

APPETIZERS

Seafood on Ice

Blue point oysters, little neck clams on the half shell and shrimp~u~ peel served on a bed of ice with lemon and zesty cocktail sauce.

Mozzarella Sticks

Mozzarella cheese breaded & fried golden brown, served with marinara sauce on the side.

Malibu Coconut Shrimp

Jumbo shrimp breaded with coconut, quickly fried and served with a raspberry dipping sauce.

Lobster Ravioli

Lobster and ricotta cheese filled ravioli simmered in a blush Vodka tomato cream sauce.

Oysters on Ice

Half dozen cold water oysters opened to the order, served chilled with a zesty cocktail sauce and lemon.

Clams Casino

Littleneck clams filled with bell pepper, onion & bacon stuffing, baked with white wine and butter sauce.

Lobster Pot Pie

A classic New England dish with Maine lobster meat, infused with a sherry cream sauce, topped with a buttery puff pastry, baked golden brown.

Tuna & Cucumber

Seared yellow fin tuna julienne tossed with seasonings and ginger. Nested on sliced cucumber, served with teriyaki and wasabi sauce and dusted with toasted sesame seeds.

Steamed Clams

*Fresh little necks steamed with butter, garlic and Old Bay seasoning.
1 Dozen / 2 Dozen*

Colossal Shrimp Cocktail

Fresh sweet shrimp cooked daily, served chilled with our homemade zesty cocktail sauce and lemon.

Clams on Ice

Half dozen of the best chilled clams opened to the order, served with a zesty cocktail sauce and lemon.

Spicy Tuna Tempura Roll

Spicy mix of yellow fin tuna and caviar rolled together in a seaweed wrap with sticky rice then battered and quickly fried, served with soy sauce, wasabi and ginger.

Shrimp ~U~ Peel

*Steamed and seasoned shrimp served chilled on a bed of ice served with zesty cocktail sauce.
Half Pound ~ Pound*

Pineapple Shrimp Seviche

*Shrimp marinated in citrus juice with diced tomatoes, onions, jalapenos and cilantro.
Served chilled in half of pineapple.*

SOUPS

Onion Soup

A rich onion and beef broth topped with a toasted parmesan crouton and melted mozzarella cheese.

Lobster Bisque

A Special blend of lobster stock, sherry wine and seasonings, finished with cream and lobster.

Clam Chowder

Martell's homemade Manhattan style clam chowder made with fresh vegetables, potatoes and corn.

SALADS

Mozzarella & Tomato Salad

Fresh mozzarella and vine ripened tomatoes nested together on top of European lettuce served with balsamic vinaigrette.

Pear & Feta Salad

Fresh pear slices nested over a bed of California garden greens, Sun Valley vegetables and feta cheese served with key lime cilantro vinaigrette.

Classic Caesar

Crisp Romaine lettuce tossed in our homemade Caesar dressing served with garlic croutons and shaved parmesan cheese.

California Avocado Salad

Sliced avocado over California greens, grape tomatoes and cucumbers topped with pepper jack cheese served with mandarin orange vinaigrette.

DRESSINGS: BUTTERMILK RANCH ~ BLEU CHEESE ~ BALSAMIC VINAIGRETTE

SALAD ADDITIONS: CHICKEN ~ SHRIMP ~ OR CRABMEAT 5

KIDS MEALS

(CHILDREN UNDER 12)

Hamburger & Fries

Chicken Tenders & Fries

Hot Dog & Fries

Personal Cheese Pizza

Add Pepperoni or Mushrooms

Linguini & Marinara Sauce

Macaroni & Cheese

Fried Shrimp & Fries

Grilled Chicken & Broccoli

SEAFOOD

Cedar Plank Salmon

Scottish salmon filet grilled over an open flame finished in the oven on a cedar plank paired with green beans and topped with a mandarin glaze.

Shrimp Scampi

Jumbo shrimp sautéed with garlic in a white wine, lemon and butter sauce. Served over linguini.

Add scallops or crabmeat.

Panko Breaded Shrimp

Jumbo shrimp lightly dusted with bread crumbs for a natural taste, then fried to a golden brown.

Peppered Tuna

Line caught yellow fin tuna dusted with a twelve pepper blend seared medium rare, paired with cilantro sticky rice and cucumber relish.

Alaskan Snow Crab Legs

Sweet Alaskan snow crab legs seasoned with Old Bay steamed to order. Served with lemon and drawn butter.

Martell's Crab Cakes

Homemade crab cakes made with fresh Maryland crabmeat, vegetables and house seasonings lightly breaded and fried golden brown. Served with chipotle dipping sauce and lemon.

New England Cod

Cod fish filet broiled to perfection finished with panko bread crumbs and served in a lobster sauce.

Seafood Fra Diavolo

A medley of day boat scallops, shrimp, lobster, clams and mussels simmered in filetto de Pomodoro sauce with fresh basil, crushed red pepper and Anisette served over a bed of linguini.

Sea Breeze Platter

Broiled jumbo shrimp paired with sweet broiled scallops and fresh Maryland jumbo lump crabmeat.

Or Choose all of the same

Blackened Mahi Mahi

Mahi Mahi filet seasoned with Cajun spice blackened to the order paired with steamed broccoli topped with pico de gallo.

Lobster Trap

A potpourri of lobster, shrimp, scallops, clams, mussels and Alaskan snow crab legs steamed in their own broth, served with corn on the cob.

Stuffed Shrimp

Jumbo shrimp stuffed with sweet Maryland crabmeat and house seasonings dusted with Old Bay in butter and oven baked.

Brazilian Lobster Tail

A 10 oz. Brazilian Lobster Tail baked with lemon, white wine, butter and Old Bay seasonings.

Fish Fry Combo

Hand breaded flounder paired with panko breaded shrimp and clam strips all quick fried to a golden brown served with shoestring fries, cocktail, tartar sauce and lemon.

Lobster Combo

Broiled half lobster stuffed with our house crabmeat stuffing, paired with broiled shrimp and scallops served with butter and lemon.

Seafood Newburg

A classic New England dish! Lobster meat, diver's scallops, shrimp and blue crab claw meat baked together with sherry cream sauce and served in a casserole.

THRILL of the GRILL

New York Sirloin

A hearty 14 oz. center cut of Angus steak grilled to your liking, served with onion rings.

Filet Mignon

10 oz. center cut tenderloin of beef grilled to your liking served with onion rings.

Filet Oscar

10 oz. center cut tenderloin of beef seasoned and grilled to your liking. Served with asparagus, jumbo lump crabmeat then drizzled with a Cabernet Sauvignon demi~glace.

Surf & Turf

*Choose your turf!
A hearty 14 oz. Angus sirloin or a tender 10 oz. Filet Mignon paired with a 10 oz. Brazilian Lobster Tail.*

Baby Back Ribs

A full rack of baby back ribs braised until tender, basted with a sweet BBQ sauce.

Chicken Murphy

Two chicken cutlets seasoned and grilled topped with sliced potatoes, onions, bell peppers and pepperoncini, served in a light garlic and herb sauce.

TOP ANY STEAK WITH CRUMBLED BLEU CHEESE ~3

All entrees without pasta are served with choice of french fries, baked potato, mashed potatoes, sweet baked potato, scalloped potatoes or orange-herb rice and steak bread with roasted garlic and butter

PARTIES OF SIX OR MORE WILL BE CHARGED AN 18% GRATUITY

CHICKEN

Chicken Alissa

Grilled breast of chicken topped with asparagus, roasted red peppers & fresh mozzarella cheese drizzled with a balsamic demi glaze.

Teriyaki Sesame Chicken

Two grilled breasts of chicken cooked over an open flame brushed with teriyaki glaze and dusted with soy sesame seeds paired with sticky rice.

Chicken Parmigiana

Chicken breast with Italian seasoned bread crumbs quickly fried and topped with marinara sauce, mozzarella cheese and served over linguini.

Lemon Peppered Chicken

Chicken breasts dusted with lemon pepper seasoning grilled over an open flame paired with fresh steamed vegetables.

PASTA

Penne Alla Vodka Sauce

Penne pasta served in our blush vodka tomato cream sauce with Romano cheese.

Tortellini & Broccoli

Cheese filled tortellini simmered with broccoli florets in roasted garlic cream sauce.

Lobster Ravioli

Lobster and ricotta cheese filled ravioli, simmered in a blush vodka tomato cream sauce.

Cajun Pasta

Penne pasta tossed with Sun Valley vegetables simmered in a Cajun cream sauce, topped with shredded Monterey Jack cheddar cheese.

TOP YOUR PASTA WITH CHICKEN ~ SHRIMP ~ SCALLOPS ~ or CRABMEAT ~ 5

BISTRO

Seafood Mac & Cheese

Choice of Lobster~Crab or Shrimp

Baked campanelle pasta tossed in a Mascarpone, Havarti and Grana Padano cream sauce, topped with Panko bread crumbs, your choice of lobster or crab meat and grated white cheddar cheese.

Shrimp Cameryn

Sweet baby shrimp sautéed with chopped garlic and fresh basil in a plum tomato sauce served on a bed of angel hair pasta topped with shaved pecorino romano cheese.

Smoke House Burger

10 oz. Angus burger brushed with BBQ sauce and topped with crisp bacon, lettuce, tomato and onion, served on a toasted Kaiser roll.

Cajun Mushroom Burger

10 oz. Angus beef burger topped with sliced Cajun seasoned mushrooms, served on a toasted Kaiser roll.

Tequila Lime Fajitas

Shrimp sautéed in garlic butter with onions, peppers, fresh lime and a hint of tequila topped with cheddar jack cheese. Served with fresh salsa and sour cream.

Shrimp Jambalaya

Tender shrimp sautéed with onions, bell peppers and andouille sausage simmered in a spicy tomato sauce served over rice.

Angus Beef Burger

10 oz. Angus beef burger slow grilled over an open flame served with lettuce tomato and onion on a toasted Kaiser roll.

Black & Bleu Burger

10 oz. Angus burger dusted with Cajun spice cooked to your liking, topped with melted bleu cheese with lettuce, tomato and onion served on a toasted Kaiser roll.

**ALL BURGERS ARE SERVED WITH YOUR CHOICE OF FRIES~ONION RINGS
BAKED POTATO OR SWEET POTATO**

ADD AMERICAN ~ CHEDDAR ~ SWISS ~ PEPPERJACK OR MOZZARELLA ~1

VEGETABLES

Summer Blend

Fresh broccoli, baby spinach and roasted red peppers, seasoned and steamed.

Green Beans

Fresh green beans seasoned and quickly fried tossed with toasted sesame seeds.

Italian Asparagus

Fresh asparagus topped with Italian bread crumbs and butter, lightly browned.

*All entrees without pasta are served with choice of french fries,
baked potato, mashed potatoes, sweet baked potato, scalloped potatoes
or orange-herb rice and steak bread with roasted garlic and butter*
PARTIES OF SIX OR MORE WILL BE CHARGED AN 18% GRATUITY

SUSHI APPETIZERS

Edamame – Soybean

Steamed Japanese soybeans.

Seaweed Salad

Seaweed salad and cucumber.

Spicy Kani Salad

Mixed crabstick, Japanese mayonnaise, flying fish roe and scallion, served with cucumber & crunch.

Spicy Tuna Tartar

Spicy tuna, mix greens and cucumber with special sauce.

Crab Salad

Crab, cucumber green mix and ponzu sauce.

Tracy Island

Chop tuna, salmon, red snapper, spicy sauce, fish egg over avocado.

SUSHI ROLLS

Avocado Cucumber Roll

Avocado and cucumber.

California Roll

Crab, cucumber and avocado.

Christmas Roll

Tuna, salmon, avocado and fish roe.

Eel Special Roll

Eel, cucumber, avocado and fish roe.

Fresh Salmon Roll

Salmon only.

Fire Dragon Roll

California roll with spicy tuna crunch on top.

Manhattan Roll

Lobster, mango, avocado and spicy tuna crunch on top.

Philadelphia Roll

Smoked salmon and cream cheese.

Rainbow Roll

Crab, cucumber, avocado inside, tuna, salmon and yellow tail on top.

Sea Breeze Special Roll

Tuna, yellow tail, salmon, avocado and fish roe with soybean seaweed.

Shrimp Roll

Shrimp and cucumber.

Sea Breeze Spicy Mango Roll

Spicy tuna, cheese, and mango topped with special sauce.

Shrimp Tempura Roll

Shrimp tempura and cucumber.

Spicy Lobster Roll

Boston lobster, cucumber, avocado, fish roe and spicy sauce.

Spicy Salmon Roll

Salmon, cucumber, crunch & spicy sauce.

Spicy Tuna Roll

Tuna, scallion, fish roe, crunch & spicy sauce.

Spicy Tuna & Avocado Roll

Tuna, avocado, scallion, fish roe, crunch & spicy sauce.

Summer Roll

Shrimp tempura inside spicy tuna on top.

Tuna Roll

Tuna only.

TIKI BAR SPECIAL ROLLS

King Spicy Tuna Roll

Crunchy spicy tuna and avocado inside, with seared pepper tuna and spicy sauce on top.

Red Hot Lobster Roll

Lobster salad, avocado and cucumber topped with spicy tuna crunch and special sauce.

Amazing Tiki Roll

Shrimp tempura and spicy tuna inside, smoked eel on top with special sauce.

PLATTERS

Spicy Tiki Combo

Spicy tuna crunch roll, spicy salmon crunch roll and spicy California Roll.

Tiki Combo

California Roll, shrimp tempura roll and eel cucumber roll.

Jumbo Sushi Appetizer

2 piece tuna, 2 piece salmon, 2 piece yellow tail, 1 spicy tuna crunch roll or 1 California roll.

All Tuna Sushi or All Salmon Sushi

6 piece tuna or salmon and 1 spicy tuna crunch roll.

Sushi Dinner

California Roll, 2 piece Tuna, 2 piece white tuna, 1 piece yellow tail, 2 piece salmon, 1 piece crab, 1 piece shrimp and 1 piece eel.

Sushi Sashimi Combo

California roll, 4 piece sushi - tuna, salmon, white tuna, shrimp, and 11 pieces sashimi - 3 piece tuna, 3 piece salmon, 2 piece yellow tail, 3 piece white fish.

Sashimi Dinner

18 pieces - 3 piece tuna, 3 piece salmon, 3 piece yellow tail, 3 piece white fish, 3 piece shrimp, and 2 piece spicy tuna with crunch and 1 piece crab.