

Martin's at Midtown

Friday Nights we offer a changing selection of special dishes.

Typically Seafood is the 1st Friday, Pasta the 2nd Friday and Crepes the 3rd Friday. For the 4th Friday we may blend selections from the 3 menus or create a new Global menu such as Puerto Rican specials.

The Representative Menus for these specials follow:

(Exact menus may vary)

Friday Seafood Night

Fish Tacos: Grilled cod, diced avocado, lettuce and diced tomato on flour tortillas \$8.15

Shrimp Cakes: Finely chopped shrimp with bell pepper and onion, bread crumb coating. Served over salad greens with a drizzle of remoulade \$8.25

Seafood Cobb: Grilled shrimp, bacon, blue cheese, red onion, avocado, cucumber on salad greens. Ranch Dressing. \$12.35

Shrimp and Grits: NOLA style. Spicy and buttery Gulf Coast Shrimp. Over creamy yellow grits. \$10.15 Add *Mississippi Country Pleasin: Green Onion Sausage*. \$2

Grilled Salmon: Bud grills salmon with just the right amount of spice. With roasted potatoes and a side salad. \$13.49

Martin's at Midtown Friday Crepes Night

Savory Crepes Singles \$4

Beef, Mushroom, and Veggie Filling

Ham and Swiss with a Honey Mustard drizzle

Chicken in a Creamy Broccoli Cheese Sauce

Goat Cheese, Spinach, Tomato, Hard Boiled Egg (Galette style)

And the perfect wine:
Beaujolais Nouveau
\$7/quartino

Martin's at Midtown Friday Pasta Night

Served with a dinner salad. \$8

Your choice of pasta: Fettuccine, Soba Noodles, or Vegetti (+\$2)

Sauces:

- Red Sauce -House made marinara.
- Garlic Butter Sauce – Sweet Peppers sautéed with garlic in butter.
- Pesto Sauce – Pesto and Olive Oil. With diced tomatoes, dusted with Parmesan.

Add Protein:

Country Pleasin' Green Onion Sausage \$3
Grilled Chicken Breast \$3
Sautéed Shrimp \$4

Martin's at Midtown Celebrates Puerto Rico

Tostones with Mayoketchup:

Green plantain sliced the fried twice to double the flavor. \$6

Mofongo: Softly fried plantains worked with garlic in a mortar with pestle to form a delicious mound with chicken broth and mayoketchup for dipping. \$6

Arroz con Gandules: Olives and sweet red bell pepper add to the adobo flavored pigeon peas and rice. \$4

Shrimp in Garlic Sauce with

Mofongo: Gulf Coast shrimp in a buttery garlic sauce served over savory mofongo. \$13

Pollo enFricase with White Rice:

Braised chicken in a rich red

wine sauce with carrots and potatoes. Served over rice. \$12

Carne Guisada: Beef stew Puerto Rican style. Begin with a sofrito and stew until tender. Served with white rice. Olives and sweet red bell pepper add to the adobo flavored peas and rice. \$13

Pernil Asado with Arroz con Gandules: *Translation: Roasted pork with rice and pigeon peas.* Rubbed with oregano, garlic and spices and roasted for hours. \$13