  
*Crisp Romaine, House Dressing, Romano Cheese, Herb Croutons*
  - The Wedge 13  
*Iceberg Lettuce, Tomatoes, Bacon, Hard Boiled Egg, Crumble Blue Cheese*
  - Apple Walnut 14  
*Apple Slices, California Walnut, and Crumbled Bleu Cheese*
  - Malibu Shrimp 14  
*Fried Coconut Shrimp over Garden Greens, with Fresh Raspberries and Feta Cheese*
- Add Grilled Chicken + 5 / Chilled Shrimp +8

## Taco Station

All Tacos on Corn Tortillas, with Fresh Chips & Salsa Verde

- Baja 17  
*Battered Mahi cabbage slaw and ranch*
- Bistec 17  
*Short Rib, red onion, cilantro salsa verde*
- Shrimp 17  
*Fried spicy cabbage slaw sriracha*



## Little Skippers 12 & Under

- Chicken Tenders with fries 13  
*Chicken and Krinkle Cut Fries*
  - Cheeseburger with fries 13  
*American Cheese and Krinkle Cut Fries*
  - Chicken & Waffle with Fries 13  
*Fried Chicken Tenders with Sugar Waffle and Krinkle Cut Fries*
  - Penne Marinara 13  
*Red Sauce over Penne Pasta*
  - Mac n Cheese 13  
*Elbow Pasta with Cheddar Cheese*
  - Plain Pizza 13  
*Tomato Sauce and Mozzarella*
- ADD PEPPERONI +2

## Seafood

- Crab Cake Sandwich 22  
*House Made Crab Cake, Griddled and served on a Brioche Bun*
- Fried Shrimp Bucket 26  
*Panko Shrimp, Quick Fried, with Fries*
- Shrimp Pot 32  
*Steamed Shrimp, Mussels, Clams, Corn on the Cob, Potatoes*
- Teriyaki Salmon 32  
*Grilled Salmon, Teriyaki Glazed, with Sticky Rice and Broccoli*
- Jakes Crab Legs 44  
*1 1/2 Lb. Steamed Snow Crab Legs, Corn on the Cob, Old Bay, and Butter*
- Shrimp Parmigiana 28  
*Fried Shrimp, Marinara Sauce, and Melted Mozzarella, served over Linguine*
- Peppered Tuna 30  
*Seared Peppered Tuna, Sticky Rice, Seaweed Relish and Soy*
- Seafood Combo 30  
*Broiled Scallops, Shrimp, and Crabmeat, dusted with Old Bay Butter*
- Shrimp Scampi 29  
*Sautéed in Garlic Butter White Wine Sauce, over Linguine*

### Seafood Cameryn 30

Shrimp, Mussels, Clams, & Calamari, Sautéed in a Garlic Butter Sauce, or Marinara, or Spicy Angry, Served Over Linguine Pasta

## Platters for Two

Please allow additional time to prepare these items

### The Captain

2lb Steamed King Crab  
225

### First Mate

5lb Steamed Lobster  
175

Each platter comes with 8 shrimp, 8 clams, 8 mussels, corn on the cob, Yukon potatoes, steamed to perfection, served with 2 caesar or house salads

## Char Grill

Deluxe any burger +4

Dalton BBQ Bacon 17  
*Brushed with BBQ Sauce and Stacked with Crispy Bacon*

The Cali 17  
*Slices of Avocado and Melted Cheddar Cheese*

All American 17

*Topped with Yellow American Cheese*

Angry Cheeseburger 17  
*Grilled with Pepper Relish, Pepperjack Cheese, and Sriracha*

- Half Rack of Ribs 24  
*Chargrilled Baby Back with BBQ Sauce Corn on the Cob*
  - New York Sirloin 44  
*14oz Center Cut, with Steamed Broccoli, Onion Rings, and Peppercorn Demi*
  - Filet Mignon 58  
*10oz Center Cut, with Poached Asparagus, Frizzled Onions, and Béarnaise Sauce*
- ADD A 6OZ LOBSTER TAIL +26
- ## Lobster Specialties
- Hot Lobster Roll 26  
*Buttered Lobster Meat on a Toasted Roll with Old Bay Fries and Cole Slaw*
  - Lobster Combo 38  
*Half Stuffed Lobster, Paired with Broiled Shrimp and Scallops*
  - Steamed Lobster 39  
*1 1/4lb Lobster, Clams, Mussels and Corn on the Cob, Steamed*
  - Lobster Pot Pie 30  
*Lobster Meat, Sherry Cream Sauce, served in a Puffed Pastry*
  - Lobster Tail & Shrimp 39  
*Broiled 6oz Tail, paired with Jumbo Shrimp*
  - Lobster Salad Roll 24  
*Chopped Lobster Meat, Celery, Mayo and Russian Dressing*
  - Lobster Grilled Cheese 24  
*Lobster Meat, Swiss, Cheddar, Chipotle Aioli, on Grilled Sourdough Bread with Old Bay Fries*

## Chicken & Pastas

- Chicken Parmigiana 28  
*Panko Fried Chicken Breast, Marinara, Melted Mozzarella Cheese, Linguine*
- Chicken Alissa 29  
*Grilled Chicken, Spinach, Roasted Peppers, Fresh Mozzarella, Balsamic Glaze*
- Chicken Murphy 29  
*Grilled Chicken, Hot Peppers, Onion, Sausage, and Potatoes, in a Garlic Sauce*
- Penne Alla Vodka 26  
*Penne Pasta in a Blush Tomato and Vodka Cream Sauce*
- Lobster Ravioli 29  
*Lobster and Cheese Ravioli in a Blush Tomato and Vodka Cream Sauce*
- Lobster Mac n Cheese 34  
*Lobster Meat, Four Cheese Blend, Cream, Campanelle Pasta, Panko Topping*

## Sides

- Steamed Corn on the Cob 4
- Watermelon Slices 5
- Steamed Broccoli Florets 5
- Sweet Sugar Waffle 6

## Desserts

- Crème Brulée 5  
*Sweet Custard, Topped with Whipped Cream and Chocolate Sauce*
- Strawberries 'n' Cream 6  
*Fresh Strawberries & Cream Dressed with a Raspberry Sauce*

Gluten Free

All Entrees without Pasta, choice of potato or rice, comes with warm bread & butter  
Add a house or Caesar salad to any Entrée - 5  
18% Gratuity will be added to all parties of 8 or more guests

# The Lobster House at Martell's

## Specialty Drinks

### TITO'S SEA BREEZE

Tito's Handmade Vodka,  
Grapefruit Juice & Splash of Cranberry Juice

### BLUEBERRY LEMONADE

Three Olives Blueberry Vodka & Pink Lemonade

### MAI-TAI

Blend of Bacardi Superior Rum & Goslings Black Seal Rum,  
Mixed with Pineapple Juice & Orange Juice,  
with a Splash of Crème de Almond

### RASPBERRY SQUEEZE

Grey Goose Vodka, Fresh Squeezed Lemonade,  
& Raspberry Liqueur

### CAPTAIN TEDDY

Captain Morgan Original Spiced Rum,  
Malibu Coconut Rum Liqueur, Goslings Black Seal Rum  
with Orange Juice & Splash of Grenadine

### FUZZY MANGO

Three Olives Mango Vodka, Orange Juice & Mango Puree

### COCONUT CRUSH

1800 Coconut Tequila & Pineapple Juice

### LEO'S LEMONADE

Deep Eddy Vodka & Fresh Squeezed Lemonade

### SMOKEY WATER

Aldez Organic Blanco Tequila, Aldez Mezcal,  
Pineapple Jalapeño Syrup, Grapefruit Juice

### ESPRESSO MARTINI

MuckleyEYE Vodka,  
Distresser Espresso Beans (Asbury Park),  
Vanilla Beans, Milk Chocolate

## Frozen Drinks

Add a Floater to any frozen drink

### PINA COLADA

Mix of Rum, Coconut & Pineapple Juice,  
Topped with Goslings Black Seal Rum

### STRAWBERRY DAIQUIRI

Strawberry Topped with Goslings Black Seal Rum

### MARGARITA

Margarita Mix & Triple Sec, Topped with Jose Cuervo  
Tradicional Silver Tequila

Choice of Traditional, Strawberry or Mango

## Tiki Tea

Deep Eddy Iced Tea Flavored Vodka with Pink Lemonade  
Regular - Raspberry - Peach - Mango

## Wine

### House Wines

PRINCIPATO pinot grigio

PORTILLO chardonnay, sauvignon blanc

CAVIT rosé, merlot, pinot noir, cabernet sauvignon

BESO DEL SOL Red Sangria

### Wines by the Bottle

SANTA MARGHERITA Pinot Grigio \$39

KENDALL-JACKSON Chardonnay \$29

YEALANDS Sauvignon Blanc \$29

SILVER PALM Cabernet \$29

QUILT Cabernet \$49

ELOUAN Pinot Noir \$29

HAMPTON WATER Rosé (375ml) \$19

## FRESH SQUEEZED OJ DRINKS

choice of  
VODKA ~ TEQUILA ~ RUM

ORANGE CREAM POP  
Pinnacle Whipped

IRISH CRUSH  
Jameson Orange

MIMOSA  
Lunetta Prosecco

## Margaritas

Served on the Rocks

### CLASSIC

Tequila, Triple Sec, Margarita Mix

Your choice of:

Jose Cuervo Tradicional, 1800 Silver (+1), Casamigos (+2), Patron (+2)

### ULTIMATE ORANGE

Casamigos Blanco Tequila, Gran Gala, Orange Juice & Margarita Mix

### SUNSET

Patron Silver Tequila, Gran Gala,  
Margarita Mix, Orange Juice & Splash Cranberry

### SKINNY

Codigo 1530 Blanco Tequila, Club Soda, Splash of Orange Juice, Lime Juice

### JALAPIÑA MARGARITA

Ghost Blanco Tequila, Triple Sec, Jalapeño Pineapple Margarita Mix

## Beer & Seltzer

### Draught

Coors Light • Miller Lite • Yuengling • Landshark • Michelob Ultra  
Stella Artois • Blue Moon • Sam Adams Seasonal • Modelo  
Leinenkugel Summer Shandy

### Bottled

Bud • Bud Light • Coors Light • Miller Lite • Corona  
Corona Light • Heineken • Heineken Silver • Corona Premier  
Michelob Ultra • Pacifico • Guinness (16oz Can)  
Heineken 0.0 (N/A) • Buckets of Coronitas (7oz)

### Craft Beers / Local Beers

Dogfish Head • Cape May • Kane • Last Wave • Asbury Park

Ask Your Server about our Rotating Craft Selection

### Spiked Seltzer

Truly • White Claw

### Craft Cocktails in a Can

Nütrl Vodka Soda • Bacardi Mojito • Biza Island Cocktail  
Neatly Spiked • Surfside Lemonade + Vodka

## Non-Alcoholic Beverages

Aquafina Water(20oz) • Pink Lemonade • Ginger Ale  
Pepsi • Diet Pepsi • Starry • Lipton Sweet Tea  
Lipton Unsweetened Tea



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Please drink responsibly. 3362144