

Café Martier

POST OFFICE

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STARTERS

JALAPEÑO CONCH FRITTERS – CARIBBEAN
STYLE, FLASH FRIED WITH SRIRACHA
THAI AIOLI \$17

CARIBBEAN CRAB & SHRIMP CAKES –
PAN-SEARED JUMBO LUMP CRAB &
SHRIMP CAKE, TROPICAL SLAW &
MANGO REMOULADE \$18

SEARED AHI TUNA* – SESAME CRUSTED
AHI TUNA, SEAWEED SALAD, WASABI,
GINGER, SOY, WONTON CRISPS \$18

COQUILLES ST. JACQUES – BAKED
SCALLOPS, ONION, MUSHROOM &
BÉCHAMEL TOPPED WITH PANKO \$18

SMOKED SALMON ROLL – CUCUMBER
RIBBONS, SMOKED SALMON, DILL
CREAM CHEESE AND CAPERS \$16

GRAN ESCARGOT – FRENCH SNAILS,
BRAISED BEEF CHEEKS, MUSHROOM,
BURGUNDY DEMI, CAULIFLOWER PURÉE
& CRISPY ONION \$18

TRUFFLE BURRATA – BURRATA,
HEIRLOOM TOMATO, BASIL, TRUFFLE
OIL DRIZZLE WITH CRISPY CROSTINI \$18

ARTICHOKE, SPINACH & FETA DIP – BAKED
SPINACH, ARTICHOKE, 3 CHEESE BLEND,
SERVED WITH BAGUETTE \$16

MINI CROQUE MONSIEUR – PUFF PASTRY
SHELL STUFFED WITH HAM, GRUYÈRE
CHEESE, MELTED MORNAY SAUCE \$14

ROASTED GARLIC & BAGUETTE – ROASTED
GARLIC, BAGUETTE, ONION JAM, GOAT
CHEESE & PESTO \$14

CHICKEN ARTICHOKE FLATBREAD –
CHICKEN, CREAM CHEESE, ARTICHOKE,
SPINACH, MOZZARELLA, PARMIGIANA,
WITH RED PEPPER COULIS DRIZZLE \$14

PEAR & GORGONZOLA FLATBREAD – ONION
JAM, ANJOU PEARS & GORGONZOLA
WITH BALSAMIC GLAZE DRIZZLE \$13

BAKED BRIE EN CROÛTE – BROWN SUGAR
PUFF PASTRY, GRAPES, CANDIED
WALNUTS, CABERNET SAUCE, SERVED
WITH CROSTINI \$15

GOAT CHEESE CROQUETTES – POTATO,
SCALLION, PESTO & CHIPOTLE AIOLI
DRIZZLE \$12

GLUTEN FREE OPTIONS AVAILABLE PLEASE SEE SERVER

SALADS / SOUPS

ADD CHICKEN \$8 / 4 SHRIMP \$12 / MAHI OR SALMON \$15 / STEAK \$14

FRENCH ONION \$8 / SOUP OF THE DAY \$6
MICRO BISTRO SALAD – CLASSIC FRENCH
MIXED MICRO GREENS, PARSLEY,
TARRAGON, CHIVES, PICKLED
SHALLOTS, CANDIED WALNUTS, LEMON
VINAIGRETTE \$12

TIFFINI'S SALAD – SPINACH,
BLUEBERRIES, BLUE CHEESE CRUMBLE,
RED ONION, WARM BACON
VINAIGRETTE, CANDIED WALNUTS \$17

GRILLED CAESAR WEDGE – GRILLED
ROMAINE WEDGE, CROUTON, BACON,
PARMESAN, CAESAR DRESSING \$13

CHEF SALAD – MIXED GREENS, HAM,
TURKEY BREAST, CHEDDAR & GRUYERE
CHEESES WITH TOMATO, CUCUMBER,
OLIVES, AVOCADO RANCH \$17

HOUSE SALAD / CAESAR – \$8

ENTRÉES

GF DAILY FRESH FISH DU JOUR – FRESH
CATCH OF THE DAY, CARROTS, ONIONS,
SWEET PEPPERS IN AN APPLE CIDER
VINAIGRETTE. ACCOMPANIED WITH
SAFFRON RICE & PIGEON PEAS MP

GF COCONUT RUM MAHI – LEMON PEPPER
DUSTED, PAN-SEARED, RUM BUTTER
SAUCE, PINEAPPLE PICO & TOASTED
COCONUT SHAVINGS, SAFFRON RICE
WITH VEGETABLE DU JOUR \$35

GF SHRIMP & CHEESY GRITS –
BLACKENED SHRIMP, ANDOUILLE
SAUSAGE, GARLIC, ONION, PEPPERS &
TOMATO CREOLE SAUCE ON CHEESY
GRITS \$32

GF SCALLOPS VERONIQUE – SEARED U-10
SCALLOPS, ASPARAGUS, BLACK GARLIC
MASH, WITH A VERMOUTH-TARRAGON
CREAM SAUCE MP

GF CEDAR PLANK SALMON – SEARED
WITH A MAPLE MUSTARD GLAZE, BLACK
GARLIC MASH & ASPARAGUS \$35

GF FILET AU POIVRE* – HAND-CUT FILET,
DIJON-COGNAC PEPPERCORN SAUCE,
DAUPHINOIS POTATO, VEGETABLE DU
JOUR \$51

GF FRENCH ONION RIBEYE* – HAND CUT
RIBEYE SMOTHERED IN CARAMELIZED
ONIONS. MELTED GRUYERE CHEESE,
DAUPHINOIS POTATO. VEGETABLE DU
JOUR \$49

GF JAMAICAN BRAISED SHORT RIBS –
SHORT RIBS BRAISED WITH RUM,
GINGER, ALLSPICE, JALAPEÑO & SOY.
SERVED WITH VEGETABLE DU JOUR &
BLACK GARLIC MASH \$42

GF CUBAN MOJO PORK CHOP – CENTER
CUT HERITAGE DUROC CHOP TOPPED
WITH A CITRUS DRESSED ARUGULA,
TOMATO & AVOCADO SALAD OVER
SAFFRON RICE \$36

CHICKEN FRANCESE – CHICKEN BREAST
DREDGED IN SEASONED FLOUR,
SAUTÉED WITH LEMON, BUTTER &
WHITE WINE, SERVED ON A BED OF
FETTUCCHINE \$31

RASTA PASTA – JERK CHICKEN, BELL
PEPPERS, CARAMELIZED ONIONS,
JALAPEÑO & SCALLIONS IN A ZESTY
CREAM SAUCE \$28

GF RATATOUILLE RISOTTO – TOMATO,
ZUCCHINI, YELLOW SQUASH, EGGPLANT
& YELLOW PEPPER WITH MARINARA
RISOTTO & HERBS DE PROVENCE,
SERVED WITH GRILLED ASPARAGUS \$25

SIDES

ASPARAGUS \$7
VEGETABLE DU JOUR \$6
PIGEON PEAS \$5

FRESH BAKED BAGUETTE \$5
SAFFRON JASMINE RICE \$5

BLACK GARLIC MASHED \$6
DAUPHINOIS POTATO \$6

DESSERT

CRÈME BRÛLÉE \$12
PECAN CRUST MANGO CHEESECAKE \$12

GF FLOURLESS CHOCOLATE TORTE \$12
PECAN CRUST KEY LIME PIE \$12

EXECUTIVE CHEF TORYUS THOMPSON

BUY THE KITCHEN A ROUND OF BEVERAGES \$15

– *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. –
GF = GLUTEN FREE

CREDIT CARD PROCESSING FEE APPLIES TO ALL CREDIT CARD TRANSACTIONS