



# Café Martier

## STARTERS

**JALAPENO CONCH FRITTERS** – CARIBBEAN STYLE FRITTERS FLASHED FRIED WITH SRIRACHA THAI AIOLI \$15

**SHRIMP COCKTAIL** – 5 PREMIUM JUMBO SHRIMP SERVED WITH HOUSE COCKTAIL SAUCE \$15

**PREMIUM LUMP CRAB CAKE** – PAN-SEARED JUMBO LUMP CRAB, TROPICAL SLAW, REMOULADE \$16

**ESCARGOT DE BOURGOGNE** – WILD BURGUNDY SNAILS IN WHITE WINE, GARLIC, BUTTER & PARSLEY SERVED WITH CRISPY CROSTINI. \*LIMITED AVAILABILITY \$18

**SEARED AHI TUNA** – SESAME ENCRUSTED AHI TUNA, SEAWEED SALAD, PONZU, WASABI, GINGER, SOY \$15

**ARTICHOKE, SPINACH & FETA DIP** – BAKED SPINACH, ARTICHOKE, FETA, GARLIC, SERVED WITH BAGUETTE \$14

**GOAT CHEESE CROQUETTES** – POTATO, SCALLION, PESTO AND CHIPOTLE AIOLI DIPPING SAUCES \$10

**BAKED BRIE** – HAND CUT WARMED BRIE, GLAZED WITH HOMEMADE CHERRY CHIPOTLE JAM. SERVED WITH WARM BAGUETTE \$13

**ROASTED GARLIC & BAGUETTE** – ROASTED GARLIC, BAGUETTE, FIG JAM, GOAT CHEESE, PESTO \$12

**WILD MUSHROOM & GOAT CHEESE FLATBREAD** – FIG JAM, WILD MUSHROOM, GOAT CHEESE, ARUGULA, BALSAMIC DRIZZLE \$11

**CAPRESE CHICKEN FLATBREAD** – HEIRLOOM TOMATO, CHICKEN, MOZZARELLA, MARINARA, PESTO DRIZZLE \$12

**AVOCADO BRUSCHETTA** – TOASTED BAGUETTE, AVOCADO, LEMON, OLIVE OIL, PICO \$10

## SALADS / SOUPS

ADD CHICKEN \$8 / 4 SHRIMP \$10 / MAHI OR FISH DU JOUR \$12 / STEAK \$14

**SOUP DU JOUR** – \$4.5

**TOMATO FLORENTINE** – \$4.5

**RUSTIC GRILLED CHICKEN GREEK** – ROMAINE, FETA, TOMATOES, CUCUMBERS, RED ONIONS, KALAMATA OLIVES, PEPPERS, PEPPERONCINI, GREEK DRESSING \$17

**TOASTED HAZELNUT WEDGE** – GRILLED ROMAINE WEDGE, HAZELNUTS, CRUMBLER BLUE CHEESE, BACON, CRAISINS, DRESSED WITH BLUE CHEESE DRESSING \$15

**CHICKEN CAESAR** – GRILLED CHICKEN BREAST, ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING \$16

**STEAK & ARUGULA SALAD\*** – 8 OZ STEAK, ARUGULA, CARAMELIZED ONION, TOMATO, RADISH, BLUE CHEESE CRUMBLES, HERB VINAIGRETTE \$20

**SIMPLE SALAD** – SPRING MIX, TOMATO, CUCUMBER, ONION, FETA \$7

## ENTRÉES

ADD CHICKEN \$8 / 4 SHRIMP \$10 / MAHI OR FISH DU JOUR \$12 / STEAK \$14 TO ANY ENTRÉE

**PORT BRAISED SHORT RIBS** – WHIPPED GARLIC MASH, DEMI BORDELAISE SAUCE AND ASPARAGUS \$31

**CHICKEN FRANCESE** – CHICKEN CUTLET DREDGED IN SEASONED FLOUR, SAUTÉED WITH LEMON, BUTTER AND WHITE WINE, SERVED ON A BED OF FETTUCCINE \$27

**BOURBON & PEACH CHUTNEY PORK CHOP\*** – PEPPERED BONE-IN CHOP, SAUTÉED APPLE AND CABBAGE, PEACH CHUTNEY AND BOURBON DEMI, WHIPPED GARLIC MASH \$32

**SHRIMP & CHEESY GRITS** – BLACKENED SHRIMP, ANDOUILLE SAUSAGE, SAUTÉED WITH GARLIC, ONION, PEPPERS AND TOMATO CREOLE SAUCE ON CHEESY GRITS \$27

**PAN SEARED SCALLOPS** – FOUR U-10 SCALLOPS WITH BEURRE BLANC, RICE AND ASPARAGUS. AVAILABLE WEEKENDS ONLY. MP

**COCONUT RUM MAHI** – PAN SEARED, RUM BUTTER SAUCE, PINEAPPLE PICO, TOASTED COCONUT SHAVINGS WITH FRENCH STYLE GREEN BEANS AND JASMINE RICE \$30

**CHEF'S FRESH FISH DU JOUR** – CHOOSE \*MEDITERRANEAN STYLE: ARUGULA, CAPERS, CHERRY TOMATO, OLIVES AND WHITE WINE BUTTER SAUCE. OR \*CLASSIC MEUNIERE STYLE: LIGHTLY FLOURED, PAN SEARED WITH LEMON, BUTTER & PARSLEY. SERVED WITH JASMINE RICE AND FRENCH GREEN BEANS MP

**PASTA PRIMAVERA** – FETTUCCINE, BROCCOLI, ONIONS, SPINACH, BELL PEPPERS, MUSHROOM, ARTICHOKE, GARLIC PARMESAN CREAM SAUCE. \$24

## MARTIER STEAK SELECTIONS

FILET \$46 / RIBEYE \$43 / NEW YORK \$42

WITH YOUR CHOICE OF ONE ACCOMPANIMENT AND TWO SIDES

**CLASSIC DIANE**  
ESPRESSO & GREEN PEPPERCORN

**AU POIVRE**  
BERNAISE

**SAUTÉED MUSHROOM AND ONION**  
BLUE CHEESE AND BACON

## SIDES

**RATATOUILLE** \$6  
**FRENCH STYLE GREEN BEANS** \$5

**JASMINE RICE** \$5  
**ASPARAGUS** \$7

**BAKED POTATO - \$5** \$2  
**WHIPPED GARLIC MASH** \$5

## DESSERT

**SALTED CARAMEL CHEESECAKE** \$9  
**CREME BRULEE** \$9

**FLOUR-LESS CHOCOLATE TORTE** \$9  
**MACADAMIA NUT KEY LIME PIE** \$9

– \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. –