

## 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