

Happy Hour

Sunday through Friday ~ 4pm to 7pm

50% OFF Appetizers ~ Martini's \$7 Bar & Lounge Only

Live Music Nightly

Martini's Traditional, Dirty or Cosmopolitan made with Well Vodka or Well Gin	\$7 (reg. \$11)
Cup of New England Chowder Award Winning, Traditional Cream Based White Chowder	\$4 (reg. \$8)
French Onion Gratin Sautéed Onions in a Light Broth topped with Fresh Sourdough & Melted Swiss	\$3.5 (reg. \$7)
Ahi Sashimi Cajun-Seared Black & Blue Ahi served with Wasabi, Ginger and Soy Sauce	\$9 (reg. \$18)
Petite Lamb Chops Tender Chops topped with a Bordelaise Sauce	\$10 (reg. \$20)
New Zealand Green Lipped Mussels Sautéed in White Wine Garlic Sauce with Diced Tomatoes & Onions	\$7.5 (reg. \$15)
Prime Beef Tips Sautéed and Sliced Prime Beef with a Garlic Ginger Hoisen Sauce	\$7 (reg. \$14)
Calamari Fritti Crispy Golden Rings served with Tangy Cocktail Sauce & Lemon	\$6 (reg. \$12)
Escargots de Bourgogne Oven-Baked with Garlic, Butter & Parsley served Sizzling Hot	\$8 (reg. \$16)
Carpaccio Thinly Sliced Filet Mignon Served with Baby Greens, Capers and Balsamic Vinegar	\$7 (reg. \$14)
Shrimp Bruchetta Shrimp, Tomatoes, Garlic, Basil and Olive Oil on Toasted Baguette Slices	\$8 (reg. \$16)
Clams Casino Oven Baked and Topped with Bacon, Bell Pepper and Butter	\$7 (reg. \$14)
Shrimp Scampi Fresh Shrimp Sautéed in a Buttery Dijon Garlic Sauce	\$8 (reg. \$16)
Scallops Ceviche Scallops with Bell Pepper and Celery Marinated in Tequila and Lime Juice	\$8 (reg. \$16)
Norwegian Smoked Salmon Served with Toast Points, Diced Red Onions, Capers and Lemon	\$7 (reg. \$14)

Try our ½ Pound Juicy Surf & Turf Kobe Bar Burger