

MARTELL'S TIKI BAR

STARTERS

NACHOS 18.00 18.54

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

CHICKEN QUESADILLA 16.00 16.48

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

BONELESS BUFFALO BITES 16.00 16.48

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

PRETZEL STICKS 16.00 16.48

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

CHICKEN TENDERS 15.00 15.45

BBQ sauce

MOZZARELLA STICKS 15.00 15.45

Marinara sauce

COCONUT SHRIMP 17.00 17.51

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

OLD BAY CLAMS 20.00 20.60

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

BLACKENED CHICKEN CAESAR SALAD 17.00 17.51

Romaine lettuce, creamy Caesar dressing, parmesan cheese, croutons

BUFFALO CHICKEN SALAD 18.00 18.54

Chicken tenders with buffalo sauce, romaine lettuce, cucumbers, crumbled bacon & Monterey jack cheese, side of blue cheese dressing

SHRIMP & AVOCADO SALAD 20.00 20.60

Mixed field greens, grape tomatoes & avocado with chilled shrimp, side of sesame ginger dressing
(**balsamic vinaigrette**) (GF)

HANDHELDS

PORK TACOS (2) 18.00 18.54

Seasoned pork, green chilis, red onions, topped with salsa verde, side tortilla chips (GF)

(Items below served with potato chips)

CHEESESTEAK 18.00 18.54

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

SAUSAGE SANDWICH 18.00 18.54

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

SANTE FE AVOCADO CHICKEN WRAP 18.00 18.54

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 21.63

American cheese

CHEDDAR/ONION BURGER 22.00 22.66

Cheddar cheese, topped with grilled onions

SOUTHWEST BBQ BURGER 22.00 22.66

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

SEAFOOD

BAJA FISH TACOS (2) 20.00 20.60

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

BOOM-BOOM SHRIMP WRAP 19.00 19.57

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

(Items below served with fries)

FISH FRY SANDWICH 19.00 19.57

Breaded flounder fillet lightly fried, served over crunchy cabbage, topped with tartar sauce, hoagie roll

CRAB CAKE SANDWICH 22.00 22.66

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

SHRIMP IN A BASKET 22.00 22.66

Butterfly shrimp, fried, side of cocktail sauce

BLACKENED MAHI WRAP 22.00 22.66

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

HOT LOBSTER ROLL 30.00 30.90

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

LITTLE SKIPPERS 12.00 12.36

(served with fries)

CHICKEN TENDERS / GRILLED CHEESE

CHEESEBURGER / FRIED SHRIMP / MAC-n-CHEESE BITES

SIDES

FRIES(GF) 6.00 6.18 **OLD BAY FRIES(GF)** 7.00 7.21

ONION RINGS 7.00 7.21

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

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

****WE OFFER BOTH A PRICE FOR CASH & CARD****

MARTELL'S TIKI BAR

RAW BAR (GF) (Seasonal)

SHRIMP U-PEEL

(12) 17.00 17.54 (24) 23.00 23.69

CLAMS ½ SHELL

(6) 15.00 15.45 (12) 21.00 21.63

OYSTERS ½ SHELL

(6) 18.00 18.54 (12) 26.00 26.78

TREASURES OF THE SEA 22.00 22.66

Shrimp-Clam-Oyster (3 of Each)

QUEEN'S PLATTER 65.00 66.95

Shrimp-Clam-Oyster (12 of Each)

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

SPECIALTY DRINKS

PAIN REMOVER

Bacardi Tropical Rum, Gosling's Dark Rum, Coconut Cream, Pineapple Juice

BLUE HAWAIIAN

Deep Eddy Pineapple Vodka, Blue Curacao, Pineapple Juice

MAI-TAI

Bacardi Coconut Rum & Gosling's Dark Rum, with pineapple & orange juice, splash of Orgeat Syrup

BLUEBERRY LEMONADE

Three Olives Blueberry Vodka with pink lemonade

TITO'S SEA BREEZE

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

COCONUT CRUSH

1800 Coconut Tequila & Pineapple Juice

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

HONEY DEUCE

Grey Goose Vodka, Fresh Squeezed Lemonade with Raspberry Liqueur

TIKITEA

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 Mango Passionfruit Puree, Lime

JALAPENO

Ghost Blanco, Jalapeno Margarita Mix, Lime

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

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