

MARTELL'S TIKI BAR

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

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

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

tiki tea

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

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)

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

zero proof

PALOMA SUNRISE

Grapefruit soda, with a splash of OJ and Grenadine

ITALIAN SPRITZ BY UNDONE

PASSIONFRUIT FIZZ

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

*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. 3940113

beer

DRAFT

Coors Light - Miller Lite - Michelob Ultra - Kona - Yuengling
Stella Artois - Blue Moon - Modelo - Dogfish Head - Kane - Asbury Park

BOTTLES

Bud - Bud Light - Coors Light - Miller Lite - Michelob Ultra - Corona - Corona Light
Heineken - Guinness (16oz Can) - Tiki Fresh Squeezed PILS (16oz Can)

CANNED COCKTAILS- & SELTZERS

Surfside Lemonade - Vodka - Super Lyte - Nutri Vodka Soda
White Claw - High Noon Tequila Soda - Spiked Ade

SCAN TO VIEW
MORE MENUS



MARTELL'S TIKI BAR

starters

NACHOS Corn tortillas smothered in a creamy cheddar cheese sauce, chili with beans then topped with a lettuce/tomato/onion/jalapenos mix	18.00/18.54
CHICKEN QUESADILLA Grilled chicken & Monterey jack cheese combined in a flour tortilla with pico on the side	17.00/17.51
BONELESS BUFFALO BITES Breaded boneless chicken tossed in buffalo sauce Side of blue cheese & celery	16.00/16.48
PRETZEL STICKS Bavarian pretzels fried, topped with salt, side of creamy cheddar cheese dipping sauce & spicy grain mustard	16.00/16.48
CHICKEN TENDERS with BBQ sauce	15.00/15.45
MOZZARELLA STICKS with Marinara sauce	15.00/15.45
COCONUT SHRIMP Butterfly shrimp breaded with coconut flakes, fried, served with raspberry dipping sauce	17.00/17.51
OLD BAY CLAMS ④ 1 Dozen steamed clams, topped with old bay, side of drawn butter & lemon	20.00/20.60

salads

BUFFALO CHICKEN Breaded buffalo chicken tenders, romaine lettuce, cucumbers, crumbled bacon & Monterey jack cheese, side of blue cheese dressing	18.00/18.54
BLACKENED CHICKEN CAESAR Romaine lettuce, creamy caesar dressing, parmesan cheese, croutons	17.00/17.51
SHRIMP & AVOCADO Mixed field greens, grape tomatoes, avocado, topped with shrimp, side of sesame ginger dressing ④ sub balsamic vinaigrette	20.00/20.60

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
TREASURE OF THE SEA Shrimp/Clams/Oysters (3 of each) and 1/2 chilled lobster	30.00/30.90
QUEEN'S PLATTER Shrimp/Clams/Oysters (12 of each)	72.00/74.16
SHOOTERS ~ 21+ years Choice of: clam/oyster/shrimp, with cocktail sauce, Absolut Tabasco Vodka & lemon	(1) 7.00/7.21 (3) 16.00/16.48 (6) 28.00/28.84

tiny tikis (served with fries) 13.00/13.39

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

sandwiches

(Items below served with potato chips)

CHEESESTEAK Thinly chopped steak topped with American cheese, peppers & onions, served on a hoagie roll	18.00/18.54
SAUSAGE SANDWICH Grilled sausage topped with peppers & onions, side of marinara sauce, served on a hoagie roll	18.00/18.54
SANTA FE AVOCADO CHICKEN WRAP Blackened grilled chicken, combined in a flour tortilla wrap with pico, avocado, lettuce, Monterey jack cheese, side of cajun ranch	18.00/18.54

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 Topped with cheddar cheese & grilled onions	22.00/22.66
SOUTHWEST BBQ BURGER Dusted with cajun spice, topped with pepperjack cheese, bbq sauce & bacon	23.00/23.69

from the sea

LOBSTER BLT Lobster claw meat, lettuce, tomato, bacon, served on a brioche bun, side of chipotle mayo, potato chips	26.00/26.78
BLACKENED MAHI WRAP Mahi blackened, combined with lettuce, tomato, chipotle mayo, in a spinach tortilla wrap, potato chips	20.99/22.60
CRAB CAKE SANDWICH Maryland crabmeat, onion, celery, red bell pepper, Hellman's Mayonnaise, lightly fried, side chipotle mayo, brioche bun, fries	22.00/22.66
FRIED SHRIMP Breaded butterfly shrimp, side of cocktail sauce, fries	22.00/22.66
CRISPY PANKO FLOUNDER Panko encrusted flounder filet, lightly fried, served on a hoagie roll with shredded cabbage, tomato & lemon aioli sauce, fries	20.00/20.60
HOT LOBSTER ROLL Lobster claw meat, with lobster butter, served on a hoagie roll, Old Bay fries, side of cole slaw	32.00/32.96

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

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.