

DESSERTS

BANANAS FOSTER ~ *Vanilla ice cream topped with bananas sautéed in butter, brown sugar, cinnamon, banana liquor, and dark rum* **\$12**

CHOCOLATE FUDGE FANTASY ~ *A warm brownie topped with vanilla ice cream, hot fudge, chocolate chips, and whipped cream* **\$12**

HOUSE DESSERT ~ *Puffed pastry stuffed with vanilla ice cream and topped with hot fudge* **\$12**

SOFT DRINKS

PEPSI	\$2.00
CHERRY PEPSI	\$2.25
DIET PEPSI	\$2.00
MIST TWIST (CAFFEINE-FREE)	\$2.00
MUG ROOT BEER (CAFFEINE-FREE)	\$2.00
SCHWEPPE'S GINGER ALE	\$2.00
HOME-BREWED ICED TEA	\$2.00
SPARKLING LEMONADE	\$2.50
SAN PELLEGRINO SPARKLING WATER	\$7.00
COFFEE, TEA, OR JUICE	\$2.50

~ Thank you for dining with us! ~

*Welcome
to*



*Marty's
Blue Room*

~ Established 1984 ~

APPETIZERS

- LOAF OF GARLIC BREAD** \$8 *with cheese* \$10
- BAKED CRABBY DIP** ~ Plenty of crabmeat & cheese served with warmed pitas \$12
- MARTY'S JAMBALAYA** ~ Seasoned rice with celery, onions, red peppers, and smoked meats \$12
- STUFFED MUSHROOMS** ~ Mushroom caps stuffed with our crabmeat then baked \$12
- CRABMEAT COCKTAIL** ~ Colossal crabmeat served with cocktail sauce \$15
- CAJUN CRAWFISH** ~ Crawfish tails sautéed in our Cajun sauce served with garlic bread \$15
- CAJUN SHRIMP** ~ Four large shrimp sautéed in our Cajun sauce served with garlic bread \$15
- CATFISH FINGERS** ~ Catfish strips, marinated then dipped in corn flour & deep fried 'til crispy \$12
- MARTY'S WINGS** ~ 10 per order \$10
- BLEU CHEESE AND CELERY** \$2
- RANGE RATTLERS** ~ Jalapeño peppers stuffed with crawfish tails, topped with Cajun cream sauce & cheese served with garlic bread \$16
- BUFFALO CHIPS** ~ Home-style chips, wing sauce, bleu cheese dressing, chives & bleu cheese crumbles \$14

SOUPS

- FRENCH ONION SOUP** ~ Rich beef stock loaded with onions & topped with provolone cheese. \$7
- SOUP DU JOUR** *Market priced*

CHEESE CUT FROM THE WHEEL

- PARMESAN** \$4 **ASIAGO** \$4 **BLEU CHEESE** \$4 **HOT PEPPER** \$4

SALADS

Marty's salads are made fresh daily with the finest produce available.

- TOSSED SALAD** ~ Leaf lettuce, romaine hearts, baby spinach, red peppers, tomatoes, carrots, cucumbers and croutons \$5
- CAESAR SALAD** ~ Romaine hearts, Parmesan & croutons tossed with our Caesar dressing \$6
- GRILLED CHICKEN SALAD** ~ Grilled chicken breast atop our tossed salad **Small \$15 Large \$18**
- CHICKEN CAESAR SALAD** ~ The classic Caesar with grilled chicken breast **Small \$15 Large \$18**

MAKE YOUR CHICKEN SALAD CAJUN! ADD \$1

SALAD DRESSINGS

*Creamy Italian, Balsamic Italian, Bleu Cheese, Ranch,
Peppercorn Parmesan, Apple Cider Vinaigrette, and French.*

Parties of 8 or more and separate checks are subject to 20% gratuity.

SANDWICHES

Available Tuesday - Friday.

- PRIME RIB SANDWICH** ~ ¼ lb of prime rib sliced thin & piled on toasted Ciabatta bread served with au jus ~ (available Thursday and Friday only) \$17
- MARTY'S PULLED PORK SANDWICH** ~ ¾ lb. of pulled pork piled high on toasted Ciabatta bread served with BBQ sauce \$15
- USDA CHOICE DELMONICO STEAK SANDWICH** ~ 10 ounce grilled steak served on Ciabatta bread with sautéed onions, mushrooms, hot peppers, sweet peppers & cheese \$19
- CHICKEN AND CRAWFISH PO' BOY** ~ Grilled chicken breast & sautéed Cajun crawfish tails served on toasted Ciabatta bread with lettuce and tomato \$16
- CAJUN CHICKEN SANDWICH** ~ Cajun grilled chicken breast with lettuce & tomato on toasted Ciabatta bread \$12

SANDWICH SIDES

- FRIES** \$4
- CAJUN FRIES** \$5
- OLD BAY FRIES** \$5
- HOME CUT FRIES** \$4
- CAJUN HOME CUT FRIES** \$5
- OLD BAY HOME CUT FRIES** \$5
- FRIES WITH WING SAUCE** \$5
- COLE SLAW** \$3
- CHEESY MASHED POTATO** \$4
- CAJUN CHEESY MASHED POTATO** \$5

Parties of 8 or more and separate checks are subject to 20% gratuity.

FROM THE SEA

SEAFOOD SAMPLER ~ Broiled scallops, shrimp, one crab cake & your choice of either broiled catfish or haddock. No substitutions please. **\$28**

SCALLOPS BENJAMIN ~ Baked in a butter sauce, topped with bacon and cheese **\$30**

BAKED SCALLOPS ~ Baked in a butter sauce, topped with seasoned bread crumbs **\$30**

SCALLOPS SUPREME ~ Baked with mushrooms and topped with cheese **\$30**

LOBSTER TAIL ~ 10 oz - Warm water tail - Market Priced

MARTY'S SINGLE CRAB CAKE ~ One crab cake sautéed in clarified butter **\$19**

MARTY'S CRAB CAKES ~ Two crab cakes sautéed in clarified butter **\$29**

PASTAS

CAJUN TRIO ~ Chicken, shrimp, and scallops served with onions and peppers over pasta. **\$26**

CAJUN CHICKEN & PASTA ~ Sautéed chicken tenders served with onions and peppers over pasta **\$22**

SHRIMP SCAMPI ~ Served over pasta with a garlic herb sauce **\$28**

CHICKEN PATRICK ~ Grilled chicken breasts with a Parmesan cheese crust served over pasta with our cheese sauce. ~ Created by Attorney Patrick Aregood **\$28**

POULTRY

CHICKEN PICCATA ~ Chicken tenders served over garlic Ciabatta bread with capers & lemon butter sauce **\$20**

CHICKEN MARSALA ~ Chicken tenders sautéed with mushrooms, onions, sweet peppers, and Marsala wine **\$20**

CHICKEN PARMIGIANA ~ Lightly breaded and sautéed chicken breast topped with marinara sauce and cheese **\$20**

CHAR GRILLED CHICKEN BREAST ~ Boneless skinless chicken breast **\$20**

FARM-RAISED CATFISH

BLACKENED ~ with Cajun au jus **\$17**

PAN-SEARED ~ with garlic herb butter **\$17**

HONEY-GLAZED ~ broiled topped with honey **\$17**

ORLEANS ~ blackened & topped with crawfish **\$29**

NEPTUNE ~ baked & topped with colossal crabmeat **\$32**

SOUTHERN FRIED ~ with tartar sauce **\$17**

CRAZY ~ blackened served over jambalaya **\$26**

FRESH HADDOCK

BLACKENED ~ with Cajun au jus **\$17**

BROILED ~ with garlic herb butter **\$17**

STUFFED ~ baked with crabmeat stuffing topped with garlic herb cream sauce **\$28**

HONEY-GLAZED ~ broiled topped with honey **\$17**

ORLEANS ~ blackened & topped with crawfish **\$29**

NEPTUNE ~ baked & topped with colossal crabmeat **\$32**

SOUTHERN FRIED ~ with tartar sauce **\$17**

CRAZY ~ blackened served over jambalaya **\$26**

ALL DINNERS INCLUDE A CHOICE OF TWO SIDES:

SALAD

CAESAR SALAD add \$3

COLE SLAW

HOUSE VEGETABLE

CHEESY MASHED POTATO

CAJUN CHEESY MASHED POTATO

JAMBALAYA add \$3

FRENCH FRIES

CAJUN FRIES

OLD BAY FRIES

HOME CUT FRIES

GARLIC BREAD

GARLIC BREAD WITH CHEESE add \$1

PASTA WITH MARINARA SAUCE

GARLIC BUTTER PASTA add \$1

CAJUN PASTA add \$2

A 3% service charge will be applied to each credit or debit transaction.

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STEAKS*

*Marty's serves USDA choice or higher graded steaks and filets.
Midwestern corn-fed beef straight from the stockyards.
Fresh, never frozen, dry-aged for tenderness and superior flavor.*

REGULAR CUT DELMONICO	18 - 20 oz.	\$32
CATTLEMEN'S CUT DELMONICO	36 - 38 oz.	\$60

LOIN CUTS*

*Loin cuts are not always available because of the dry aging process.
Please ask your server for availability.*

KANSAS CITY STRIP	24 - 26 oz.	\$40
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This is the classic New York strip with the bone in.

T-BONE STEAK	28 - 30 oz.	\$45
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A T-bone steak contains meat from two of the most prized cuts of beef - the New York strip and the tenderloin.

These steaks are generally considered of the highest quality and are packed with flavor all the way to the bone.

PORTERHOUSE STEAK	32 - 34 oz.	\$48
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Nothing says "Steak Lover" quite as much as the Porterhouse. Our generous cut includes the entire New York strip and the tenderloin filet, both enhanced with that rich bone-in flavor.

FILET MIGNON*

SINGLE FILET MIGNON	5 oz.	\$23
BARREL CUT FILET MIGNON	10 oz.	\$44

THE BROADWAY*

ONE CRAB CAKE & 5 OZ FILET MIGNON	\$42
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~ Created by Joe Waiter from the Broadway Garage. ~

KING NEPTUNE*

BARREL CUT FILET MIGNON	\$57
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10 oz. filet topped with colossal crabmeat and garlic herb butter

** Consuming raw or under-cooked meats, may increase your risk of food-borne illness, especially if you have certain medical conditions.*

OVEN ROASTED PRIME RIB*

*** Served Thursday, Friday & Saturday. ***

*We slow roast the prime rib all day to insure the most tender beef.
Sometimes we run out, please understand.*

REGULAR CUT PRIME RIB	18 - 20 oz.	\$32
CATTLEMEN'S CUT PRIME RIB	36 - 38 oz.	\$60

BEEF UP YOUR STEAK DINNER

CAJUN served with Cajun au jus	\$1.50
SAUTÉED MUSHROOMS AND ONIONS	\$3
SAUTÉED MUSHROOMS	\$3
SAUTÉED ONIONS	\$3
OVEN-ROASTED GARLIC	\$3
COLOSSAL CRABMEAT	\$15
CAJUN CRAWFISH with Cajun cream sauce	\$15

GRILLED TO PERFECTION

RARE, RARE ~ Cool, blue all the way through
RARE ~ Cool center, bright red throughout
MEDIUM-RARE ~ Warm center, red throughout
MEDIUM ~ Warm, pink center
MEDIUM-WELL ~ Hot, pink trace through center
WELL-DONE ~ Hot, fully cooked throughout

ALL DINNERS INCLUDE A CHOICE OF TWO SIDES:

SALAD	CAJUN FRIES
CAESAR SALAD add \$3	OLD BAY FRIES
COLE SLAW	HOME CUT FRIES
HOUSE VEGETABLE	GARLIC BREAD
CHEESY MASHED POTATO	GARLIC BREAD WITH CHEESE add \$1
CAJUN CHEESY MASHED POTATO	PASTA WITH MARINARA SAUCE
JAMBALAYA add \$3	GARLIC BUTTER PASTA add \$1
FRENCH FRIES	CAJUN PASTA add \$2

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