

The Lobster House

at Martell's

Starters

Drunken Angry Clams <i>White Wine, Cherry Peppers, and Garlic Butter</i>	20/20.60
Eggplant Rollentine <i>Oven Baked, Filled with Ricotta Cheese, Marinara Sauce</i>	16/16.48
Lobster Quesadilla <i>Flour Tortilla, Jack Cheddar Cheese, Lobster</i>	22/22.66
Pretzel Sticks <i>Oven Baked, Cheddar Cheese Sauce</i>	15/15.45
Coconut Shrimp <i>Quick Fried with a Raspberry Dipping Sauce</i>	17/17.51
Wing Bucket <i>Fried Breaded Wings Served over Fries with Buffalo Sauce and Bleu Cheese</i>	18/18.54
Mixed Basket <i>Fried Ravioli, Chicken Tenders, Panko Shrimp, Old Bay Fries</i>	17/17.51
Mozzarella Sticks <i>Breaded & Fried Mozzarella with Red Sauce</i>	15/15.45

Raw Bar ☞

Chilled Oysters <i>Half Shell Blue Point Oyster</i>	Half 18/18.54 Dozen 26/26.78
Eastern Clams <i>Middleneck on the Half Shell</i>	Half 15/15.45 Dozen 21/21.63
Shrimp Cocktail <i>Chilled Jumbo Shrimp w/ Zesty Cocktail Sauce</i>	18/18.54
The Trio (from above) <i>3 Oysters, 3 Clams, 3 Shrimp</i>	22/22.66
Lobster Cocktail <i>Chilled Half Lobster, Coleslaw, and Watermelon</i>	22/22.66

Soups & Salads

Lobster Bisque <i>Lobster, Sherry Cream Stock</i>	8/8.24
French Onion <i>Caramelized Onions, Sherry and Beef Stock, Croutons, Mozzarella Cheese</i>	8/8.24
Classic Caesar <i>Crisp Romaine, House Dressing, Romano Cheese, Herb Croutons</i>	14/14.42
☞ The Wedge <i>Iceberg Lettuce, Tomatoes, Bacon, Hard Boiled Egg, Crumbled Bleu Cheese</i>	14/14.42
☞ Apple Walnut <i>Apple Slices, California Walnut, and Crumbled Bleu Cheese</i>	14/14.42
Malibu Shrimp <i>Fried Coconut Shrimp over Garden Greens, with Fresh Raspberries and Feta Cheese</i>	14/14.42
Add Grilled Chicken + 5 / Chilled Shrimp +8	

Taco Station

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

Baja 18/18.54
Battered Mahi, Cabbage Slaw and Ranch

Crunchy Chicken 18/18.54
Fried Chicken, Red Onion, Cilantro, Salsa Verde

Shrimp 18/18.54
Fried Spicy, Cabbage Slaw, Sriracha



Handhelds

Chicken Bacon Wrap <i>Grilled Chicken, Crispy Bacon, Lettuce, and Ranch Dressing</i>	18/18.54
Avocado Shrimp Wrap <i>Fried Spicy Shrimp, Avocado, Lettuce, Tomato, and Sriracha Mayo</i>	18/18.54
Chicken Deluxe Sandwich <i>Chicken Cutlet, Pickles, Lettuce, Tomato, with Hickory Sauce, on a Buttered Bun</i>	18/18.54
BBQ Pork Sliders <i>Pulled Pork BBQ Style served on Potato Rolls with Coleslaw</i>	18/18.54

Lobster Specialties

Hot Lobster Roll	30/30.90
<i>Buttered Lobster Meat on a Toasted Roll with Old Bay Fries and Cole Slaw</i>	
Lobster Mac & Cheese <i>obster Meat, Four Cheese Blend, Cream, Campanelle Pasta, Panko Topping</i>	36/37.08
☞ Steamed Lobster <i>1 1/4lb Lobster, Clams, Mussels and Corn on the Cob, steamed</i>	42/43.26
☞ Lobster Tail & Shrimp <i>Broiled 6oz Tail, paired with Jumbo Shrimp</i>	42/43.26
Lobster Salad Roll <i>Chopped Lobster Meat, Celery, Mayo, and Russian Dressing</i>	24/24.72
Lobster Grilled Cheese <i>Lobster Meat, Swiss, Cheddar, Chipotle Aioli, on Grilled Sourdough Bread with Old Bay Fries</i>	26/26.78

Platters for Two

Please allow additional time to prepare these items

The King	The Captain	First Mate
2lb Steamed King Crab Legs 250/257.50	5lb Steamed Lobster 185/190.55	1lb Lobster & 1lb Crab Legs 145/149.35
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 +5/5.15

Dalton BBQ Bacon 18/15.54 <i>Brushed with BBQ Sauce and stacked with Crispy Bacon</i>	All American 18/18.54 <i>Topped with Yellow American Cheese</i>
The Cali 18/18.54 <i>Slices of Avocado and Melted Cheddar Cheese</i>	Angry Cheeseburger 18/18.54 <i>Grilled with Pepper Relish, Pepperjack Cheese, and Sriracha</i>

☞ Half Rack of Ribs <i>Chargrilled Baby Back with BBQ Sauce and Corn on the Cob</i>	25/25.70
New York Sirloin <i>14oz Center Cut, with Steamed Broccoli, Onion Rings, and Peppercorn Demi</i>	44/45.32
Filet Mignon <i>10oz Center Cut, with Poached Asparagus, Frizzled Onions, and Béarnaise Sauce</i>	58/59.74
ADD A 6OZ LOBSTER TAIL +26 CRAB LEGS +18 FRIED SHRIMP +12	

Seafood

Crab Cake Sandwich <i>House Made Crab Cake, Griddled and served on a Brioche Bun</i>	24/24.72
Fried Shrimp Bucket <i>Panko Shrimp, Quick Fried, with Fries</i>	27/27.81
☞ Shrimp Pot <i>Steamed Shrimp, Mussels, Clams, Corn on the Cob, Potatoes</i>	34/35.02
Teriyaki Salmon <i>Grilled Salmon, Teriyaki Glazed, with Sticky Rice and Grilled Vegetables</i>	34/35.02
☞ Jakes Crab Legs <i>1 1/2 Lb. Steamed Snow Crab Legs, Corn on the Cob, Old Bay, and Butter</i>	46/47.38
Fish n Chip Bucket <i>Battered Mahi, Quick Fried with Fries</i>	24/24.72
☞ Blackened Ahi Tuna <i>Seared Medium Rare with Sticky Rice, Corn Pico, and Soy</i>	32/32.96
☞ Seafood Combo <i>Broiled Scallops, Shrimp, and Crabmeat, topped with Old Bay Butter</i>	32/32.95
Shrimp Scampi <i>Sautéed in Garlic Butter White Wine Sauce, over Linguine</i>	29/29.87

Seafood Cameryn 30/32.96

Shrimp, Mussels, Clams, & Calamari, Sautéed in a Garlic Butter Sauce, served over Linguine Pasta

Chicken & Pastas

Chicken Parmigiana <i>Panko Fried Chicken Breast, Marinara, Melted Mozzarella Cheese, Linguine</i>	29/29.87
Chicken Alissa <i>Grilled Chicken Teriyaki, Steamed Broccoli, Cilantro Sticky Rice</i>	26/26.78
Chicken Alfredo <i>Sliced Grilled Chicken simmered in a Romano Cream Sauce over Linguine</i>	28/28.84
Penne Alla Vodka <i>Penne Pasta in a Blush Tomato and Vodka Cream Sauce</i>	26/26.78
Lobster Ravioli <i>Lobster and Cheese Ravioli in a Blush Tomato and Vodka Cream Sauce</i>	29/29.87
☞ Pasta Primavera <i>Chic Pea Pasta, Spring Vegetables, Garlic Herb Butter Sauce</i>	24/24.72

Sides

☞ Steamed Corn on the Cob 4/4.12
☞ Watermelon Slices 5/5.15
☞ Steamed Broccoli Florets 5/5.15
Sweet Sugar Waffle 5/5.15

Desserts ☞

Chocolate Mousse 5/5.15 <i>Creamy Chocolate Mousse, Whipped Cream, and Chocolate Sauce</i>
Strawberries 'n' Cream 6/6.18 <i>Fresh Strawberries & Cream dressed with a Raspberry Sauce</i>

☞ Gluten Free

All Entrees without Pasta, choice of potato or rice, comes with warm bread & butter
Add a house or Caesar salad to any Entree – 5
18% Gratuity will be added to all parties of 8 or more guests. We accept Visa, Mastercard, Amex.

WE OFFER BOTH A CASH & CARD PRICE

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

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

THE G.C.B. / GREEN CHILE BLOODY
*Martell's Signature Bloody Mary made with
St. George Green Chile Vodka*

TROUBLE IN PARADISE
*Fireball Cinnamon Whiskey & Peach Schnapps
mixed with Sweet Iced Tea*

PEACH & ORANGE BELLINI
*Ciprini Peach Bellini & Ketel One® Botanical Peach &
Orange Blossom with a Splash of Orange Juice*

Classic Tiki Drinks

MAI-TAI
*Bacardi Coconut Rum & Goslings Black Seal Rum mixed
with Orgeat Syrup, Pineapple, Orange Juice*

PAIN REMOVER
*Bacardi Tropical, Goslings Black Seal Rum,
Coconut Cream, Pineapple*

BLUE HAWAIIAN
Deep Eddy Pineapple Vodka, Blue Curacao, Pineapple and Sour

RUM SWIZZLE
*Goslings Black Seal Rum, Bacardi Superior,
Mixed with a Blend of Fresh Pressed Juices*

Tequila Cocktails

COCONUT CRUSH
1800 Coconut Tequila & Pineapple Juice

CANTARITO
*Tequila Ocho Blanco, fresh Lemon, Lime, and Orange Juice
with a Splash of Club*

CASA PALOMA
Casamigos Blanco, Fever-Tree Grapefruit Soda & Lime

PINK DAHLIA
*Aldez Blanco Tequila, Fresh Lemon, Simple Syrup
& Splash of Fresh Grenadine*

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
*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

Low & Zero Proof Drinks

Heineken 0.0 • Corona N/A
Virgin Strawberry Daiquiri Virgin Pina Colada
Fresh Squeezed OJ
Paloma Sunrise
*Fever-Tree Grapefruit Soda,
with a Splash of Orange Juice and Grenadine*
Passionfruit Fizz
*Fresh Squeezed Lemonade with Passionfruit Puree,
Topped with Club Soda*

Please drink responsibly. 3727160

FRESHLY SQUEEZED ORANGE JUICE & LEMONADE COCKTAILS

ORIGINAL
"FRESH SQUEEZED"
Choice of
VODKA ~ TEQUILA ~ RUM

CALI CRUSH
*Gunpowder Blood Orange Gin,
Lunetta Prosecco, Fresh Orange Juice*

ORANGE CREAM POP
*Whipped Cream Vodka,
Fresh Orange Juice*

HONEY DEUCE
*Grey Goose Vodka, Freshly Squeezed
Lemonade & Raspberry Liqueur*

LEO'S LEMONADE
*Deep Eddy Vodka &
Fresh Squeezed Lemonade*

KETEL ONE® LILY
*Ketel One® Family Made Vodka,
Triple Sec, Cranberry, Fresh Lemon
& Simple Syrup*

Margaritas

Served on the Rocks

CLASSIC MARGARITA
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 MARGARITA
*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

MANGO MARGARITA
Red Cadillac Mango Tequila, Mango Puree, Margarita Mix, Lime

Beer & Seltzer

Draught

Coors Light • Miller Lite • Yuengling • Kona • Michelob Ultra
Stella Artois • Blue Moon • Sam Adams Seasonal • Modelo
Leinenkugel Summer Shandy • Dogfish Head • Kane • Asbury Park

Bottled

Bud • Bud Light • Coors Light • Miller Lite • Corona • Corona Light
Heineken • Heineken Silver • Corona Premier • Michelob Ultra
Pacifico (12oz Can) • Guinness (16oz Can)
Tiki Fresh Squeezed Pils (16oz can)

Canned Cocktails & Seltzers

Nütrl Vodka Soda • Truly • White Claw • Surfside Lemonade + Vodka
Shore Sips • Superbird Paloma • Kawama • Smooth Water

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 \$55
CHIMNEY ROCK Cabernet \$95
ELOUAN Pinot Noir \$29
HAMPTON WATER Rosé (375ml) \$19