

MARTELL'S TIKI BAR

SPECIALTY DRINKS

TITO'S SEA BREEZE

Tito's Handmade Vodka,
Grapefruit Juice & Splash of Cranberry Juice
*Proceeds up to \$2,500 will go towards the
Common Ground Grief Center*

BLUEBERRY LEMONADE

Three Olives Blueberry Vodka & Pink Lemonade

KETEL ONE® LILLY

Ketel One® Family Made Vodka, Triple Sec,
Cranberry, Fresh Lemon & Simple Syrup

MAI-TAI

Bacardi Coconut Rum & Goslings Black Seal Rum mixed
with Orgeat Syrup, Pineapple, Orange Juice

RASPBERRY SQUEEZE

Grey Goose Vodka, Fresh Squeezed Lemonade,
& Raspberry Liqueur

FUZZY MANGO

Three Olives Mango Vodka,
Orange Juice & Mango Puree

COCONUT CRUSH

1800 Coconut Tequila & Pineapple Juice

SPICY PALOMA

Superbird Fuego Tequila,
Fever Tree Grapefruit Soda & Lime

LEO'S LEMONADE

Deep Eddy Vodka & Fresh Squeezed Lemonade

TWISTED BULL

Three Olives Mango Vodka, Red Bull Yellow Edition,
Topped with Fresh Orange Juice

SMOKEY WATER

Aldez Blanco Tequila, Aldez Espadín Mezcal,
Pineapple Jalapeño Syrup, Topped with Grapefruit

THE G.C.B. / GREEN CHILE BLOODY

Martell's Signature Bloody Mary made with
St. George Green Chile Vodka

TIKI TEA

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

FROZEN DRINKS

Add a Floater to any frozen drink

PINA COLADA | STRAWBERRY DAIQUIRI

MIAMI VICE

A Combination of Pina Colada & Strawberry Daiquiri,
All topped with Goslings Black Seal Rum

CARIBBEAN COLADA

Mix of Pina Colada & Strawberry Daiquiri,
Topped with Blue Curacao

MARGARITA

Topped with Jose Cuervo Tradicional Silver Tequila
Choice of Traditional, Strawberry or Mango

YARD FROZEN DRINK

Any of Our Frozen Drinks Served in a Yard Cup

WINE

PRINCIPATO Pinot Grigio

BESO DEL SOL Red Sangria

PORTILLO Chardonnay, Sauvignon Blanc

CAVIT Rosé, Merlot, Pinot Noir, Cabernet Sauvignon

HAMPTON WATER Rosé (Half Bottle) 19

Please drink responsibly. 3519734

FRESH SQUEEZED OJ DRINKS

ORIGINAL "FRESH SQUEEZED"

Choice of
Vodka ~ Tequila ~ Rum

COCO TEDDY

Bacardi Coconut Rum, Goslings,
Fresh OJ & Grenadine

CALI CRUSH

Drumshanbo Blood Orange,
Lunetta Prosecco, Fresh OJ

ORANGE CREAM POP

Whipped Cream Vodka
& Fresh OJ

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 BEACH

G4 Blanco, Dirty Pelican Mango Passion Fruit, Club Soda & Lime

JALAPIÑA MARGARITA

Ghost Blanco Tequila, Jalapeño Pineapple Syrup, Margarita Mix

RUM BUCKETS

ISLAND TIME

Bacardi Superior Rum, Bacardi Dragonberry Rum, Banana Liqueur,
with Pineapple Juice, Orange Juice, Splash of Grenadine

TROPICAL VIBES

Bacardi Superior Rum, Bacardi Tropical Rum,
Blue Curacao, Pineapple Juice, Sour, Topped with Starry

BEER & SELTZER

DRAUGHT

Coors Light • Miller Lite • Yuengling • Kona • 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 (12oz Can)
Guinness (16oz Can) • 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

CANNED COCKTAILS & SELTZERS

Nütrl Vodka Soda • Truly • White Claw • Bacardi Mojito
Surfside Lemonade + Vodka • Los Sundays
Kawama • Happy Thursday

LOW & ZERO PROOF DRINKS

Heineken 0.0 • Corona N/A • White Claw 0%
Virgin Strawberry Daiquiri • Virgin Pina Colada
Sneaky Tea (Fresh Squeezed Lemonade & Iced Tea)
Fresh Squeezed OJ



SCAN TO VIEW MORE MENUS

*There is a 3% processing fee on
all card transactions.*

**Due to the high volume, we require all guests to
run a tab with a credit card or pay by the round.*

MARTELL'S TIKI BAR

APPETIZERS

NACHOS 17

Chili, creamy cheddar cheese sauce, lettuce, tomatoes, onion & jalapeños over corn tortilla chips

CHICKEN QUESADILLA 16

Grilled chicken & monterey jack cheese combined in a flour tortilla with a lettuce, tomato, onion mix on the side

PULLED PORK SLIDERS 16

Seasoned pork with BBQ sauce

BONELESS BUFFALO BITES 15

Breaded boneless chicken tossed in buffalo sauce

Side of blue cheese & celery

PRETZEL STICKS 15

Bavarian pretzels fried, topped with salt, side of cheddar cheese dipping sauce & spicy grain mustard

CHICKEN TENDERS 14

BBQ sauce

MOZZARELLA STICKS 14

Marinara sauce

COCONUT SHRIMP 17

Butterfly shrimp breaded with coconut flakes, fried, served with raspberry dipping sauce

OLD BAY CLAMS 19

1 Dozen steamed clams, topped with old bay, side of drawn butter & lemon

SHRIMP CEVICHE 16

Diced shrimp, tomato, cilantro, onion, side of tortilla chips

LOBSTER SALAD SLIDERS 24

Lobster claw meat, diced celery, Hellmann's mayonnaise, thousand island dressing, over shredded lettuce

MANHATTAN CLAM CHOWDER 7

SALADS

BUFFALO CHICKEN 17

Breaded buffalo chicken tenders, romaine lettuce, cucumbers, crumbled bacon & monterey jack cheese, side of blue cheese dressing

BLACKENED CHICKEN CAESAR 17

Romaine lettuce, creamy caesar dressing, parmesan cheese, croutons

CHILLED SHRIMP & AVOCADO 18

Mixed field greens, grape tomatoes, avocado, topped with chilled shrimp, side of sesame ginger dressing

TIKI TACOS

Served in soft corn tortillas with tortilla chips

BAJA FISH 19

Fried Mahi filet, shredded cabbage, pico de gallo, monterey jack cheese, topped with ranch dressing

SHREDDED PORK 18

Seasoned pork, green chilis, red onions, salsa verde

LITTLE SKIPPERS

(Children under 12) served with fries 12

CHICKEN TENDERS / HOT DOG

GRILLED CHEESE / FRIED SHRIMP

CHEESEBURGER

SIDES

FRIES 6 / CHEESE FRIES 7

OLD BAY FRIES 7 / ONION RINGS 7

There is a 3% processing fee on all card transactions.

18% gratuity will be added to parties of 6 or more.

****WE DO NOT USE ANY PEANUT PRODUCTS IN FOOD PREPARATION****

HANDHELDS

(Items below served with potato chips)

CHEESESTEAK 17

Thinly chopped steak topped with American cheese, peppers & onions, served on a hoagie roll

SAUSAGE SANDWICH 17

Grilled sausage topped with peppers & onions, side of marinara sauce, served on a hoagie roll

JERSEY CLASSIC 14

Pork roll & American cheese, served on a brioche roll

AVOCADO CHICKEN WRAP 19

Grilled chicken, pico de gallo, shredded lettuce, avocado, side of chipotle mayo, flour tortilla

SANTE FE CHICKEN WRAP 18

Blackened grilled chicken, pico de gallo, shredded lettuce, monterey jack cheese, side of cajun ranch, flour tortilla

Burgers prepared either medium, medium well or well
Items below served with fries

CHEESEBURGER 21

Choice of: American, Pepperjack, Swiss, Cheddar, topped with lettuce, tomato, pickle chips, brioche roll

SOUTHWEST BBQ BURGER 22

Dusted with cajun spice, pepperjack cheese, bbq sauce & bacon, topped with lettuce, tomato, pickle chips, brioche roll

HALF RACK OF BBQ RIBS 24

Chargrilled Baby Back w/ BBQ Sauce

SEAFOOD

(Items below served with potato chips)

LOBSTER BLT 25

Lobster claw meat, lettuce, tomato, bacon, served on a brioche roll, side of chipotle mayo & pickle chips

BOOM-BOOM SHRIMP WRAP 19

Fried shrimp tossed in boom-boom sauce, shredded lettuce, tomato, avocado

(Items below served with fries)

CRAB CAKE SANDWICH 20

Maryland crabmeat mixed with Hellman's Mayonnaise, onion, celery, red bell pepper, side of chipotle sauce on a brioche roll

SHRIMP IN A BASKET 20

Butterfly shrimp, deep fried, side of cocktail sauce & lemon

SALMON SANDWICH 24

Atlantic salmon topped with a crunchy cucumber slaw, brioche roll

1 LB STEAMED LOBSTER 30 *(Seasonal)*

ALASKAN SNOW CRAB LEGS 42 *(Seasonal)*

RAW BAR

(Seasonal)

SHRIMP U-PEEL (12) 17 / (24) 23

CLAMS (MIDDLE NECK) (6) 15 / (12) 21

OYSTERS (COLD WATER) (6) 17 / (12) 25

LOBSTER/SHRIMP COMBO 23

Shrimp (4), Chilled Lobster (1/2 LB)

KING'S PLATTER 92

(12) oysters, (12) clams, (12) shrimp, whole chilled lobster served with mignonette sauce, cocktail sauce, lemon

SHOOTERS (1) 7 / (3) 16 / (6) 25 ~ 21+years

Choice of: clam/oyster/shrimp, with cocktail sauce, Pepper Vodka & lemon

**Consuming raw or uncooked meats, poultry or shellfish
May increase your risk of food-bourne illness**

**Due to the high volume, we require all guests to run a tab
with a credit card or pay by the round.*