

WELCOME TO MARTY'S BLUE ROOM

Est. 1984

We start each and every day with fresh food. Nothing complicated, just basic, consistent, good quality food ... something you can count on. Because we pride ourselves in offering the freshest food available, we've earned a great reputation that we look forward to keeping for years to come. So relax, sit back and enjoy your dining experience.

Bon Appétit Jim, Joan, Ben, Julia and all of our wonderful staff

APPETIZERS

BASKET OF GARLIC BREAD \$7 ...WITH CHEESE \$9

BAKED CRABBY DIP *Plenty of crabmeat & cheese served with a warmed baguette and pitas* \$12

MARTY'S JAMBALAYA *Seasoned rice with celery, onions, red peppers, and smoked meats* \$10

STUFFED MUSHROOMS *Mushroom caps stuffed with our crabmeat then baked* \$12

CRABMEAT COCKTAIL *Colossal crabmeat served with cocktail sauce* \$14

CAJUN CRAWFISH *Crawfish tails sautéed in our Cajun sauce served with garlic bread* \$14

CAJUN SHRIMP *Four large shrimp sautéed in our Cajun sauce served with garlic bread* \$14

CATFISH FINGERS *Catfish strips, marinated then dipped in corn flour & deep fried 'til crispy* \$8

CHICKEN FINGERS \$1.5 each

BRUSCHETTA *Ciabatta bread topped with fresh tomatoes, herbs, garlic & Parmesan cheese* \$10

MARTY'S WINGS 10/order \$8

BLEU CHEESE AND CELERY \$1.5

SOUPS

FRENCH ONION SOUP *Rich beef stock loaded with onions & topped with provolone cheese.* \$6

SOUP DU JOUR *Market priced*

SALADS

Marty's salads are made fresh daily with the finest produce available.

TOSSED SALAD *Leaf lettuce, romaine hearts, baby spinach, red peppers, tomatoes, & carrots* \$5

CAESAR SALAD *Romaine hearts, Parmesan & croutons tossed with our Caesar dressing.* \$6

GRILLED CHICKEN SALAD *Grilled chicken breast atop our tossed salad. Small \$11 Large \$15*

CHICKEN CAESAR SALAD *The classic Caesar with grilled chicken breast. Small \$11 Large \$15*

MAKE YOUR CHICKEN SALAD CAJUN \$1

SALAD DRESSINGS

Creamy Italian, Balsamic Italian, Bleu Cheese, Ranch, Peppercorn Parmesan, Raspberry Vinaigrette, and French

CHEESE CUT FROM THE WHEEL

STILTON BLEU FROM ENGLAND \$4

ASIAGO FROM ITALY \$3

PARTIES OF 8 OR MORE AND SEPARATE CHECKS ARE SUBJECT TO 20% GRATUITY

STEAKS*

MARTY SERVES USDA CHOICE OR HIGHER GRADED STEAKS AND FILETS - MIDWESTERN CORN-FED BEEF STRAIGHT FROM THE STOCKYARDS. FRESH, NEVER FROZEN, AGED FOR TENDERNESS AND SUPERIOR FLAVOR.

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| 18 OZ REGULAR CUT DELMONICO | \$28 |
| 36 OZ CATTLEMEN'S CUT DELMONICO | \$55 |

FILET MIGNON

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| 5 OZ SINGLE FILET MIGNON | \$22 |
| 10 OZ BARREL CUT FILET MIGNON | \$40 |

PRIME RIB*

SERVED THURSDAY, FRIDAY, & SATURDAY. WE SLOW ROAST THE PRIME RIB ALL DAY TO INSURE THE MOST TENDER BEEF. SOMETIMES WE RUN OUT, PLEASE UNDERSTAND.

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| 18 OZ REGULAR CUT PRIME RIB | \$29 |
| 40OZ CATTLEMEN'S CUT PRIME RIB | \$56 |

THE BROADWAY*

One crab cake & 5 oz filet mignon \$40.Created by Joe Waiter from the Broadway Garage.

KING NEPTUNE*

10 oz Barrel cut filet mignon topped with colossal crabmeat and garlic herb butter \$50

BEEF UP YOUR DINNER

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| CAJUN <i>served with Cajun au jus</i> | \$1.5 |
| SAUTÉED MUSHROOMS AND ONIONS | \$2.75 |
| SAUTÉED MUSHROOMS | \$2.75 |
| SAUTÉED ONIONS | \$2.75 |
| OVEN-ROASTED GARLIC | \$2.75 |
| COLOSSAL CRABMEAT | \$13 |
| CAJUN CRAWFISH <i>with Cajun cream sauce</i> | \$12 |

GRILLED TO PERFECTION

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| RARE, RARE | <i>Cool, blue all the way through</i> |
| RARE | <i>Cool center, bright red throughout</i> |
| MEDIUM-RARE | <i>Warm center, red throughout</i> |
| MEDIUM | <i>Warm, pink center</i> |
| MEDIUM-WELL | <i>Hot, pink trace through center</i> |
| WELL-DONE | <i>Hot, fully cooked throughout</i> |

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

POULTRY

CHICKEN PATRICK

*Grilled chicken breasts with a Parmesan cheese crust served over pasta with our cheese sauce.
Created by Attorney Patrick Aregood \$25*

CHICKEN PICCATA

Chicken tenders served over garlic Ciabatta bread with capers & lemon butter sauce \$18

CHICKEN MARSALA

Chicken tenders sautéed with mushrooms, onions, sweet peppers, and Marsala wine \$18

CHICKEN PARMIGIANA

Lightly breaded and sautéed chicken breast topped with marinara sauce and cheese \$18

CHAR GRILLED CHICKEN BREAST

Boneless skinless chicken breast \$18

PASTAS

CAJUN TRIO

Chicken, shrimp, and scallops served with onions and peppers over pasta. Mild-wild \$26

CAJUN CHICKEN & PASTA

Sautéed chicken tenders served with onions and peppers over pasta Mild-wild \$20

BOURBON TRIO

*Chicken, shrimp, and scallops with Jim beam, cream, and seasonings served over pasta.
This is not a spicy dish \$26*

CHICKEN SCAMPI

Served over pasta with a garlic herb sauce \$20

SHRIMP SCAMPI

Served over pasta with a garlic herb sauce \$25

FROM THE SEA

SEAFOOD SAMPLER

*Broiled scallops, shrimp, one crab cake & your choice of either catfish or haddock.
No substitutions please. \$25*

SCALLOPS BENJAMIN

Baked in a butter sauce, topped with bacon and cheese \$27

BAKED SCALLOPS

Baked in a butter sauce, topped with seasoned bread crumbs \$24

SCALLOPS SUPREME

Baked with mushrooms and topped with cheese \$26

LOBSTER TAIL

16 oz Warm water tail Market Priced

MARTY'S SINGLE CRAB CAKE

One crab cake sautéed in clarified butter \$18

MARTY'S CRAB CAKES

Two crab cakes sautéed in clarified butter \$28

FRESH HADDOCK

- BLACKENED** with Cajun au jus \$17
- BROILED** with garlic herb butter \$16
- STUFFED** baked with crabmeat stuffing topped with garlic herb cream sauce \$25
- HONEY-GLAZED** with Tupelo honey \$17
- ORLEANS** blackened topped with crawfish \$28
- NEPTUNE** baked with colossal crabmeat \$29
- SOUTHERN FRIED** with tartar sauce \$17
- CRAZY** blackened served over jambalaya \$25

FARM-RAISED CATFISH

- BLACKENED** with Cajun au jus \$17
- BROILED** with garlic herb butter \$16
- GRILLED** with garlic herb butter \$16
- PAN-SEARED** with garlic herb butter \$16
- HONEY-GLAZED** with Tupelo honey \$17
- ORLEANS** blackened topped with crawfish \$28
- NEPTUNE** baked with colossal crabmeat \$29
- SOUTHERN FRIED** with tartar sauce \$17
- CRAZY** blackened served over jambalaya \$25

ALL DINNERS INCLUDE A CHOICE OF TWO SIDES:

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| SALAD | CAJUN FRIES |
| CAESAR SALAD add \$2.5 | OLD BAY FRIES |
| COLE SLAW | HOME CUT FRIES |
| HOUSE VEGETABLE | GARLIC BREAD |
| HOUSE POTATO | GARLIC BREAD WITH CHEESE add \$0.5 |
| MARTY'S CAJUN TATER | PASTA WITH MARINARA SAUCE |
| JAMBALAYA add \$3 | GARLIC BUTTER PASTA add \$1 |
| FRENCH FRIES | CAJUN PASTA (MILD-WILD) add \$1.5 |

GIFT CERTIFICATES

THE CONVENIENT GIFT TO SAY CONGRATULATIONS, HAPPY BIRTHDAY, HAPPY ANNIVERSARY, OR FOR ANY OTHER OCCASION IMAGINABLE

MARTY'S COLOSSAL CAJUN CATERING

WE SPECIALIZE IN PROVIDING QUALITY FOOD AND SERVICE FOR CORPORATE EVENTS, GOLF OUTINGS, PRIVATE PARTIES, COOKOUTS, HOLIDAY FESTIVITIES, OR FOR NO REASON AT ALL – EXCEPT TO ENJOY THE WONDERFUL SMOKED FLAVOR OF A REAL B-B-Q. LET US BRING THE OLD-FASHIONED FUN AND FOOD OF B-B-Q COOKING RIGHT TO YOUR DOOR WITH OUR COLOSSAL CAJUN CATERING RIG. CALL US AT (570) 735-7028