

MARTELL'S TIKI BAR

STARTERS

NACHOS 18.00/18.54

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

CHICKEN QUESADILLA 17.00/17.51

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

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 dipping 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, side of drawn butter & lemon (GF)

SALADS

BUFFALO CHICKEN 18.00/18.54

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

BLACKENED CHICKEN CAESAR 17.00/17.51

Romaine lettuce, creamy caesar dressing, parmesan cheese, croutons

CHILLED SHRIMP & AVOCADO 20.00/20.60

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

TIKI TACOS

Served in (2) soft corn tortillas with tortilla chips

BAJA FISH 20.00/20.60

Fried fish fillet, shredded cabbage, pico de gallo, monterey jack cheese, drizzle with ranch dressing

SHREDDED PORK 19.00/19.57

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

LITTLE SKIPPERS

(served with fries) 13.00/13.39

CHICKEN TENDERS / SABRETT HOT DOG

GRILLED CHEESE / FRIED SHRIMP

CHEESEBURGER / MAC-N-CHEESE BITES

SIDES

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

ONION RINGS 7.00/7.21

HANDHELDS

(Items below served with potato chips)

CHEESESTEAK 18.00/18.54

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

SAUSAGE SANDWICH 18.00/18.54

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

SANTA FE AVOCADO CHICKEN WRAP 20.00/20.60

Blackened grilled chicken, combined in a flour tortilla wrap with pico de gallo, avocado, lettuce, Monterey jack cheese, side of cajun ranch

(Items below served with fries)

BURGERS

PREPARED MEDIUM, MEDIUM WELL, OR WELL & topped with lettuce, tomato, & pickle chips on a brioche bun

ALL AMERICAN 21.00/21.63

Topped with American cheese

CHEDDAR ONION BURGER 22.00/22.66

Topped with cheddar cheese & grilled onions

SOUTHWEST BBQ BURGER 23.00/23.69

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

SEAFOOD

(Items below served with potato chips)

BLACKENED MAHI WRAP 20.00/22.00

Mahi blackened, combined with lettuce, pico de gallo, chipotle mayo, in a spinach tortilla wrap

(Items below served with fries)

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, deep fried, side of cocktail sauce

FISH FRY SANDWICH 19.00/19.57

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

HOT LOBSTER ROLL 30.00/30.90

Lobster claw meat, topped with lobster butter, served on a hoagie roll, old bay fries, side of cole slaw

RAW BAR

(GF) (Seasonal)

SHRIMP U-PEEL (12) 17.00/17.51 / (24) 23.00/23.69

CLAMS (MIDDLE NECK) (6)

15.00/15.45 / (12) 21.00/21.63

OYSTERS (COLD WATER) (6)

18.00/18.54 / (12) 26.00/26.78

SEAFOOD COMBO 20.00/20.60

Shrimp/Clam/Oyster (3 of each)

QUEEN'S PLATTER 62.00/63.85

Shrimp-clams-oysters (12 of each)

served with mignonette sauce, cocktail sauce, lemon

SHOOTERS (1) 7.00/7.21 (3) 16.00/16.48

~ 21+years

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

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

WE DO NOT USE ANY PEANUT PRODUCTS IN FOOD PREPARATION

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

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

WE OFFER BOTH A CASH & CARD PRICE

MARTELL'S TIKI BAR

SPECIALTY COCKTAILS

TITO'S SEA BREEZE

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

BLUEBERRY LEMONADE

Three Olives Blueberry Vodka & Pink Lemonade

TWISTED BULL

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

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

Cipriani Peach Bellini & Ketel One® Botanical Peach & Orange Blossom with a Splash of Orange Juice

TIKI TEA

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

FRESHLY SQUEEZED

Freshly Squeezed Orange Juice & Lemonade Cocktails

ORIGINAL "FRESH SQUEEZED"

Choice of Vodka ~ Tequila ~ Rum

CALI CRUSH

Drumshanbo Blood Orange, Lunetta Prosecco, Fresh OJ

ORANGE CREAM POP

Three Olives Vanilla Vodka and Fresh OJ

HONEY DEUCE

Grey Goose Vodka, Freshly Squeezed Lemonade & Raspberry Liqueur

LEO'S LEMONADE

Deep Eddy Vodka & Fresh Squeezed Lemonade

KETEL LILY

Ketel One® Vodka, Triple Sec, Cranberry & Fresh Lemonade

WINE

CAVIT Rosé, Merlot, Pinot Noir, Cabernet Sauvignon

PORTILLO Chardonnay, Sauvignon Blanc

PRINCIPATO Pinot Grigio

HAMPTON WATER Rosé (Half Bottle) 19

ZERO PROOF

Fresh Squeezed OJ

PALOMA SUNRISE

Grapefruit soda, with a splash of OJ and Grenadine

PASSIONFRUIT FIZZ

Fresh Squeezed Lemonade with Passionfruit Puree, Topped with Club Soda



SCAN TO VIEW MORE MENUS

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CLASSIC TIKI DRINKS

MAI TAI

Bacardí Coconut & Goslings with Orgeat Syrup, Pineapple, & Orange Juice

PAIN REMOVER

Bacardí Tropical, Goslings, Coconut Cream, Pineapple

DEEP BLUE HAWAIIAN

Deep Eddy Pineapple Vodka, Blue Curacao, Pineapple & Sour

RUM BUCKETS

ISLAND TIME

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

TROPICAL VIBES

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

TEQUILA COCKTAILS

COCONUT CRUSH

1800 Coconut Tequila & Pineapple Juice

CASA PALOMA

Casamigos Blanco, Grapefruit Soda & Lime

PINK DAHLIA

Aldez Blanco Tequila, Fresh Lemon, Simple Syrup & Splash of Pomegranate

MARGARITAS

CLASSIC TEQUILA

Triple Sec, Margarita Mix, Choice of: Jose Cuervo Tradicional, 1800 Silver (+1), Casamigos (+2), Patrón (+2)

ULTIMATE ORANGE

Casamigos Blanco, Gran Gala, Orange Juice & Margarita Mix

SKINNY BEACH

G4 Blanco, Organic Mango Passionfruit Puree, Club Soda & Lime

SUNSET MARGARITA

Patrón Silver, Gran Gala, Margarita Mix, Orange Juice & Splash of Cranberry

JALAPEÑO MARGARITA

Ghost Blanco Tequila, Jalapeño Margarita Mix & Lime

THE GRAND DON \$42

Mini bottle of Don Julio 1942 served upside down in a premium margarita with orange liqueur and fresh lime

BEER

Miller Lite • Coors Light • Bud Light • Michelob Ultra
Budweiser • Heineken • Corona • Corona Light • Kona
Modelo • Mango Cart • Blue Moon • Yuengling
Sam Adam's Seasonal • Guinness (16oz can)
Heineken 0.0 • Corona N/A

CRAFT

Tiki Fresh Squeezed Pils (16oz can)
Dogfish Head • Asbury Park • Kane

CANNED COCKTAILS- & SELTZERS

Nutrl • Surfside Vodka + Lemonade
White Claw • Truly • Shore Sips