



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 92

grand – crab, oysters, shrimp, lobster 210

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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Werp Farm Greens

<i>radish, fennel, calamansi vinaigrette</i>	18
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Spanish Octopus

<i>pepperonata, guanciale, salsa verde</i>	28
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Manilla Clams

<i>nduja, garlic, thyme</i>	28
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Shrimp Scampi

<i>sherry, garlic, panko</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

Maine Diver Scallops

pea leaves, maitake mushrooms, white wine 46

Rigatoni

italian sausage, broccolini, calabrian chili 28

SIDES

Whipped Potatoes

yukon gold, chicken jus, rosemary 14

French Green Beans

shallots, almonds, lemon 13

Creamed Spinach

parmesan, garlic, nutmeg 14

Broccolini

lemon, garlic, chili 13

French Fries

malt vinegar aioli 9

Mushrooms

garlic, sherry, thyme 14

STEAKS & CHOPS

New York Strip Steak Frites

12oz, maître d'hôtel butter or sauce au poivre . . . 57

Rack of Lamb

fennel, orange, date agrodolce 58

Dry-aged Bone-in Ribeye

22oz, roasted garlic, marrow butter 97

Berkshire Pork Chop Milanese

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.*