

Tapas

DAILY FROM 4PM TIL CLOSE

GERMAN POTATO SOUP

Creamy potato soup with leeks, potatoes, and carrots.

Made from scratch! **7.5**

LOBSTER BISQUE

Homemade with fresh Maine lobster, finished with cognac **9.5**

MIXED GREENS

Mixed greens topped with fresh tomatoes, dressed with a balsamic

vinaigrette **6.5**

with blue cheese **9.5**

SUMMER SALAD

Mixed greens dressed with balsamic vinaigrette, garnished with

mangoes and strawberry, topped with blue cheese **14.5**

BLACK FOREST SALAD

Bacon & onions sautéed to a crisp, served on a bed of mixed greens,

garnished with tomatoes with balsamic vinaigrette **14.5**

TROPICAL WALDORF SALAD

Mixed greens with fresh apples, celery, walnuts, grapes & mango,

dressed with honey mustard **14.5**

CAPRESE SALAD

Mozzarella, cherry tomatoes, & fresh basil, marinated with balsamic

vinaigrette, served on a bed of arugula,

finished with olive oil **11.5**

SEA SCALLOPS FLORENTINE

Fresh sea scallops sautéed with bacon & spinach, broiled with

farm fresh Gouda cheese, served in the shell **14.5**

CRAB CAKES

With jalapeño remoulade **14.5**

CALAMARI CEVICHE MARTINI

With seaweed salad & ginger **13.5**

BRATWURST

On Sauerkraut **12.5**

ESCARGOT " AT HOME "

Escargot broiled in a classic garlic herb butter, served in the shell

14.5

TUNA TATAKI

Tuna Tataki garnished with seaweed salad, ginger and wasabi sauce

16.5

GRILLED VEGGIE SAMPLER

Carrots, asparagus, broccoli, cauliflower and potato puff **12.5**

SERRANO HAM

Served with cornichons & side of bread **11.5**

BAKED BRIE CHEESE

Served on arugula with poached pear & lingonberry marmalade,

finished with a mango sauce **15.5**

SHRIMP & SCALLOP SKEWER

Served with a spicy mango sauce **15.5**

GRILLED LAMB CHOPS

Served with a jalapeño remolade **16.5**

PORK TENDERLOIN & BERMUDA ONION SKEWER

Served with Mojo Rocho sauce **14.5**

CHEESE SAMPLER

2 cheeses of the day with grapes, Dijon mustard, lingonberry

marmalade & cornichons **14.5**

SEAWEED SALAD 9.5

PATE OF THE DAY

Served with homemade bread & tarragon mustard **13.5**

SCHNITZEL STRIPS

Pork tenderloin cutlet sautéed golden brown served with jalapeño

remoulade & Lemon **15.5**

MARTIN'S SIGNATURE MARTINIS

KEY WEST SUNSET

Orange vodka, orange juice, peach schnapps

finished with grenadine

DIRTY MARTINI

Vodka or gin and olive juice

BLUE MARTINI

Vodka martini garnished with blue cheese olives

APPLETINI

Citron vodka and apple pucker with a splash of sour mix

ULTIMATE COSMO

Citron vodka, triple sec, fresh lime juice & a splash of cranberry

LEMON DROP

Citron vodka, triple sec, fresh squeezed lemon with a sugar rim

ESPRESSOTINI

Vanilla vodka, Kamora coffee liqueur & fresh brewed espresso

CHOCOLATINI

Vanilla vodka, Kamora coffee liqueur,

house made Belgium chocolate liqueur

RASPBERRYTINI

Raspberry vodka, raspberry liqueur

MARTIN ' I

Vodka or gin garnished with an olive or twist

KEY LIME MARTINI

Vodka, Licor 43, Keke Beach Key Lime liqueur

11.5