

Tapas

GERMAN POTATO SOUP

Creamy potato soup with leeks & carrots.
8.5

LOBSTER BISQUE

Homemade with fresh Maine lobster stock & tomato base.
Finished with cognac.
10.5

MIXED GREENS

Greens mix topped with fresh tomatoes &
Balsamic vinaigrette. 7.5
-add crumbled blue cheese 10.5

SUMMER SALAD

Mixed greens, Balsamic vinaigrette, mangoes & strawberries.
Topped with blue cheese.
16.5

BLACK FOREST SALAD

Bacon & onions sautéed to a crisp, served on a bed of mixed
greens,
garnished with tomatoes. With balsamic vinaigrette.
18.5

TROPICAL WALDORF SALAD

Mixed greens with fresh apples, celery, walnuts, grapes &
mango. Dressed with honey mustard.
18.5

CAPRESE SALAD

Mozzarella, cherry tomatoes & basil.
Marinated in Balsamic vinaigrette on a bed of arugula.
14.5

BAKED BRIE CHEESE

Served on arugula with poached pear & lingonberry mar-
malade.
Finished with a mango chutney sauce.
18.5

GRILLED VEGGIE SAMPLER

Carrots, asparagus, broccoli, cauliflower & rosemary potatoes.
Drizzled of Balsamic glaze.
15.5

GRILLED LAMB CHOPS

Served with a jalapeño remoulade.
19.5

SCHNITZEL STRIPS

Pork tenderloin cutlet sautéed golden brown.
Served with jalapeño remoulade & lemon.
18.5

SERRANO HAM

With cornichons & mustard.
17.5

PATE OF THE DAY

With cornichons & mustard.
16.5

BRATWURST

On sauerkraut with stone-ground mustard.
13.5

SHRIMP & SCALLOP SKEWER

Shrimp and scallop grilled. Served with a mango sauce.
18.5

SHRIMP SKEWER

Grilled shrimp. Served with a mango sauce.
16.5

SEA SCALLOPS FLORENTINE

Sea scallops sautéed with bacon & spinach, broiled with
Gouda cheese. Served in the shell.
16.5

TUNA TATAKI

Pepper-encrusted Ahi tuna garnished
with seaweed salad, ginger & wasabi sauce. 18.5

CRAB CAKES

With jalapeño remoulade.
16.5

CALAMARI CEVICHE MARTINI

With seaweed salad & ginger.
15.5

SEAWEED SALAD

Garnished with ginger & lemon.
14

STARCHES 7

Mashed potatoes
Rosemary potatoes
Spatzle
Wild rice

VEGETABLES 8

Cauliflower
Asparagus
Broccoli
Carrots
Vegetable medley
Red cabbage
Champagne sauerkraut

DESSERTS

CHOCOLATE TRUFFLE TORTE 9.5

CREME BRULEE 9.5

APPLE STRUDEL 14.5

BANANAS FOSTER. 14.5

MOUSSE OF THE DAY 12.5

HAPPY HOUR

5PM-6PM

&

9:30PM-10:30PM

(No happy hour on Holidays.)

Dinner

FROM THE LAND

Our beef is cut in house with care.

BEEF WELLINGTON 62

Our house specialty. Filet Mignon in puff pastry with foie gras torchon,
Serrano ham, mushroom and onion. On green peppercorn sauce.

ORGANIC AIRLINE CHICKEN BREAST 32

Stuffed with spinach & Manchego cheese, over mushroom sauce.

WIENER SCHNITZEL 34

Sautéed veal cutlet, sautéed golden & crispy with brown sauce.

JÄGER SCHNITZEL 36

Wiener schnitzel topped with our incredible mushroom sauce.

LAMB OSSO BUCCO 42

Oven-braised domestic lamb hind shank with burgundy sauce.

CERTIFIED BLACK ANGUS RIB EYE STEAK

Grilled to your request, side of green peppercorn sauce.
14 oz. 54

FILET MIGNON 54

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



FROM THE SEA

YELLOWTAIL "CAPRI" 36

Yellowtail filet pan sautéed & topped with caper-lemon butter sauce.

GROUPE MEUNIERE 38

Sautéed Black Grouper filet topped with a meunier sauce with capers, parsley and pimentos

LOBSTER TAIL "CARIBE" 42

Soz. lobster tail broiled with herb butter

LIVE MAINE LOBSTER

Whole live Maine Lobster, steamed MARKET PRICE

PASTAS

Our alfredo sauce is made with a hint of saffron.

SHRIMP FETTUCINE ALFREDO

Shrimp with fettuccine, grape tomatoes, and basil.
32

MAINE LOBSTER ALFREDO

Maine lobster with fettuccine, grape tomatoes, & basil.
36

VEGETABLE ALFREDO

Fettuccine with broccoli, carrots, and cauliflower.
29

FETTUCINE ALFREDO

Simple and delicious.
18

CLASSIC FETTUCINE

Fettuccine with basil, baby arugula, and tomatoes.
Tossed in an herb butter sauce.
26

SPAGHETTI BOLOGNESE

Spaghetti with house ground rib eye and marinara sauce. Topped with parmesan cheese
26

Bar

MARTINI

Vodka or gin shaken dry with an olive or a twist.

DIRTY MARTINI

Vodka or gin & olive juice with an olive.

BLUE MARTINI

Vodka & dry vermouth with a blue cheese olive.

APPLETINI

Citron vodka, apple schnapps with a splash of sour mix.

ULTIMATE COSMO

Citron vodka, triple sec, citrus, with splash sour & cran-
berry.

LEMON DROP

Citron vodka, triple sec, fresh squeezed lemon

ESPRESSOTINI

Vanilla vodka, Kamora & espresso.

CHOCOLATINI

Vanilla vodka, Kamora & house made Belgian Chocolate
liqueur.

RASPBERRYTINI

Raspberry vodka, raspberry liqueur, sour mix.

KEY WEST SUNSET

Orange vodka, orange juice, peach schnapps finished with
grenadine.

KEY LIME MARTINI

Vodka, Licor 43, and Key Lime Liqueur.

16.5

(Made with Sobieski Vodka or Bombay Gin)
(1 Blue cheese olive included - add 2 more for \$1)

MARTIN'S | 917 Duval Street | Key West FL 33040 | 305. 295. 0111 | Daily open from 5PM till close

www.martinskeywest.com

Consuming raw or undercooked food may be hazardous to your health. Martin's reserves the right to add a 20% service charge onto your bill.
Please note, a 3% surcharge will be added to all credit card transactions.