

MARTELL'S TIKI BAR

STARTERS

NACHOS 17.00

Corn tortillas topped with beef chili, creamy cheddar cheese, lettuce & a jalapeno-tomato-onion mix

CHICKEN QUESADILLA 16.00

Grilled chicken & Monterey jack cheese, flour tortilla, side of lettuce & tomato-onion

BONELESS BUFFALO BITES 16.00

Breaded boneless chicken tossed in buffalo sauce, side of blue cheese & celery

PRETZEL STICKS 16.00

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

CHICKEN TENDERS 15.00

BBQ sauce

MOZZARELLA STICKS 15.00

Marinara sauce

COCONUT SHRIMP 17.00

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

OLD BAY CLAMS 20.00

1 dozen steamed clams, topped with old bay seasoning, side of drawn butter & lemon (GF)

BLACKENED CHICKEN CAESAR SALAD 17.00

Romaine lettuce, creamy Caesar dressing, parmesan cheese, croutons

SHRIMP & AVOCADO SALAD 20.00

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

(**balsamic vinaigrette**) (GF)

HANDHELDS

(Items below served with potato chips)

CHEESESTEAK 18.00

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

SAUSAGE SANDWICH 18.00

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

BUFFALO CHICKEN WRAP 17.00

Chicken tenders tossed in buffalo sauce, combined with lettuce & tomato in a flour tortilla wrap

SANTA FE AVOCADO CHICKEN WRAP 18.00

Blackened grilled chicken, pico de gallo, avocado, lettuce & Monterey jack cheese in a flour tortilla wrap. Side cajun ranch

BURGERS: *served on a brioche bun/ lettuce, tomato &*

pickle chips - PREPARED MEDIUM, MEDIUM WELL OR WELL

(Items below served with fries)

ALL AMERICAN BURGER 21.00

American cheese

CHEDDAR/ONION BURGER 22.00

Cheddar cheese, topped with grilled onions

SOUTHWEST BBQ BURGER 22.00

Dusted with cajun spice, topped with BBQ sauce, bacon & pepperjack cheese

SEAFOOD

BAJA FISH TACOS (2) 20.00

Breaded fish filet, shredded cabbage, pico de gallo, Monterey jack cheese, ranch dressing, tortilla chips

(Items below served with fries)

CRAB CAKE SANDWICH 22.00

Maryland crabmeat, onion, celery, red bell pepper, Hellman's mayonnaise, side chipotle mayo, brioche bun

SHRIMP IN A BASKET 22.00

Butterfly shrimp, fried, side of cocktail sauce

BLACKENED MAHI WRAP 22.00

Grilled Mahi blackened, combined with chipotle mayo, lettuce & tomato in a spinach tortilla wrap

HOT LOBSTER ROLL 30.00

Lobster claw meat, lobster butter, long roll, old bay fries & side of cole slaw

LITTLE SKIPPERS 12.00 (served with fries)

CHICKEN TENDERS / GRILLED CHEESE

CHEESEBURGER / FRIED SHRIMP / MAC-n-CHEESE BITES

SIDES

FRIES 6.00 (GF) OLD BAY FRIES 7.00 (GF) ONION RINGS 7.00

WE DO NOT USE ANY PEANUT PRODUCTS IN FOOD PERATION

DUE TO THE HIGH VOLUME OF OUR RESTAURANT WE REQUIRE TO RUN A TAB WITH A CREDIT CARD OR PAY BY THE ROUND

18% GRATUITY WILL BE ADDED TO GROUPS OF 6 OR MORE

3% Credit Card Processing Fee will be added to all card transactions

MARTELL'S TIKI BAR

RAW BAR (GF) (Seasonal)

SRIMP U-PEEL (12) 17.00 (24) 23.00

CLAMS ½ SHELL (6) 15.00 (12) 21.00

OYSTERS ½ SHELL (6) 18.00 (12) 26.00

TREASURES OF THE SEA 22.00

Shrimp-Clam-Oyster (3 of Each)

QUENN'S PLATTER 65.00

Shrimp-Clam-Oyster (12 of Each)

Consuming raw or uncooked meats, poultry or shellfish may increase your risk of food-borne illness

SPECIALTY DRINKS

BLUEBERRY LEMONADE

Three Olives Blueberry Vodka with pink lemonade

MAI-TAI

Blend of Bacardi Rum & Gosling's Black Seal Rum, with pineapple & orange juice, splash of Orgeat Syrup

TITO'S SEA BREEZE

Tito's Handmade Vodka, grapefruit juice, splash cranberry juice

COCONUT CRUSH

1800 Coconut Tequila & Pineapple Juice

SPICY PALOMA

Superbird Fuego Tequila, Fever Tree Grapefruit Soda & Lime

G.C.B./GREEN CHILE BLOODY MARY

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

LEO'S LEMONADE

Deep Eddy Vodka & Fresh Squeezed Lemonade

KETEL ONE LILLY

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

RASPBERRY SQUEEZE

Grey Goose Vodka, Fresh Squeezed Lemonade with Raspberry Liqueur

TIKI TEA

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

FRESH SQUEEZED OJ DRINKS

Vodka-Tequila-Rum-Mimosa

MARGARITAS

Served on the rocks

CLASSIC

Tequila, Triple Sec, Margarita Mix

Your choice of:

Jose Cuervo Tradicional / Casamigos (+2) / Patron (+2)

ULTIMATE ORANGE

Casamigos Blanco, Gran Gala, Margarita Mix, Orange Juice

SUNSET

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

SKINNY

G4 Blanco, Club Soda, Splash Orange Juice, Lime Juice

JALAPINA

Ghost Blanco, Triple Sec, Jalapeno Pineapple Margarita Mix

RUM BUCKETS

ISLAND TIME

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

TROPICAL VIBES

Bacardi Superior & Tropical Rum, Blue Curacao, Pineapple Juice, Sour Mix, Lemon-Lime Soda

WINE

PRINCIPATO Pinot Grigio

PORTILLO Chardonnay, Sauvignon Blanc

CAVIT Rose, Merlot, Pinot Noir, Cabernet

HAMPTON WATER Rose (1/2 bottle)

ASK YOUR SERVER ABOUT OUR
BEER SELECTION