
STARTERS

CALAMARI \$12

Flash fried in fiery tomato sauce w/ curry mayo

GARLIC SHRIMP \$12

Shrimp tossed in white wine garlic cream sauce

GYPSY OR WILD MUSHROOM TOAST (V) \$13

Sautéed peppers w/ feta OR wild mushroom sauce over toast

CHICKEN WINGS \$12

In spicy BBQ sauce

MUSSELS \$14

Your choice of fiery tomato OR garlic cream sauce

SEAFOOD CHOWDER \$16

Assortment of seafood, carrots & potatoes in a light savory cream sauce

CAESAR SALAD (V) \$12

W/ crispy maple bacon in a creamy garlic dressing
w/ shrimp \$4
w/ chicken \$4

WARM SPINACH SALAD (V) \$13

Smoked bacon, parmesan, in warm garlic balsamic dressing

THIN CRUST PIZZA

GROUND-BEEF CRUMBLE \$15

Pigmentosa meat sauce w/ mozzarella

PEPPERONI \$15

Pepperoni, cheese w/ caramelized onions

WILD MUSHROOM & SPINACH (V) \$15

Mushrooms, spinach w/ béchamel sauce & mozzarella

PESTO CHICKEN \$15

Pesto, béchamel sauce, chicken w/ pine nuts & mozzarella

PASTA

SCALLOP CURRY \$22

Linguine w/ scallops tossed in light cream curry sauce

CHEF'S FAVOURITE \$21

Linguine w/ prime rib grilled on an open fire, tossed in fiery tomato sauce

SEAFOOD PASTA \$22

Linguine w/ shrimp, scallops & mussels tossed in white wine cream sauce

CHICKEN CARBONARA \$19

Linguine w/ chicken tossed w/ smoked bacon & a touch of cream

LOBSTER LINGUINE \$25

Sautéed butter poached lobster w/ mushrooms in a creamy rosée sauce

MUSHROOM RAVIOLI \$21

Ravioli stuffed w/ ricotta cheese & chicken, tossed in wild mushroom sauce

CASUALS

FISH TACO \$15

Fire seared tortillas, crunchy haddock, corn salsa, shredded coleslaw, w/ spicy mayo

FISH & CHIPS \$15

Two-piece beer battered Lunenburg haddock w/ fries & tartar sauce

MARTIN'S BURGER \$15

Ground beef w/ special spices, grilled w/ onion rings, smoked bacon, lettuce, cheese, spicy mayo & fries

VEGGIE BURGER \$15

Veggie burger w/ grilled sweet peppers, wild mushroom sauce & fries

MEXICAN FAJITA \$15

Fire seared tortillas w/ peppers, onions & Mexican spices

NASTY NACHOS \$21

Choice of Prime Rib OR Chicken

Italian fiery sausage & smoked bacon w/ sautéed sweet peppers & onions, mozzarella, & don't ask, just get it!!

ENTRÉES

Served w/ potatoes & seasonal vegetables

SEAFOOD FARCE \$28

Mussels, shrimp, scallops, & sea bass topped w/ saffron cream sauce

SEA BASS \$23

Battered in parmesan egg wash & gently pan seared

PRIME RIB \$28

10oz prime rib grilled on open fire w/ mushroom demi-glaze

FEATURE OF THE DAY

Ask about our features of the day



RED 6 OZ./9 OZ./BOTTLE
CABERNET SAUVIGNON & SHIRAZ 7.50/11.25

Deep blackberry, dark plum w/ hints of currant & spice
Origin: Chile

SANGIOVESE 8.00/12.00/35.00

Blend of red grape; rich ripe blackcurrant & spice, delivering a long satisfying finish
Origin: Italy

SHIRAZ 8.00/12.00/35.00

Aromas of jammy berry fruit, touch of mint; dry medium-full bodied
Origin: South Eastern Australia

NEGROAMARO 9.00/13.00/37.00

Dark, rich, sensuous w/ notes of ripe berries & dry fruit flavours
Origin: Italy

FINCA LAS MORAS 10.00/15.00/40.00

Aromas of red fruits such as cherries. Smooth w/ subtle spicy finish.
Origin: Argentina

CHIANTI /50.00

Aromas of red cherry, dried herbs, vanilla notes, dry, medium-bodied
Origin: Italy

WHITE

PINO GRIGIO & CHARDONNAY 7.50/11.25

Aromas of pear, honey, & vanilla meet exotic fruit
Origin: Australia

VINHO VERDE 8.00/12.00/35.00

Aromas of ripe apple & pear, w/ a crisp acidity & bright flavours
zesty lime & slight spritz finish
Origin: Portugal

PINOT GRIGIO 8.00/12.00/30.00

Bright apple, pear, & mineral aromas & a balanced dry palate
Origin: Australia

CHARDONNAY 9.50/14.75/40.00

Aromas of white fruits; full bodied structure w/ hints of vanilla.
Origin: France

RUFFINO PROSECCO /40.00

Origin: Italy



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@MARTINS_KITCHEN

