

Tapas

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 with blue cheese **6.5 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 vinagrette **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 **16.5**

CALAMARI CECICHE MARTINI

With seaweed salad & ginger **14.5**

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, broccolicauliflower and rosemary potatoes **13.5**

SERRANO HAM

Served with cornichons & side of bread **12.5**

BAKED BRIE CHEESE

Served on arugula with poached pear & lingonberry marmalade, finished with a mango sauce **16.5**

SHRIMP & SCALLOP SKEWER

Served with a spicy mango sauce **16.5**

GRILLED LAMB CHOPS

Served with a jalapeño remolade **16.5**

PORK TENDERLOIN & BERMUDA ONION SKEWER

Served with Mojo Rojo sauce **15.5**

CHEESE SAMPLER

2 cheeses of the day with grapes, Dijon mustard , lingonberry marmalade & cornichons **16.5**

SEAWEED SALAD

10.5

PATE OF THE DAY

Served with homemade bread & tarragon mustard **14.5**

SCHNITZEL STRIPS

Pork tenderloin cutlet sautéed golden brown served with jalapeño remoulade & Lemon **15.5**

BRATWURST

On Sauerkraut **12.5**

BREAD BASKET

3.5

Bar

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 and sugar rimmed glass

ESPRESSOTINI

Vanilla vodka, Kamora coffee liqueur and 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, lime juice, Keke Beach liqueur

11.5

DAILY SPECIAL

BEEF WELLINGTON

HAPPY HOUR DAILY 4PM - 6PM

no happy hour on holidays

DESSERTS

CHOCOLATE TRUFFLE TORTE

Decadence with a drizzling of raspberry sauce **8.5**

CREME BRULEE

Deep & inviting, a classic finish **8.5**

APPLE STRUDEL

With a chilled Vanilla sauce and brandied cherrie. A house specialty not to be missed **12.5**

BANANAS FOSTER

Bananas sautéed with brown sugar, cinnamon & banana liquor, flambéed with dark rum & served over vanilla ice cream **12.5**

MOUSSE OF THE DAY

Served with raspberry sauce **8.5**

Dinner

FROM THE SEA

SHRIMP FETTUCCINE ALFREDO

Pink Key West shrimp fettuccini with a saffron-alfredo sauce, tossed with grape tomatoes & fresh basil **28**

MAINE LOBSTER FETTUCCINE

Maine Lobster fettuccini with saffron-alfredo sauce, tossed with grape, tomatoes & fresh basil **34**

YELLOWTAIL “CAPRI”

Yellowtail filet pan sautéed & topped with caper-lemon butter **28**

GROUPER MEUNIERE

Pan sautéed Black Grouper filet topped with a meuniere sauce with paers, parsley and pimentos **32**

LOBSTER TAIL “CARIBE”

8oz. lobster tail broiled with herb butter **38**

LIVE MAINE LOBSTER

Whole live Maine Lobster, steamed **MARKET PRICE**



FROM THE LAND

ORGANIC AIRLINE CHICKEN BREAST

Stuffed with spinach & Manchego cheese, baked to order **24**

WIENER SCHNITZEL

Veal cutlet, sautéed golden brown, served with brown sauce **26**

JÄGER SCHNITZEL

Wiener Schnitzel topped with our incredible mushroom sauce **28**

LAMB OSSO BUCCO

Oven roasted braised domestic hind lamb shank with burgundy sauce **32**

CERTIFIED BLACK ANGUS RIB EYE STEAK

14oz rib eye, grilled to your request, over a green peppercorn sauce **39**

FILET MIGNON

7 oz Tenderloin grilled to your request, served with a Béarnaise sauce **39**

*Raw or undercooked food may be hazardous to your health.

STARCHES

mashed potatoes
rosemary potatoes
spatzle
wild rice

5

SIDES VEGETABLES

cauliflower
asparagus
broccoli
carrots
vegetable medley
red cabbage
champagne sauerkraut

6

SAUCES - 4 oz

bernaise sauce
mushroom sauce
brown sauce
burgundy sauce
green peppercorn sauce

4