

MARTELL'S TIKI BAR

Due to the high volume, we require all guests to run a tab with a credit card or pay by the round.
Please drink responsibly. 3858377

specialty cocktails

TITO'S SEA BREEZE

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

PAIN REMOVER

Bacardi Tropical, Goslings, Coconut Cream, Pineapple

BLUEBERRY LEMONADE

Three Olives Blueberry Vodka & Pink Lemonade

MAI TAI

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

PEACH & ORANGE BELLINI

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

DEEP BLUE HAWAIIAN

Deep Eddy Pineapple Vodka, Blue Curacao, Pineapple & Sour

TROUBLE IN PARADISE

Fireball Blazin Apple, Pineapple Juice, Topped with a Splash of Cranberry

CUCUMBER SPRITZ

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

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 Tajin Rim

freshly squeezed

Freshly Squeezed Orange Juice & Lemonade Cocktails

ORIGINAL "FRESH SQUEEZED"

Choice of Vodka - Tequila - Rum

TROPI-CALI CRUSH

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

ORANGE CREAM POP

Three Olives Vanilla Vodka and Fresh Squeezed Orange Juice

HONEY DEUCE

Grey Goose Vodka, Freshly Squeezed Lemonade & Raspberry Liqueur

LEO'S LEMONADE

Deep Eddy Vodka & Fresh Squeezed Lemonade

KETEL LILY

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

tiki tea

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

frozen drinks

Add a Floater to any frozen drink

PIÑA COLADA

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

STRAWBERRY DAIQUIRI

Rum & Strawberry Purée Topped with Goslings Black Seal Rum

MIAMI VICE

A Combination of Piña Colada & Strawberry Daiquiri, Topped with Goslings Black Seal Rum

CARIBBEAN COLADA

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

MARGARITA

Topped with Jose Cuervo Tradicional Silver Tequila
Choice of Traditional, Strawberry or Mango

ESPRESSO MARTINI

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

MOJITO

Parrot Bay Rum, Lime, Fever Tree Mojito

rum buckets

ISLAND TIME

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

TROPICAL VIBES

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

tequila cocktails

CLASSIC MARGARITA

Tequila, Triple Sec, Margarita Mix, Topped with Jose Cuervo Tradicional
Upgrade to: 1800 Silver (+1), Casamigos (+2), Patrón (+2), Código 1530 (+2)

PINK DAHLIA

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

SUNSET MARGARITA

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

OCHO COCO MARGARITA

Tequila Ocho Plata, Coconut Purée, Margarita Mix

JALAPEÑO MARGARITA

Ghost Blanco Tequila, Jalapeño Margarita Mix & Lime

SKINNY BEACH

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

COCONUT CRUSH

1800 Coconut Tequila & Pineapple Juice

1530 PALOMA

Código 1530 Blanco, Grapefruit Soda, Lime

ULTIMATE ORANGE

Casamigos Blanco, 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

CAVIT Cabernet, Merlot, Pinot Noir

COTE MAS Rose'

MON FRERE Chardonnay

SAGET LA PERRIERE Sauvignon Blanc

HAMPTON WATER Rosé (1/2 Btl - 19)

SANGRI' Red Sangria (Glass)

zero proof

PALOMA SUNRISE

Grapefruit soda, with a splash of OJ and Grenadine

PASSIONFRUIT FIZZ

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

ITALIAN SPRITZ BY UNDONE

VIRGIN PINA COLADA

VIRGIN STRAWBERRY DAIQUIRI

beer

DRAFT

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

BOTTLES

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

CANNED COCKTAILS- & SELTZERS

Surfside Lemonade · Vodka (19.2oz Can) · Super Lyte · Nutri Vodka Soda · Truly · White Claw · High Noon Tequila Soda · Shore Sips · Spiked Ade

SCAN TO VIEW
MORE MENUS



MARTELL'S TIKI BAR

starters

NACHOS	18.00/18.54
Corn tortillas smothered in a creamy cheddar cheese sauce, chili with beans then topped with a lettuce/tomato/onion/jalapenos mix	
CHICKEN QUESADILLA	17.00/17.51
Grilled chicken & Monterey jack cheese combined in a flour tortilla with pico 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 with BBQ sauce	15.00/15.45
MOZZARELLA STICKS with Marinara sauce	15.00/15.45
COCONUT SHRIMP	17.00/17.51
Butterfly shrimp breaded with coconut flakes, fried, served with raspberry dipping sauce	
SHRIMP CEVICHE ④	17.00/17.51
Diced shrimp, tomato, cilantro, onion, side tortilla chips	
AHI TUNA STACK	19.00/19.57
Sushi grade ahi tuna mixed with eel sauce, layered with diced cucumber & avocado, drizzled with cucumber wasabi & sriracha mayo, side tortilla chips	
OLD BAY CLAMS ④	20.00/20.60
1 Dozen steamed clams, topped with old bay, side of drawn butter & lemon	
CAJUN SEARED TUNA BITES ④	19.00/19.57
Bite size sushi-grade tuna dusted with cajun spice, prepared medium, served with wasabi cucumber sauce & lemon	

sandwiches

PORK TACOS (2 soft corn tortillas) ④	19.00/19.57
Seasoned pork, topped with green chilis, onions & salsa verde, side tortilla chips (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 roll	
JERSEY CLASSIC	15.00/15.45
Pork roll & American cheese, served on a brioche bun	
SANTA FE AVOCADO CHICKEN WRAP	18.00/18.54
Blackened grilled chicken, combined in a flour tortilla wrap with pico, avocado, lettuce, Monterey jack cheese, side of cajun ranch	

burgers

PREPARED MEDIUM, MEDIUM WELL, OR WELL

topped with lettuce, tomato, & pickle chips on a brioche bun, served with fries	
ALL AMERICAN	21.00/21.63
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	

salads

BURRATA ④	17.00/17.51
Burrata drizzled with balsamic glaze, served over mixed baby greens with grape tomatoes	
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	
SHRIMP & AVOCADO	20.00/20.60
Mixed field greens, grape tomatoes, avocado, topped with shrimp, side of sesame ginger dressing ④ sub balsamic vinaigrette	

from the sea

BAJA FISH TACO (2 soft corn tortillas)	20.00/20.60
Fried cod, shredded cabbage, pico, Monterey jack cheese, topped with ranch dressing, side tortilla chips	
BOOM-BOOM SHRIMP WRAP	19.00/19.57
Fried shrimp tossed in boom-boom sauce, shredded lettuce, tomato, avocado combined in a flour tortilla wrap, potato chips	
LOBSTER BLT	26.00/26.78
Lobster claw meat, lettuce, tomato, bacon, served on a brioche bun, side of chipotle mayo, potato chips	
BLACKENED MAHI WRAP	20.00/22.00
Mahi blackened, combined with lettuce, tomato, chipotle mayo, in a spinach tortilla wrap, potato chips	
CRAB CAKE SANDWICH	22.00/22.66
Maryland crabmeat, onion, celery, red bell pepper, Hellman's Mayonnaise, lightly fried, side chipotle mayo, brioche bun, fries	
FRIED SHRIMP	22.00/22.66
Breaded butterfly shrimp, side of cocktail sauce, fries	
CRISPY PANKO FLOUNDER	20.00/20.60
Panko encrusted flounder filet, lightly fried, served on a hoagie roll with shredded cabbage, tomato & lemon aioli sauce, fries	
HOT LOBSTER ROLL	32.00/32.96
Lobster claw meat, with lobster butter, served on a hoagie roll, Old Bay fries, side of cole slaw	
ALASKAN SNOW CRAB LEGS ④	42.00/43.26
(Seasonal)	

from the raw bar ④

(Seasonal)

SHRIMP U-PEEL	(12) 17.00/17.51 / (24) 23.00/23.69
CLAMS ON THE HALF SHELL (MIDDLE NECK)	(6) 15.00/15.45 / (12) 23.00/23.69
OYSTERS ON THE HALF SHELL (COLD WATER)	(6) 18.00/18.54 / (12) 28.00/28.84
OYSTER OF THE DAY	*MP*
TREASURE OF THE SEA	30.00/30.90
Shrimp/Clams/Oysters (3 of each) and 1/2 chilled lobster	
LOBSTER/SHRIMP COMBO	24.00/24.72
KING'S PLATTER	98.00/100.94
Shrimp/Clams/Oysters (12 of each) whole chilled lobster	
SHOOTERS	(1) 7.00/7.21 (3) 16.00/16.48 (6) 28.00/28.84
~21+years Choice of: clam/oyster/shrimp, with cocktail sauce, Absolut Tabasco Vodka & lemon	

sides

FRIES ④ 6.00/6.18 // OLD BAY FRIES ④ 7.00/7.24
FRIES WITH CHEESE 7.00/7.21 // ONION RINGS 7.00/7.21
COLE SLAW 2.00/2.06

tiny tikis (served with fries) 13.00/13.39

CHICKEN TENDERS / SABRETT HOT DOG / GRILLED CHEESE
FRIED SHRIMP / CHEESEBURGER / MAC-N-CHEESE BITES

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

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

WE OFFER BOTH A CASH & CARD PRICE
18% gratuity will be added to parties of 6 or more.