



Charlie Martin's

FINE FOOD & DRINKS



## RAW BAR

### Oysters on the Half Shell

*daily selection of east and west coast*

<i>1/2 dozen</i> .....	24
<i>1 dozen</i> .....	48

### Shrimp Cocktail

<i>cocktail sauce, dijonnaise, lemon</i> .....	25
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### Prime Steak Tartare

<i>shallots, capers, cornichons</i> .....	26
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### Alaskan King Crab

<i>half pound</i> .....	65
<i>full pound</i> .....	130

### Maine Lobster

<i>half</i> .....	24
<i>whole</i> .....	48

## SHELLFISH TOWER

*petit* – oysters, shrimp, lobster ..... 73

*grand* – crab, oysters, shrimp, lobster ..... 186

### Caviar Service

*1oz golden kaluga* ..... 125

*1oz golden osetra* ..... 190

*(served with traditional accoutrements)*

*champagne  
anyone?*

## STARTERS

### Charlie Martin's Wedge

<i>tomatoes, gorgonzola, bacon, ranch</i> .....	18
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### Classic Caesar

<i>egg, anchovy, parmesan</i> .....	18
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### Spanish Octopus

<i>pepperonata, guanciale, salsa verde</i> .....	28
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### Steamed Mussels

<i>garlic, thyme, vermouth</i> .....	26
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### Roasted Bone Marrow

<i>onion jam, parsley, sea salt</i> .....	25
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### Jumbo Lump Crab Cake

<i>blue crab, preserved lemon, remoulade</i> .....	26
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### French Onion Soup

<i>veal stock, gruyere, crostini</i> .....	16
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## ENTREES

### Amish Chicken

*roasted garlic, fried oregano, natural jus* ..... 29

### Dry-Aged Steak Burger

*horseradish aioli, caramelized onions, brioche* ..... 27

### Whole Roasted Dover Sole

*brown butter, capers, marcona almonds* ..... 62

### Black Cod

*miso glaze, togarashi, lime* ..... 42

### Rigatoni alla Vodka

*calabrian chili, vodka, cream* ..... 28

## SIDES

### Whipped Potatoes

*yukon gold, chicken jus, rosemary* ..... 14

### French Green Beans

*shallots, almonds, lemon* ..... 13

### Brussels Sprouts

*roasted garlic, dijon sherry, vinaigrette* ..... 14

### Sautéed Spinach

*garlic, white wine, espelette* ..... 10

### Broccolini

*lemon, garlic, chili* ..... 13

### French Fries

*malt vinegar aioli* ..... 9

### Mushrooms

*garlic, sherry, thyme* ..... 14

## STEAKS & CHOPS

### New York Strip Steak Frites

*12oz, marrow butter, malt vinegar aioli* ..... 57

### Fillet au Poivre

*10oz, brandy peppercorn sauce* ..... 76

### Dry-aged Bone-in Ribeye

*22oz, roasted garlic, marrow butter* ..... 97

### Berkshire Pork Chop

*16oz, petit greens, grain mustard jus* ..... 39

**corkage fee – 35**

**(1 bottle per table, 750ml only)**

**Many of our dishes can be made  
gluten free, please inquire.**

*Please alert your server if you have special dietary  
restrictions or food allergies.*

*Consumption of raw or undercooked foods  
such as meats, poultry, eggs, seafood and shellfish  
may increase your risk of foodborne illness.*