

The Lobster House at Martell's

Starters

Drunken Angry Clams <i>White Wine, Cherry Peppers, and Garlic Butter</i>	20/20.60
Caprese <i>Fresh mozzarella, Vine Tomatoes, Roasted Red Peppers, Black Olives, Vinaigrette</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 28/28.84
☉ Eastern Clams <i>Middleneck on the Half Shell</i>	Half 15/15.45 Dozen 23/23.74
☉ 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
☉ Seafood Tower <i>6 Clams, 6 Oysters, 6 Shrimp, Chilled Lobster, 6 Stone Crab Claws, & Caviar with Cocktail, Mignonette, horseradish, Mustard Sauce, Lemon</i>	125/129

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

Handhelds (Served with Chips)

Chicken Bacon Wrap <i>Grilled Chicken, Crispy Bacon, Lettuce, and Ranch Dressing</i>	18/18.54
Avocado Shrimp Wrap <i>Grilled 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
Grilled Mahi Tacos <i>Grilled Mahi, Cabbage Slaw and Ranch</i>	18/18.54
Crunchy Chicken Tacos <i>Fried Chicken, Red Onion, Cilantro, Salsa Verde</i>	18/18.54



☉ Gluten Free

Lobster Specialties

Hot Lobster Roll	32/32.96
<i>Buttered Lobster Meat on a Toasted Roll with Old Bay Fries and Cole Slaw</i>	
Lobster Mac & Cheese	36/37.08
<i>Lobster Meat, Four Cheese Blend, Cream, Campanelle Pasta, Panko Topping</i>	
☉ Steamed Lobster	42/43.26
<i>1 1/4lb Lobster, Clams, Mussels and Corn on the Cob, steamed</i>	
☉ Lobster Tail & Shrimp	42/43.26
<i>Broiled 6oz Tail, paired with Jumbo Shrimp</i>	
Lobster Grilled Cheese	26/26.78
<i>Lobster Meat, Swiss, Cheddar, Chipotle Aioli, on Grilled Sourdough Bread with Old Bay Fries</i>	

Platters for Two

Please allow additional time to prepare these items

The Captain

5lb Steamed Lobster
185/190.55

First Mate

1lb Lobster & 1lb Crab Legs
165/176.28

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

*Brushed with BBQ Sauce and
stacked with Crispy Bacon*

The Cali 18/18.54

Slices of Avocado and Melted Cheddar Cheese

All American 18/18.54

Topped with Yellow American Cheese

Angry Cheeseburger 18/18.54

*Grilled with Pepper Relish,
Pepperjack Cheese, and Sriracha*

☉ 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 6oz Lobster Tail +28

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
Linguine with Clam Sauce <i>Clams over Linguine in a White or Red Clam Sauce</i>	28/28.84
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 Cod, Quick Fried with Fries</i>	26/26.78
☉ Blackened Ahi Tuna <i>Seared Medium Rare with Sticky Rice, Corn Pico, and Soy</i>	32/32.96
Shrimp Scampi <i>Sautéed in Garlic Butter White Wine Sauce, over Linguine</i>	29/29.87
Seafood Cameryn <i>Shrimp, Mussels, Clams, & Calamari, Sautéed in a Garlic Butter Sauce, served over Linguine Pasta</i>	32/32.96

Broiled Seafood

☉ Seafood Combo <i>Broiled Scallops, Shrimp, and Crabmeat, topped with Old Bay Butter</i>	34/35.02
☉ Twin Tails <i>Two 6oz Brazilian Lobster Tails, Broiled, with Old Bay Butter</i>	56/59.83
☉ Old Bay Shrimp <i>Shrimp dusted with Old Bay & Butter, Oven Baked</i>	28/28.84
☉ Day Boat Scallops <i>Broiled Sea Scallops, Old Bay, Butter & Lemon</i>	36/37.08

Chicken & Pastas

Chicken Parmigiana <i>Panko Fried Chicken Breast, Marinara, Melted Mozzarella Cheese, Linguine</i>	26/26.78
Chicken Alissa <i>Grilled Chicken, Spinach, Roasted Red Peppers, Fresh Mozzarella, and Balsamic Glaze</i>	28/28.84
Chicken Alfredo <i>Sliced Grilled Chicken simmered in a Romano Cream Sauce over Linguine</i>	28/28.84
Chicken Francaise <i>Chicken, Egg Battered, White Wine Lemon Butter 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

All Entrees without Pasta, choice of potato or rice, comes with warm bread & butter

Add a house or Caesar salad to any Entrée - 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*

PAIN REMOVER

Bacardi Tropical, Goslings Black Seal Rum,
Coconut Cream, Pineapple

BLUEBERRY LEMONADE

Three Olives Blueberry Vodka & Pink Lemonade

MAITAI

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

PEACH & ORANGE BELLINI

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

DEEP BLUE HAWAIIAN

Deep Eddy Pineapple Vodka, Blue Curaçao, Pineapple and Sour

CUCUMBER SPRITZ

Ketel One® Botanical Cucumber & Mint, Triple Sec,
Lime Juice & Club Soda

TROUBLE IN PARADISE

Fireball Blazin' Apple, Pineapple, and a Splash of Cranberry

TWISTED BULL

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

THE RAW BAR BLOODY MARY

Made with Absolut Tabasco Vodka and our signature
Bloody Mary Mix, Served with Shrimp, Bacon, Tomato, Celery,
and Tajín Rim

Tiki Tea

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

Beer & Seltzer

Draught

Coors Light • Miller Lite • Yuengling • Kona
Michelob Ultra
Stella Artois • Blue Moon • Sam Adams Seasonal
Modelo • Mango Cart
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
Pacífico (12oz Can) • Guinness (16oz Can)
Tiki Fresh Squeezed Pils (16oz can)

Canned Cocktails & Seltzers

Nütrl Vodka Soda • Truly • White Claw
Surfside Lemonade + Vodka (19.2oz Cans)
Super Lyte • Spiked Ade • Shore Sips

Low & Zero Proof Drinks

PALOMA SUNRISE

Fever-Tree Grapefruit Soda, with a Splash of Orange Juice
and Grenadine

PASSIONFRUIT FIZZ

Fresh Squeezed Lemonade, Dirty Pelican Mango &
Passionfruit Purée, Topped with Club Soda

ITALIAN SPRITZ BY UNDoNE

VIRGIN PIÑA COLADA

VIRGIN STRAWBERRY DAQUIRI

Please drink responsibly. 3883676

FRESHLY SQUEEZED ORANGE JUICE & LEMONADE COCKTAILS

ORIGINAL

"FRESH SQUEEZED"
Choice of
VODKA - TEQUILA - RUM

TROPI-CALI CRUSH

Drumshanbo Brazilian Pineapple
Gunpowder Irish Gin, Lunetta Prosecco,
Fresh Squeezed Orange Juice

ORANGE CREAM POP

Three Olives Vanilla Vodka,
Fresh Squeezed Orange Juice

HONEY DEUCE

Grey Goose Vodka,
Fresh 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 Squeezed Lemonade

Frozen Drinks

Add a Floater to any frozen drink

PIÑA COLADA

Mix of Rum, Coconut & Pineapple Juice, Topped with Goslings Black Seal Rum

STRAWBERRY DAQUIRI

Rum & Strawberry Purée Topped with Goslings Black Seal Rum

MARGARITA

Tequila, Triple Sec, and Margarita Mix Topped with Jose Cuervo Tradicional Silver Tequila
Choice of Traditional, Strawberry or Mango

CARIBBEAN COLADA

Mix of Piña Colada & Strawberry Daiquiri, Topped with Blue Curaçao

ESPRESSO MARTINI

Ketel One® Vodka, St. George Nola Coffee Liqueur, Espresso Mix

MOJITO

Parrot Bay Rum, Lime, Fever Tree Mojito

Tequila Cocktails

CLASSIC MARGARITA

Tequila, Triple Sec, Margarita Mix

Your choice of:

Jose Cuervo Tradicional, 1800 Silver (+1), Casamigos (+2), Patrón (+2), Código 1530 (+2)

PINK DAHLIA

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

SUNSET MARGARITA

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

OCHO COCO MARGARITA

Tequila Ocho Plata, Coconut Purée, Margarita Mix

JALAPEÑO MARGARITA

Ghost Blanco Tequila, Jalapeño Infused Margarita Mix & Lime

SKINNY BEACH

G4 Blanco, Dirty Pelican Mango Passionfruit Purée,
Club Soda & Lime

COCONUT CRUSH

1800 Coconut Tequila & Pineapple Juice

1530 PALOMA

Código 1530 Blanco Tequila, Grapefruit Soda, Lime

ULTIMATE ORANGE

Casamigos Blanco Tequila, Gran Gala,
Orange Juice & Margarita Mix

THE GRAND DON (42)

Mini Bottle of Don Julio 1942 served upside down in a Premium Margarita with
Orange Liqueur and Fresh Lime

Wine

House Wines

CAVIT merlot, pinot noir, cabernet sauvignon
CÔTÉ MAS rosé • Mon Frere Chardonnay
SAGET LA PETITE PERRIÈRE Sauvignon Blanc

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