



The Martel Lounge

LIGHT FARE MENU

STARTER TRIO (GF/VEG) \$12

Shaved Pecorino, Green Olives,
Jerk-Spiced Cashew Nuts

LOCAL PUMPKIN & CRAB

BISQUE (GF) \$16

Coconut Cream, Ginger Oil

BURRATA (VEG) \$19

Creamy Italian Mozzarella Cheese,
Oven-Roasted Tomatoes, Fresh Basil, Truffle Oil

JUMBO WILD-CAUGHT GULF SHRIMP

COCKTAIL (GF / DF) \$25

Jerk Cocktail Sauce

PASTA ALL'ARRABIATA \$29

Wild-Caught Prawns, Fresh Basil, Shaved Garlic,
Spicy San Marzano Tomato Sauce, Angel Hair Pasta

LAMB LOLLIPOP (GF/DF) \$28

Local Bananas, Coconut Curry Sauce,
Mint-Raisin Gastrique, Himalayan Salt

4 OZ. PRIME ANGUS FILET \$29

Bourbon-Whipped Sweet Potatoes,
Haricots Verts, Red Wine Reduction

18% gratuity will be added for parties of six or more.

GF = Gluten free option / V = Vegan option / VEG = Vegetarian option / DF = Dairy free option. Please advise your server if you prefer this option. Please inform your server if you have a food allergy.

We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.