

Surf

Baked Haddock ~ \$13.50

Baked in a light lemon wine butter.

Fried Haddock ~ \$14.50

Served with French fries, onion rings & tartar sauce.

Baked Scallops ~ \$15

Baked in a light lemon wine butter.

Fried Scallops ~ \$16

Served with French fries, onion rings & tartar sauce.

Almond Maple Salmon ~ \$15

Fresh Atlantic salmon topped with sliced almonds & baked in a maple butter sauce.

mango haddock ~ \$16

Fresh Haddock sauteed with a Mango pineapple salsa sauce, served over pasta.

Lobster Stuffed Haddock ~ \$19.95

Haddock & lobster topped with seasoned bread crumbs. Baked in lobster cream sauce.

Turf

20 oz Rib Eye ~ \$22

Handcut steak seasoned & charbroiled.

Filet mignon (9oz) ~ \$20

Handcut filet seasoned & charbroiled.

Chipotle Honey BBQ tips (14oz) ~ \$15

Charbroiled & glazed in a chipotle honey BBQ sauce.

avocado sirloin steak ~ \$ 18

12 oz Sirloin topped with a spicy avocado, onion and tomato salsa served over deep fried potato slices.

filet mignon medallions ~ \$ 20

Three, 3 oz Filet Medallions in a Merlot demi glaze with sun dried tomatoes, onions, peppers and baby spinach.

Martha's Classics

mEDITERRANEAN PLATE ~ \$15

Herbed chicken, homemade spanikopita, Greek salad & pasta salad.

JAMBALAYA ~ \$14

Blackened chicken, andouille sausage, shrimp & fresh vegetables sauteed in a spicy marinara.

CHICKEN MARSALA AND TORTELLINI ~ \$12

Chicken medallions sauteed with onions & Portobello mushrooms.

SPANIKOPTTA ~ \$10

Homemade spinach pie served with Greek salad.

BAYOU CHICKEN WITH PASTA ~ \$12

Blackened chicken, red peppers & broccoli in a chipotle parmesan cream sauce with cheese tortellini.

MEDITERRANEAN LAMB SAUTE ~ \$15

Sun dried tomatoes, black olives, spinach & feta cheese. Served over Greek style rice.

CABO WABO CHICKEN ~ \$12

Blackened chicken, mushrooms & tomatoes in a parmesan cream sauce. Served over rainbow pasta.

CHICKEN PARMESAN ~ \$13

Served over angel hair pasta.