

# Martin's Tavern

1264 Wisconsin Ave NW 20007-3238 · +12023337370 · Updated: Jan 14, 2026

[View online menu](#)



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## SPARKLING WINES AND CHAMPAGNE 10

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<b>KENWOOD BRUT</b>	<b>\$8.00</b>
Sonoma County, California	
<b>CLARA C. PROSECCO CUVÉE BRUT</b>	<b>\$11.00</b>
Valdobbiadene, Italy	
<b>MOET &amp; CHANDON BRUT IMPERIAL (Split)</b>	<b>\$20.00</b>
Epernay, France NV	
<b>CANARD-DUCHENE CHAMPAGNE BRUT ROSÉ</b>	<b>\$75.00</b>
Champagne, France	
<b>MOET &amp; CHANDON BRUT IMPERIAL</b>	<b>\$98.00</b>
Epernay, France NV	
<b>MOET &amp; CHANDON GRAND VINTAGE</b>	<b>\$150.00</b>
Epernay, France NV	
<b>MOET &amp; CHANDON GRAND VINTAGE ROSE</b>	<b>\$150.00</b>
Epernay, France NV	
<b>DOM PERIGNON</b>	<b>\$265.00</b>
Epernay, France	
<b>LOUIS ROEDERER "CRISTAL" BRUT</b>	<b>\$375.00</b>
Reims, France	
<b>CHANDON ROSÉ (Split)</b>	<b>\$15.00</b>
Napa Valley, California	

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## RED WINES 14

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<b>J. Lohr "Falcon's Perch" Pinot Noir</b>	<b>\$13.00</b>
Monterey County, California	
<b>Decoy Pinot Noir</b>	<b>\$70.00</b>
Anderson Valley, California	
<b>Smith &amp; Perry Pinot Noir</b>	<b>\$14.00</b>
Oregon	

<b>Murphy Goode Merlot</b>	<b>\$11.00</b>
Santa Rosa, California	
<b>Silver Oak Cabernet Sauvignon (2017)</b>	<b>\$180.00</b>
Alexander Valley	
<b>Drumheller Cabernet Sauvignon</b>	<b>\$12.00</b>
Columbia Valley, Washington	
<b>Bramosia Chianti Classico</b>	<b>\$12.00</b>
Tuscany, Italy	
<b>La Jassine Cotes Du Rhone</b>	<b>\$11.00</b>
Rhône Valley Villages, France	
<b>Les Légendes Bordeaux</b>	<b>\$12.00</b>
Bordeaux, France	
<b>Altos Del Plata Malbec</b>	<b>\$12.00</b>
Mendoza, Argentina	
<b>Michele Chiarlo Barbera d'Asti</b>	<b>\$11.00</b>
Piemont, Italy	
<b>Pessimist Red Blend</b>	<b>\$15.00</b>
Paso Robles, California	
<b>Austin Hope Cabernet Sauvignon</b>	<b>\$74.00</b>
Paso Robles, California	
<b>1000 Stories Zinfandel</b>	<b>\$12.00</b>
Mendocino, California	

## DRAFT BEERS <sup>8</sup>

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**OLD OX CHERRY BLOSSOM FESTIVE ALE | Virginia**

**RAVEN LAGER | Maryland**

**OLD OX PORTER | Virginia**

**GUINNESS STOUT | Ireland**

**STELLA ARTOIS | Belgium**

**MANOR HILL | Maryland**

**TROPI CANNON CITRUS IPA | Maryland**

**ALLAGASH WHITE | Maine**

## WHITE WINES <sup>9</sup>

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<b>Bollini Pinot Grigio</b>	<b>\$10.00</b>
Milano, Italy	
<b>Wente Riva Ranch Chardonnay</b>	<b>\$13.00</b>
Monterey, California	
<b>Franciscan Chardonnay</b>	<b>\$11.00</b>
Napa Valley, California	
<b>Sonoma-Cutrer Chardonnay</b>	<b>\$63.00</b>
Russian River Valley, California	
<b>Saint M Riesling</b>	<b>\$10.00</b>
Germany	
<b>Albert Bichot Old Vines Chardonnay</b>	<b>\$14.00</b>
Burgundy, France	
<b>Yealands Sauvignon Blanc</b>	<b>\$11.00</b>
Marlborough, New Zealand	
<b>Tornatore Etna Bianco</b>	<b>\$18.00</b>
Terre Siciliane, Italy	
<b>Terre de Princes Sancerre</b>	<b>\$20.00</b>
Val de Lorraine, France	

## ROSÉ & SPARKLING 2

<b>Klinker Brick</b>	<b>\$12.00</b>
Mokelumne River, California	
<b>Campo Viejo Cava Reserva</b>	<b>\$10.00</b>
Aragon, Spain	

## BOTTLED BEERS 10

**HARP IRISH LAGER | Ireland**

**BOLD ROCK CIDER | Virginia**

**AMSTEL LIGHT | The Netherlands**

**HEINEKEN LAGER | The Netherlands**

**STELLA N/A | Belgium**

**CORONA EXTRA | Mexico**

**DOS EQUIS | Mexico**

**BUDWEISER & BUD LITE | St. Louis, MS**

## COORS LIGHT | Golden, CO

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## PACIFICO | Mexico

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## BILLY'S CAPTAIN'S LIST 8

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<b>Dry Creek Vineyard Zinfandel</b>	<b>\$95.00</b>
Dry Creek Valley, California (1999)	
<b>Caymus Cabernet Sauvignon</b>	<b>\$200.00</b>
Napa Valley, California (2018)	
<b>Post &amp; Beam Cabernet Sauvignon</b>	<b>\$100.00</b>
Napa Valley, California (2019)	
<b>Louis M. Martini Cabernet Sauvignon</b>	<b>\$90.00</b>
Napa Valley, California (2018)	
<b>Daroush Cabernet Sauvignon</b>	<b>\$200.00</b>
Napa Valley, California (2017)	
<b>Tignanello Antinori</b>	<b>\$250.00</b>
Tuscany, Italy (2018)	
<b>Robert Mondavi Reserve Cabernet Sauvignon</b>	<b>\$175.00</b>
Napa Valley, California (2016)	
<b>Albert Bichot Château Gris</b>	<b>\$175.00</b>
Nuits-Saint-Georges, France (2018)	

## DESSERTS 9

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<b>BREAD PUDDING</b>	<b>\$9.00</b>
Our most popular dessert! With a hot bourbon caramel sauce topped with Vanilla Ice Cream	
<b>CHOCOLATE AWESOME</b>	<b>AVAILABLE OPTIONS</b>
A warm, dense cake with rich chocolate ganache	\$8.00
	A la mode: \$1.50
<b>NEW YORK STYLE CHEESECAKE</b>	<b>\$9.00</b>
House-made and topped with a fresh strawberry sauce	
<b>CRÈME BRÛLÉE</b>	<b>\$9.00</b>
House-made creamy baked custard with caramelized sugar top	
<b>TIRAMISU</b>	<b>\$9.00</b>
House-made espresso-soaked lady fingers layered to perfection with mascarpone, dark rum, strong coffee dusted with cocoa powder	
<b>APPLE PIE</b>	<b>AVAILABLE OPTIONS</b>
	\$8.00
	A la mode: \$1.50

**DESSERT OF THE DAY** **\$9.00**

Ask your server about the dessert specials

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**FLAVORED SORBET** **\$9.00**

Ask your server for today's flavors

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**VANILLA ICE CREAM** **AVAILABLE OPTIONS**

\$7.00

Your favorite liqueur as a topping:

\$3.50

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**MARTIN'S COCKTAILS** 10

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**THE ONE WITH RUM** **\$14.00**

Bacardi Superior, Malibu Coconut Rum, pineapple juice and Sprite

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**THE ONE WITH BOURBON** **\$14.00**

Bonville Bourbon, muddled orange, mandarin soda Swap out Bourbon for 21 Seeds Orange

Tequila

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**THE ONE WITH HABANERO** **\$15.00**

Hanson's Habanero Vodka, Agave, Grapefruit Jarritos

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**THE ONE WITH GIN** **\$15.00**

Gunpowder Sardinias Gin, Eldeflower Liqueur, Rosemary Syrup, lime juice, sparkling water and

Yealands Sauvignon Blanc

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**DC ESPRESSO MARTINI** **\$15.00**

DC's Seven 16 Vodka, Kahlua Coffee Liqueur, local roasted espresso, simple syrup garnished

with coffee beans

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**RANCH WATER** **\$14.00**

Casamigos Blanco Tequila, Topo Chico, fresh squeezed lime juice, garnished with a lime

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**BLACK WALNUT MANHATTAN** **\$14.00**

Black Jameson's, sweet vermouth, black walnut bitters, garnished with a cherry

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**WHERE THE FLOWERS BLOOM** **\$13.50**

Kenwood champagne, a wild hibiscus flower and a splash of hibiscus syrup

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**MARTIN'S FAMOUS BOULEVARDIER** **\$14.00**

Virginia's Murlarkey heritage whiskey, aperol, sweet vermouth, garnished with orange peel

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**PISCO SOUR** **AVAILABLE OPTIONS**

Acholado Pisco, simple syrup, lime juice, egg white and Angostura bitters

\$14.50

For an alternative, try with passion fruit:

\$1.50

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**HOT BEVERAGES AND AFTER DINNER DRINKS** 9

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**MARTIN'S IRISH COFFEE** **\$10.00**

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<b>LATTE OR CAPPUCCINO</b>	<b>\$4.75</b>
<b>ESPRESSO</b>	<b>\$4.25</b>
<b>LIMONCELLO</b>	<b>\$11.00</b>
<b>FONCESA</b>	<b>\$13.00</b>
<b>RAMOS PINTO</b>	<b>\$8.00</b>
<b>TAYLOR FLADGATE</b>	<b>\$9.00</b>
<b>SAMBUCA ROMANA</b>	<b>\$9.00</b>
<b>GRAND MARNIER</b>	<b>\$10.00</b>

## SOUPS & STEWS 6

### TRADITIONAL OYSTER STEW | Market Price

"Made to order, has to be the BEST on the East Coast!" Large select oysters flash sautéed, set in a silky-smooth broth of fresh cream, milk, white wine and spices. Topped with clarified butter and served with house-made garlic crostini

### NEW ENGLAND CLAM CHOWDER **\$12.95**

Served traditionally with oyster crackers

### FRENCH ONION SOUP **\$10.95**

Rated the BEST in DC! Topped with a baguette croûton and melted provolone cheese

### BILLY'S BEEF CHILI **\$11.95**

Topped with tomatoes, onions and Cheddar cheese served with crispy tortilla chips

### COLONIAL BRUNSWICK STEW **\$13.95**

Original recipe of chicken and fresh vegetables slow cooked for hours

### CHEF'S DAILY SOUP SPECIAL **\$9.95**

## ENTRÉE SALADS 6

### MARTIN'S HOUSE SALAD

#### AVAILABLE OPTIONS

Add grilled chicken, salmon or shrimp for an additional charge - Mixed baby greens tossed with sliced cucumber, shredded carrots, tomatoes, dried cranberries topped with house-made croutons and balsamic vinaigrette;

\$7.95

Goat cheese for:

\$1.50

### HARVEST BEETS **\$11.95**

Add grilled chicken, salmon or shrimp for an additional charge - Roasted red and golden beets, topped with microgreens and goat cheese crumbles drizzled with a light champagne vinaigrette

### CAESAR SALAD **\$8.95**

Add grilled chicken, salmon or shrimp for an additional charge - Hearts of romaine tossed in Chef's own Caesar dressing topped with shaved Parmesan cheese and house-made croûtons

<b>AHI TUNA SALAD*</b>	<b>\$24.95</b>
Seared sesame encrusted Ahi Tuna, over mixed greens, topped with fried shallots, avocado, tomatoes, carrots, cucumbers and house-soy dressing	
<b>MARINATED GRILLED SIRLOIN STEAK*</b>	<b>\$25.95</b>
With sautéed Cremini mushrooms, Heirloom cherry tomatoes, cucumbers and bleu cheese crumbles over crisp romaine, garnished with fried shallots and served with bleu cheese dressing	
<b>TY COBB SALAD</b>	<b>\$21.95</b>
Grilled chicken, fresh tomatoes, avocado, hard-boiled egg, Applewood smoked bacon and crumbled blue cheese over mixed greens, topped with fried shallots and served with ranch dressing	

## APPETIZERS 12

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<b>WELSH RAREBIT</b>	<b>\$11.95</b>
A classic sauce of Cheddar cheese, heavy cream, special blend of spices and Vienna Lager served with toast points	
<b>JUMBO SHRIMP - BBQ OR COCKTAIL</b>	<b>\$17.95</b>
Four jumbo shrimp – choose your favorite preparation! Grilled dry rub BBQ with sweet chili sauce or classic shrimp cocktail with homemade cocktail sauce	
<b>PETITE CRAB CAKES   Market Price</b>	
Flash fried. A bite-sized version of our signature dish, served with mandarin-orange aioli	
<b>SEARED AHI TUNA*</b>	<b>\$17.95</b>
Encrusted with sesame seeds with wasabi cream and house soy dressing	
<b>ANGRY MUSSELS*</b>	<b>\$15.95</b>
PEI mussels simmered in a Fra Diavolo sauce with jalapeños and shallots served with rosemary focaccia	
<b>CALAMARI &amp; SHRIMP</b>	<b>\$17.95</b>
Golden fried with house-made marinara and mandarin-orange aioli	
<b>CHESAPEAKE FRIED OYSTERS*   Market Price</b>	
Five select jumbo oysters fried to a golden brown, served atop baby arugula with Chef's Special Remoulade	
<b>FRIED GREEN TOMATOES</b>	<b>\$10.95</b>
A southern favorite, made to order! With Chef's Special Remoulade	
<b>ONION RING LOAF</b>	<b>\$11.95</b>
Thin sliced Vidalia onions lightly dredged in seasoned flour and fried to a golden brown	
<b>POTATO SKINS</b>	<b>\$11.95</b>
Topped with shredded Cheddar cheese, chopped scallions, Applewood smoked bacon and sliced jalapeños. Served with sour cream	
<b>GRILLED HAWAIIAN CHICKEN SKEWERS</b>	<b>\$12.95</b>
Marinated chicken, onions, peppers and pineapple in a teriyaki glaze	
<b>CHICKEN TENDERS MADE TO ORDER</b>	<b>\$13.95</b>
Lightly dredged in seasoned flour, flash fried, served with French fries and honey mustard	

## SANDWICHES & SIDES 10

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## BREAKFAST SANDWICH

**\$14.95**

Two Liberty Delight Farm cage-free eggs scrambled, andouille sausage, grilled onions and Cheddar cheese with lettuce and tomato served on a toasted bagel with fresh fruit

## CLASSIC STYLE REUBEN

**\$17.95**

Irish corned beef topped with sauerkraut and melted Swiss cheese Served on toasted marble rye with thousand island dressing

## CHICKEN CLUB SANDWICH

**\$17.95**

Grilled or Southern fried chicken with Applewood smoked bacon, lettuce, tomato, melted Cheddar cheese and grilled onions served on a toasted brioche bun with ranch dressing on the side

## PRIME RIB & CHEESE SANDWICH

**\$18.95**

Thinly sliced slow roasted prime rib with sauteed onions, green peppers and melted provolone cheese on grilled Ciabatta bread. Served with horseradish cream sauce on the side

## TAVERN BURGER - Locally Raised Grass-Fed Angus Beef\*

**\$18.95**

## FREE-RANGE BISON BURGER - "The Healthy Choice"\*

**\$20.95**

## "WHERE'S THE BEEF" - MEATLESS BURGER\*

### AVAILABLE OPTIONS

On toasted brioche with lettuce, tomato and onion, served with a kosher dill pickle - Add sautéed mushrooms, caramelized onions or jalapeños

\$20.95

Applewood smoked bacon | each:

\$1.50

Fried egg or avocado | each: \$2.50

## MARINATED AHI TUNA STEAK SANDWICH\*

**\$22.95**

Seared to your specification atop baby arugula, cucumber, avocado, hoison sauce and wasabi aioli on the side. Served on toasted sourdough bread

## MARYLAND STYLE CRAB CAKE SANDWICH | Market Price

Our famous Lump crab cake sautéed served with Cole slaw, on a toasted potato roll

## NEW ENGLAND LOBSTER ROLL | Market Price

Fresh poached Maine lobster with shallots, celery and red peppers tossed together with Chef's special herb mayo loaded into a New England style roll

## BRUNCH 14

### EARLY RISER\*

**\$17.95**

Two eggs any style with your choice of ham, Applewood smoked bacon or sausage link; served with your choice of toast, home fries and coffee

### CHALLAH FRENCH TOAST

#### AVAILABLE OPTIONS

Choice of ham, Applewood smoked bacon or sausage link

\$12.95

With meat: \$15.95

### BUTTERMILK PANCAKES

#### AVAILABLE OPTIONS

Choice of ham, Applewood smoked bacon or sausage link

\$12.95

With meat: \$15.95

**LITTLE BIT OF CHICKEN FRIED\*****\$17.95**

Fried chicken topped with fried egg, sharp Cheddar, sausage gravy, candy onions, bacon bits and hot honey on a buttered biscuit

**MARTIN'S CHESAPEAKE BENEDICT\* | Market Price**

Our famous petite crab cakes over fried green tomatoes, topped with poached eggs and house made hollandaise, served with home fries and seasonal fresh fruit

**MARTIN'S TRADITIONAL EGGS BENEDICT\*****\$18.95**

Split English muffin topped with shaved country ham, two poached eggs and house made hollandaise, served with home fries and seasonal fresh fruit

**SMOKED SALMON AND BAGEL****\$16.95**

Served with traditional accoutrements and cream cheese

**STEAK AND EGGS\*****\$22.95**

Flank steak topped with truffle butter, with two eggs any style, served with your choice of toast and home fries

**CORNED BEEF HASH\*****\$16.95**

Decadence at its best! Traditionally prepared on our flat top and topped with two poached eggs served with marble rye toast

**AVOCADO TOAST\*****\$18.95**

Atlantic smoked salmon, heirloom tomatoes, a poached egg, arugula tossed in citrus vinaigrette, avocado dill spread over wholegrain toast

**SKILLET SCRAMBLER\*****\$17.95**

A light layer of salsa, home fries, bacon, avocado, shredded Cheddar, onions, green and red peppers, finished with two eggs your way

**JUMPING BEAN BURRITO\*****\$18.95**

Diced filet mignon, scrambled eggs, beans, romaine lettuce, Cheddar cheese, topped with gaujillo sauce, crème fraiche, a sunny side up egg, and pico de gallo

**MARTIN'S BISCUITS AND GRAVY****\$11.95**

Creamy sausage gravy served over two homemade buttered biscuits

**YOUR WAY OMELETTE****AVAILABLE OPTIONS**

Pick three different ingredients from the following to make your perfect omelette - Served with home fries, fresh fruit and toast. Filling options: mushrooms, spinach, peppers, onions, jalapeños, Cheddar, American, Swiss, Provolone, ham, Applewood bacon, sausage

\$17.95

For an additional cost: avocado, goat cheese:

\$3.50

Smoked salmon: \$4.50

**COMFORT FOODS** 9**MARTIN'S DELIGHT — OUR OWN HOT BROWN****\$20.95**

Created in the Brown Hotel in Kentucky, perfected by Martin's Tavern! Sliced oven roasted turkey over toast, smothered in our homemade rarebit sauce topped with sliced tomato, Applewood smoked bacon and Parmesan cheese, broiled in a cast iron skillet

**GRANDMA MARTIN'S MEATLOAF****\$24.95**

Our version of mom's favorite topped with fresh mushroom gravy. Served with garlic mashed potatoes and broccoli

<b>SLOW ROASTED POT ROAST</b>	<b>\$25.95</b>
A generous portion of tender beef with celery, carrots, onions and new potatoes; with horseradish upon request	
<b>SHEPHERD'S PIE... Billy's Own Recipe!</b>	<b>\$24.95</b>
Fresh ground local lamb, peas, carrots, onions, garlic and rosemary infused with a bit of Guinness, topped with garlic mashed potatoes and Cheddar cheese	
<b>THE TAVERN TREAT</b>	<b>\$29.95</b>
Toasted English muffin loaded with sautéed Lump crab meat and sliced fresh mushrooms topped with house-made Hollandaise sauce served with sautéed seasonal vegetables	
<b>CHICKEN MILANESE</b>	<b>\$27.95</b>
Chicken scaloppini lightly breaded then pan seared served over fettuccine tossed with house-made pesto, Heirloom cherry tomatoes and topped with Parmesan cheese	
<b>FISH &amp; CHIPS</b>	<b>\$28.95</b>
Fresh Icelandic Cod fillet dredged in our special flour blend fried to a crispy golden brown served with French fries, Cole slaw and house-made remoulade	
<b>SHRIMP FETTICINE AND LOBSTER CREAM</b>	<b>\$29.95</b>
Shrimp sautéed with diced tomatoes, garlic, white pepper and lobster cream tossed with fettucine then sprinkled with Parmesan cheese	
<b>ATLANTIC SALMON FILLET*</b>	<b>\$35.95</b>
Grilled, then topped with sweet chili sauce served with fresh green beans and Basmati rice	

## BREAKFAST SIDES 8

<b>Single Egg</b>	<b>\$3.00</b>
<b>Home Fries</b>	<b>\$6.00</b>
<b>Biscuits</b>	<b>\$3.50</b>
<b>Fruit Cup</b>	<b>\$5.95</b>
<b>Ham</b>	<b>\$5.00</b>
<b>Bacon</b>	<b>\$5.00</b>
<b>Sausage</b>	<b>\$5.00</b>
<b>Corned Beef Hash</b>	<b>\$6.00</b>

## COMFORT FOODS & SIDES 10

<b>MARINATED LONDON BROIL*</b>	<b>\$32.95</b>
Thinly sliced served medium rare with garlic mashed potatoes sautéed spinach and topped with truffle butter	
<b>GRANDMA MARTIN'S MEATLOAF</b>	<b>\$24.95</b>
Our version of mom's favorite topped with fresh mushroom gravy Served with garlic mashed potatoes and broccoli	

## MARTIN'S DELIGHT — OUR OWN HOT BROWN

\$20.95

Created in the Brown Hotel in Kentucky, perfected by Martin's Tavern! Sliced oven roasted turkey over toast, smothered in our homemade rarebit sauce topped with sliced tomato, Applewood smoked bacon and Parmesan cheese, broiled in a cast iron skillet

## SLOW ROASTED POT ROAST

\$25.95

A generous portion of tender beef with celery, carrots, onions and new potatoes with horseradish upon request

## THE TAVERN TREAT

\$29.95

Toasted English muffin loaded with sautéed Lump crab meat and sliced fresh mushrooms topped with house-made Hollandaise sauce served with seasonal vegetables

## FISH & CHIPS

\$28.95

Fresh Icelandic Cod fillet dredged in our special flour blend fried to a crispy golden brown served with French fries, cole slaw and house-made remoulade

## SHEPHERD'S PIE... Billy's Own Recipe!

\$24.95

Fresh ground local lamb, peas, carrots, onions, garlic and rosemary infused with a bit of Guinness, topped with garlic mashed potatoes made from scratch and Cheddar cheese

## TAVERN BURGER - Locally Raised Grass-Fed Angus Beef\*

\$18.95

## FREE-RANGE BISON BURGER - "The Healthy Choice"\*

\$20.95

## "WHERE'S THE BEEF" - MEATLESS BURGER\*

AVAILABLE OPTIONS

On toasted brioche with lettuce, tomato and onion, served with a kosher dill pickle - Add sautéed mushrooms, caramelized onions or jalapeños

\$20.95

Applewood smoked bacon | each: \$1.50

Choice of cheese or avocado | each:

\$2.50

## MEAT & POULTRY 9

### FILET MIGNON WITH TRUFFLE BUTTER\*

\$45.95

Atop a large crostini, served with garlic mashed potatoes, broccoli and baby carrots

### NEW YORK STRIP WITH TRUFFLE BUTTER\*

\$44.95

Center cut strip served with broccoli, garlic mashed potatoes and baby carrots

### DOUBLE CUT LAMB CHOP\*

\$43.95

Lightly seasoned and marinated in extra virgin olive oil, fresh rosemary and basil.

Grilled to perfection and garnished with olive tapenade; served with fingerling potatoes and sautéed spinach

### GRILLED BONE-IN THICK CUT PORK CHOP\*

\$42.95

Lightly seasoned with olive oil, salt and pepper and fresh herbs served with sautéed spinach and mac & cheese

### SLOW-ROASTED PRIME RIB with Au Jus\*

AVAILABLE OPTIONS

Slow roasted and seasoned to perfection with broccoli and baked potato - Limited availability Friday and Saturday

REGULAR CUT | recommended medium rare: \$43.95

END CUT | recommended medium well to well:

\$39.95

<b>CHICKEN &amp; ANDOUILLE FETTUCCINE</b>	<b>\$28.95</b>
Pan-seared chicken and Andouille sausage tossed with baby spinach, grape tomatoes, shallots and garlic in rosemary Parmesan cream	
<b>CHICKEN PARMESAN</b>	<b>\$27.95</b>
Tender pan-fried chicken breast cutlet topped with house-made marinara sauce and mozzarella baked until golden and served over fettuccine	
<b>CHICKEN MILANESE</b>	<b>\$27.95</b>
Chicken scaloppini lightly breaded and pan seared over fettuccine tossed with house-made pesto, Heirloom cherry tomatoes and topped with Parmesan cheese	
<b>ALEJANDRO'S CHICKEN</b>	<b>\$16.95</b>
28.95	

## SEAFOOD & PASTA 18

<b>MARTIN'S SEAFOOD PASTA*</b>	<b>\$44.95</b>
Jumbo shrimp, middle neck clams, calamari, PEI mussels, cherry tomatoes, capers, shallots, garlic and fresh baby spinach sautéed in butter and white wine tossed with fettuccine and sprinkled with parmesan cheese	
<b>LUMP CRAB CAKES - PAN SAUTÉED   Market Price</b>	
Martin's family recipe Maryland-style since the 1930's! Two of our famous crab cakes with your choice of two sides for the perfect crab cake platter served with remoulade	
<b>ATLANTIC SALMON FILLET*</b>	<b>\$35.95</b>
Grilled, then topped with sweet chili sauce and served with fresh green beans and Basmati rice	
<b>SHRIMP AND GRITS</b>	<b>\$32.95</b>
Four sautéed jumbo shrimp, Andouille sausage, grape tomatoes, green and red peppers atop cheese grits with lobster cream sauce	
<b>SEA SCALLOPS*</b>	<b>\$39.95</b>
Four large sea scallops pan seared to perfection over spaghetti squash tossed with seasoned Heirloom cherry tomatoes and onions over our house-made creamy lobster bisque garnished with microgreens	
<b>PAN SEARED AHI TUNA STEAK*</b>	<b>\$36.95</b>
Sesame encrusted served over seasoned mushroom risotto garnished with hoisin sauce	
<b>CATCH OF THE DAY*   Market Price</b>	
Ask your server about our chef's creation	
<b>Decoy Pinot Noir</b>	<b>\$70.00</b>
Anderson Valley, California	
<b>Smith &amp; Perry Pinot Noir</b>	<b>\$14.00</b>
Oregon	
<b>Murphy Goode Merlot</b>	<b>\$11.00</b>
Santa Rosa, California	
<b>Drumheller Cabernet Sauvignon</b>	<b>\$12.00</b>
Columbia Valley, Washington	

<b>Bramosia Chianti Classico</b>	<b>\$12.00</b>
Tuscany, Italy	
<b>La Jassine Cotes Du Rhone</b>	<b>\$11.00</b>
Rhône Valley Villages, France	
<b>Les Légendes Bordeaux</b>	<b>\$12.00</b>
Bordeaux, France	
<b>Altos Del Plata Malbec</b>	<b>\$12.00</b>
Mendoza, Argentina	
<b>Pessimist Red Blend</b>	<b>\$15.00</b>
Paso Robles, California	
<b>Austin Hope Cabernet Sauvignon</b>	<b>\$74.00</b>
Paso Robles, California	
<b>1000 Stories Zinfandel</b>	<b>\$12.00</b>
Mendocino, California	

## ENTREES <sup>5</sup>

<b>Whiskey Salmon Over Shamrock Raviolis</b>	<b>\$33.95</b>
Wild caught grilled Atlantic Salmon, glazed with Jameson over five cheese ravioli topped with a light mushroom whiskey cream sauce.	
<b>Guinness Lamb Stew</b>	<b>\$29.95</b>
Locally raised lamb marinated and slow cooked with onions, celery, carrots, potatoes, red wine, and fresh herbs.	
<b>Corned Beef and Cabbage</b>	<b>\$27.95</b>
Slow roasted with new potatoes, carrots, and Cabbage.	
<b>Billy's Shepherd's Pie</b>	<b>\$25.95</b>
Locally raised lamb with peas, carrots, onions, garlic, rosemary infused with a bit of Guinness and topped with mashed potatoes and Irish cheddar.	
<b>Bangers and Mash</b>	<b>\$25.95</b>
Traditional Irish sausages over house-made mashed potatoes topped with sauteed onions and brown gravy.	

## DESSERT <sup>2</sup>

<b>Bailey's Chocolate Mousse</b>
Deliciously light and fluffy this grown-up dessert is garnished with chocolate shavings
<b>Bailey's Cheesecake</b>
Smooth and creamy with a delicious Irish cream flavor topped with chocolate ganache and whipped cream

## BEERS AND COCKTAILS <sup>8</sup>

### Guinness stout

Dublin, Ireland

## **Harp Irish Lager**

Dublin, Ireland

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## **Magners Irish Cider**

Tipperary, Ireland

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## **Black Velvet**

Cava, Guinness stout

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## **Grapefruit Whiskey Sour**

Jameson Irish whiskey, sugar, fresh grapefruit juice

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## **Fuzzy Leprechaun**

Vodka blue curacao, peach schnapps, orange juice, pineapple juice

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## **Irish Apple Mule**

Jameson, Apple cider, ginger beer, lime juice

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## **Irish Coffee (Hot or Iced)**

Hot: Jameson, Coffee, Whipped cream - Iced: Jameson coffee, cold brew coffee, almond milk, whipped cream

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