

# CHRISTOPHER MARTINS

local – before local was cool

## SPECIALTY DRINKS

<b>Espresso Martini</b>	<b>\$12.00</b>
Our signature cocktail made with our own Madagascar Vanilla infused Vodka	
<b>Mint-from-the-garden Mojito</b>	<b>\$8.50</b>
Bacardi Rum and our fresh picked mint muddled with Lime & Sugar	
<b>Bees Knees</b>	<b>\$12.00</b>
Makers Mark Bourbon, squeezed Lemon & Honey Simple Syrup	
<b>CMs Summer Tea</b>	<b>\$9.00</b>
Deep Eddy Peach Vodka, house Lemonade & fresh brewed tea	
<b>Martins-rita</b>	<b>\$12.50</b>
Lunazul Resposado Tequila, Fresh Lime, Triple Sec	

## SPRING ROLLS (2)

<b>Dublin Spring Rolls</b>	<b>\$11.00</b>
Corned Beef and Cabbage with Whole Grain Mustard & Slaw	
<b>Amalfi Spring Rolls</b>	<b>\$12.00</b>
Gulf Shrimp, Basil & Prosciutto served with Fra Diablo & Basil Pesto dipping sauce	
<b>Philly Cheesesteak Spring Roll</b>	<b>\$12.00</b>
Shaved Sirloin, onions, peppers & cheddar	
<b>Vegetable Spring Roll</b>	<b>\$10.00</b>
Julienne vegetable with shiitake mushrooms	
<b>Any 4 — Mix &amp; Match</b>	<b>\$19.00</b>

## APPETIZERS

<b>Stuffed Jalapeños</b>	<b>\$9.00</b>
Crispy house roasted Jalapeños filled with Chorizo, Rice & Queso de Frier with Jicama Slaw — SPICY!	
<b>Fried Calamari</b>	<b>\$12.00</b>
Served with Marinara Sauce or Spicy Sicilian Style	
<b>Fried Mozzarella Sticks</b>	<b>\$8.00</b>
Traditionally prepared & topped with Marinara Sauce for dipping	
<b>Brussels Sprouts</b>	<b>\$7.50</b>
Served with Pancetta & Balsamic Glaze & Shaved Parm	
<b>Buffalo Wings</b>	<b>6pc/\$7.00 12pc/\$12.00 24pc/\$23.00</b>
Deep Fried and tossed "Wings of Fire" style, served with Celery & Blue Cheese	
<b>Southern Wings</b>	<b>6pc/\$8.50 12pc/\$16.00 24pc/\$29.00</b>
Crunchy Battered Wings— a must try with our Chipotle Ranch Dipping Sauce	
<b>Chicken Fingers or Sloppy Fingers</b>	<b>\$8.00</b>
Honey Mustard Sauce or Sloppy: tossed in our Wing Sauce with Blue Cheese	
<b>Chicken Nachos</b>	<b>\$10.00</b>
Corn Tortilla Chips with melted Cheddar Cheese, Spicy Chicken, Diced Tomatoes, Black Olives, Scallions, Jalapenos, Sour Cream & Salsa	
<b>French Onion Soup or Today's SoupCup</b>	<b>\$5.00 Bowl \$7.00</b>
Seasoned with Sherry, with a blend of Emmental & Gruyere	
<b>Clams Casino (6)</b>	<b>\$11.50</b>
Roasted RI Clams with Garlic Butter, Pepper & Bacon	

## SALADS

<b>Vermont Goat Cheese Medallions</b>	<b>\$10.00</b>
Baby Greens tossed with a Citrus Vinaigrette, Dried Cranberries & Pine Nuts	
<b>Caesar Salad</b>	<b>\$10.00</b>
Classically prepared with Garlic Croutons & Aged Parmesan Cheese, topped with your choice of Grilled Chicken Breast or Portobello	
<b>Polenta "Steak"</b>	<b>\$10.00</b>
A warm salad of grilled Summer Veggies atop a light, Parmesan laced Polenta "Steak" drizzled with E.V.O.O. & Balsamic Reduction.	
<b>Steak Salad</b>	<b>\$16.00</b>
Grilled Sirloin, chopped Salad with Tomato, Candied Walnuts	
<b>ADD</b>	
Grilled Chicken Breast	\$4.00
Grilled Salmon	\$9.50
Grilled Sirloin	\$14.00
Grilled Jumbo Shrimp	ea. \$4.00

## TACOS

Your choice of Side (on back)

<b>Fish Tacos</b>	<b>\$14.50</b>
Crispy Fried Scrod, Pico de Gallo & Guacamole	
<b>Cajun Chicken Tacos</b>	<b>\$11.00</b>
Cajun Chicken, Pepper Jack, Jicama Sal-slaw	
<b>Steak Tacos</b>	<b>\$16.00</b>
Sirloin, (3) Onions, Tomato, Queso Fresco & Chipotle Sauce	
<b>Shrimp Tacos</b>	<b>\$15.50</b>
Black Beans, Cilantro, Tomato, Corn & Guacamole	

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## HANDHELDS

Your choice of Side

**Portobello Mushroom \$11.00**

Grilled & Served on Herbed Focaccia with sautéed Onions, Peppers, Mushrooms and Provolone

**Grilled Chicken Breast \$12.00**

On Herbed Focaccia with Provolone, Baby Greens, Tomato & Pesto Mayo

**Chicken Parmesan \$12.00**

A Chicken Cutlet lightly breaded in Seasoned Bread Crumbs, Topped with Marinara & Mozzarella, on a Brioche Roll

**Cajun Chicken \$12.00**

Grilled with Cajun Sauce, topped with Bacon & Cheddar Cheese, served with Lettuce, Tomato & Chipotle Ranch Dressing, on a Brioche Roll

**Turkey or Corned Beef Reuben \$12.00**

Our beer simmered Corned Beef or Roast Turkey served with Sauerkraut, Swiss & Thousand Island Dressing on Rye

**Turkey Club \$13.00**

Triple Decker with Bacon, Lettuce, Tomato & Mayonnaise, on White Toast

**Chicken Burrito de Puebla \$13.00**

Chicken Breast simmered with Cilantro & Spices 'de Puebla', Rice & Cheddar

## BURGERS

Your choice of Side

**CM's Burger \$14.50**

Lettuce, Tomato & Cheese, on a Brioche Roll

**Turkey Burger \$13.00**

Lettuce, Onion & Cheese, on a Brioche Roll

**Beyond® Burger \$15.50**

Plant-based Veggie Burger

ADD Grilled Mushrooms, Peppers or Onion \$0.50  
 Bacon or Fried Egg \$1.00  
 The Brick—the works \$2.25

## SIDES

Jicama Slaw or Cole Slaw ..... \$3.00  
 Onion Rings ..... \$5.00  
 Side Salad ..... \$5.00  
 Veggie of the Day ..... \$4.00  
 Today's Soup ..... \$5.00  
 Sweet Potato or Curly Cajun Fries ..... \$6.00  
 Shoe String, Steak or Crinkle Fries ..... \$5.00  
 Jasmine Rice ..... \$3.00

## NOT-SO-SMALL PLATES

**Shrimp & Clam Scampi \$24.00**

Jumbo White Shrimp & Cherry Stone Clams simmered in a classic Garlic Butter Sauce over Linguini

**Fish & Chips \$15.50**

Crispy Beer Battered Cod with Cole Slaw & choice of Fries

**Chicken Saltimbocca \$14.00**

Layered with Prosciutto di Parma, Fresh Sage & Asiago Cheese, over sautéed Baby Spinach with Mashed Potatoes

**Grilled Chicken & Tortellini \$13.00**

Cheese Tortellini tossed in Basil Pesto & Topped with Diced Tomato & Shaved Parmesan Cheese

**Grilled Salmon with a Honey-Miso Glaze \$15.50**

Salmon Filet, grilled, glazed & served over a vegetable Fried Rice

**Chicken Parmesan \$14.50**

A Chicken Cutlet topped with Marinara & Mozzarella, served over Linguini

**Grilled Choice NY Strip Sirloin \$26.00**

NY Strip Sirloin served with our own shaved Onion Rings & our Vegetable of the day

**Shrimp Florentine \$17.00**

Huge, wild caught Gulf Shrimp with a Lemon, Garlic, Chardonnay sauce with Baby Spinach over Linguini