

Appetizers

SHRIMP COCKTAIL

Jumbo shrimp steamed and served chilled with cocktail sauce and lemon \$9.95

BACON WRAPPED SHRIMP

Jumbo Shrimp wrapped in bacon and lightly fried served with homemade honey mustard \$10.95

MARLTON TAVERN FAMOUS CRAB CAKE

Jumbo lump crabmeat and secret seasonings lightly fried. Served with homemade cocktail or tartar Sauce \$9.95

TAVERN NACHOS

Crispy corn chips smothered with melted cheddar jack cheese, tomatoes black olives, jalapenos, and red onions served with salsa & sour cream \$7.50

CHEESE FRIES \$4.95 WITH BACON \$5.95

QUESEDILLA

Grilled Chicken, onions, peppers, cheddar jack, bacon, and jalapenos. Served with lettuce, sour cream, and salsa \$8.95

BUFFALO SHRIMP

Jumbo Shrimp lightly battered in a cayene pepper sauce \$10.95

SAMPLER PLATTER

10 Wings, 3 Chicken Tenders, 3 Mozzarella Sticks & 2 Potato Skins \$12.95

Soups

Soup de Jour \$3.95

French Onion Soup \$4.95

New England Clam Chowder \$4.95

Salads

HOUSE SALAD

Crisp mixed greens, cucumbers, red onions, cherry tomatoes, black olives and cheese \$4.50

CAESAR SALAD

Crisp romaine lettuce, tossed in a Caesar dressing, topped with parmesan cheese and croutons \$5.95 Add Chicken \$8.95 Add Shrimp \$11.95

GREEK SALAD

Crisp mixed greens, cucumbers, tomatoes onions, hard-boiled eggs, black olives, tossed in a Greek dressing and topped with feta cheese \$8.95 Add Chicken \$10.95

MEDITERRANEAN SALAD

Crisp romaine lettuce, diced tomatoes, cucumbers, black olives, red onions, hard-boiled eggs, topped with jumbo lump crabmeat and jumbo shrimp, served with balsamic vinaigrette dressing \$12.95

FRIED JUMBO SHRIMP

Jumbo shrimp lightly battered and deep fried. Served with cocktail sauce and lemon \$9.95

FRIED CALAMARI

Fresh Calamari, lightly battered and fried served with homemade marinara sauce \$8.25

JUMBO LUMP CRAB & SPINACH DIP

Our most popular appetizer. Fresh jumbo lump crabmeat baked with spinach and a blend of cheeses. Served with tortilla chips \$9.95

CHICKEN TENDERS

Chicken breast strips batter-dipped and deep-fried. Served with honey mustard sauce \$7.95

POTATO SKINS

Hollowed potato skins topped with real cheddar cheese and bacon. Served with sour cream \$6.95

TAVERN WINGS

Hot & Honey, Hot or Teriyaki

10 wings \$7.50

20 wings \$13.95

FRIED MOZZARELLA STICKS

Served with homemade marinara sauce \$6.95

TAVERN SALAD

Romaine lettuce, roasted peppers, black olives, cherry tomatoes, cucumbers, red onions, tossed in a vinaigrette dressing \$8.95 Add Chicken \$10.95

BUFFALO CHICKEN SALAD

Lightly fried chicken breast rolled in spicy buffalo, served on top of mixed greens hard-boiled eggs, tomatoes, a blend of cheeses and blue cheese dressing \$8.95

SPINACH SALAD

Fresh leaf spinach tossed with mushrooms, hard-boiled eggs, and tomatoes \$8.95

CALAMARI SALAD

Baby spring mix, diced tomatoes, cucumbers and celery, topped off with golden fried calamari, served with balsamic vinaigrette dressing \$10.95

Dressings: Balsamic Vinaigrette, Blue Cheese, Thousand Island, & Honey Mustard

Hot Sandwiches

All Sandwiches served with potato chips and a pickle. Add french fries \$100

HAMBURGER

Half-pound Angus beef char grilled and served on a Kaiser roll with lettuce and tomato \$6.95 Add Cheese \$7.95

TAVERN ROAST BEEF

Thin-sliced USDA choice served on a torpedo roll with au jus \$6.95 Add Cheese \$7.95

BBQ CHICKEN MELT

BBQ Chicken breast topped with bacon, sautéed onions, and a blend of cheddar-jack cheese \$7.95

LOADED CHICKEN SANDWICH

Grilled chicken breast topped with sautéed mushrooms, bacon and swiss cheese \$7.95

TURKEY REUBEN

Tender turkey topped with sauerkraut, swiss cheese, thousand island dressing and served on grilled rye \$8.95

CHICKEN CHEESE STEAK

Sliced chicken breast sautéed with green peppers and onions and provolone cheese, served on a torpedo roll \$8.95

MT'S CHICKEN CUTLET SANDWICH

Fried chicken breast served with horseradish mayonnaise, lettuce and tomato \$7.95

PHILLY CHEESE STEAK

Rib-eye steak sauteed with onions mushrooms and cheese \$8.95

Double Decker Sandwiches

Your choice of white, wheat or rye bread, toasted and served with lettuce, tomato, mayonnaise, French fries and a pickle

SLICED TURKEY AND BACON \$8.50

VIRGINIA HAM AND SWISS CHEESE \$8.95

GRILLED CHICKEN WITH SWISS & BACON \$8.95

WESTERN BURGER

Sauteed onions, BBQ sauce, cheddar and monterey jack cheese served on a kaiser roll served with lettuce and tomato \$8.95

CAJUN CHICKEN AND SPINACH SANDWICH

Blackened chicken breast topped with spinach, sautéed onions, and provolone cheese \$8.95

GRILLED CHICKEN SANDWICH

Grilled chicken breast served on a Kaiser roll. Served with lettuce tomato and onion \$7.25

CORNED BEEF REUBEN

Lean slices of corned beef topped with sauerkraut, swiss cheese, thousand island dressing and served on grilled rye \$8.95

MARLTON TAVERN CRAB CAKE SANDWICH

Jumbo lump crab meat and secret seasoning lightly fried and served on a kaiser roll with lettuce, tomato, onion tarter sauce and coleslaw \$9.95

CHICKEN PARMESAN SANDWICH

Chicken breast lightly breaded and fried then topped with homemade marinara, mozzarella cheese and served on a torpedo roll \$7.95

CHICKEN SALAD AND BACON \$8.25

TUNA SALAD \$8.25

SIRLOIN OF BEEF WITH BACON \$8.25

Dinner Menu

All entrees served with soup or salad and your choice of fresh vegetables, rice pilaf or potato garlic mashed, baked potato or French fries or side of linguini with homemade marinara.

Chicken

FAJITAS

Sautéed peppers and onion served with guacamole, sour cream and a blend of cheeses Chicken \$13.95, Shrimp \$17.95 or Steak \$18.95

CHICKEN SALTIMBOCCA

Boneless breast of chicken sautéed with fresh spinach and prosciutto in a Madeira Wine sauce topped with melted provolone cheese \$17.50

CHICKEN FRANCAISE

Tender chicken breast batter-dipped and sautéed in a lemon garlic and white wine sauce \$15.95

CHICKEN PARMESAN

Chicken breast rolled in crispy bread crumbs and fried topped with a homemade marinara sauce, mozzarella cheese and baked to perfection \$16.95

Steaks and Chops

FILET MIGNON

9 ounce USDA choice cut and char-grilled to perfection \$23.95

STUFFED RIB EYE STEAK

Rib Eye Steak with jumbo lump crab meat topped with a Jack Daniel demi Glaze sauce \$23.95

SURF & TURF

9 ounce filet mignon with broiled stuffed flounder or Crab Imperial \$26.95

LAMB CHOPS

Marinated in fresh garlic and rosemary seared and finished with a port wine reduction sauce \$24.95

NEW YORK STRIP STEAK

12 ounce USDA choice cut and char-grilled to perfection \$21.95

BONELESS PORK CHOPS

14-ounce boneless pork chops grilled and blackened to perfection \$17.95

TAVERN COMBO

10 ounce Rib Eye steak with your choice of either jumbo lump crab cake, 3 jumbo fried shrimp or crabmeat imperial \$24.95

Seafood

GRILLED JUMBO LUMP CRAB IMPERIAL

Jumbo lump crabmeat baked with a blend of cheeses \$21.95

SHRIMP SCAMPI

Sautéed shrimp in our homemade scampi sauce. Served over rice pilaf or chef's vegetables \$18.95

BROILED STUFFED FLOUNDER

Fresh flounder stuffed with jumbo lump crabmeat \$23.95

ALASKAN SALMON

10 ounce salmon filet, blackened or grilled \$18.95

DUNGENESS CRAB LEGS

1 lb. Dungeness Crab Legs served with vegetables fries and coleslaw \$21.95

BROILED SEA SCALLOPS

Served with Butter Lemon Sauce \$19.50

MARLTON TAVERN FAMOUS CRAB CAKES

Two jumbo lump crab cakes, no filler, lightly seasoned. Served with tartar or cocktail sauce \$19.95

BROILED FLOUNDER

Fresh flounder brushed with melted butter and delicately broiled \$17.95

SEAFOOD PESCATORRE

Sauteed jumbo shrimp, scallops and mussels tossed with linguini in a garlic butter sauce \$21.95

JUMBO FRIED SHRIMP

Jumbo shrimp dipped in an egg batter, deep-fried to a golden brown. Served with cocktail or tartar sauce \$18.95

BROILED STUFFED SHRIMP

Jumbo shrimp stuffed with crabmeat imperial served with cocktail sauce \$19.95

Kids Menu

All children's entrees are served with a beverage

CHICKEN FINGERS WITH FRIES 6.95

SPAGHETTI \$6.95

GRILLED CHICKEN WITH MASHED POTATOES \$6.95

HAMBURGER WITH FRIES \$6.95

GRILLED CHEESE WITH FRIES \$6.95

ASK YOUR SERVER ABOUT OUR DAILY LUNCH AND DINNER SPECIALS!!!

Beer Menu

Guinness \$5.50, Stella Artois \$4.50, Yuengling \$3.25, Miller Light \$3.25, Bass \$4.50, Peraloni \$4.50, Coors Light \$3.25, Blue Moon \$4.50

Draft Beers

Bottle Beers

LOCAL

Yards ESA \$4.50,
Victory Hop Devil \$4.50
Dogfish Head Shelter
Pale Ale \$4.50

SCOTTISH

Froach Heather Ale \$7.50
Bellhaven St Andrews \$5.50

GERMAN

Schneiderweisse
Hefe Weiss \$6.50,
Reissdorf Kolsch \$6.50
Einbecker Brauherren Pilsner \$5.50

BELGIAN

Corsendonk Pale Ale \$5.50
Chimay Red \$8.00
La Chuffe \$10.00
Duvel \$7.00

ENGLISH

Sam Smith Nut Brown \$5.50,
Sam Smith Oatmeal Stout \$5.50
Fullers ESB \$5.50

Martini Menu

TANGERINI PLEASURE
Effen Vodka, Peachtree peach
schnapps and tangerine mix \$8.50

MARLTON METRO MARTINI
Ciroc Vodka, Skyyberry Vodka, Grand
Marnier, cranberry juice and lime \$8.50

**WHITE CHOCOLATE
RASPBERRY MARTINI**
Stoli Raspberry, White Chocolate
Godiva, Cream de Cocoa and
Chambord \$8.00

CHOCOLATE MARTINI
Three Olive Chocolate vodka, Baileys
and Godiva Chocolate \$8.00

CARAMEL APPLE MARTINI
Absolute Vodka, Sour Apple Pucker
and Butterscotch schnapps \$7.75

Specialty Coffee Drinks-\$5.95

CAFE DANOWSKI
Kahula, Grand Manier, Dark Cream
de Coca, Coffee and Whipped
Cream

JAMAICAN COFFEE
Tia Maria, Myers Rum, Dark
Cream de Coca and Whipped Cream

Desserts-\$5.95

JIM BEAM BANANA SUPREME
Fudge and banana nut cakes
soaked with burbon and filled with
bannana and chocolate mousses
finished with banana butter cream.

CARROT CAKE
Moist carrot cake, roasted walnuts
sweet cream cheese filling and icing
topped with crushed walnuts.

CANNOLLI CAKE
A family recipe, cannoli cream
separates three layers of vanilla cake,
finished with whipped cream icing,
mini chocolate chips, and a mini
cannoli on each side.

BANANA SPLIT MARTINI
Grey Goose Vodka, Bailey's Cream de
Banana, Amaretto and Godiva Dark
with a cherry \$9.00

STOLI RAZPUTIN
Stoli Raspberry vodka, cranberry juice
and grapefruit juice \$7.00

ESPRESSO MARTINI
Van Gogh Espresso vodka, Frangelico
and Baileys \$8.00

CHERRY COSMO
Three Olive Cherry vodka, triple sec,
lime juice and a splash of cranberry
\$8.00

MARLTON TAVERN MAGIC
Smirnoff Raspberry Vodka, Pama
pomegranate, Cointreau, lime and
cranberry Juice \$8.00

CAFE O'ROURKE
Bushmills Irish Whiskey, Coffee
and Whipped Cream

SPANISH COFFEE
Disaronno Amaretto, Baileys, Tia
Maria, Coffee and Whipped Cream

DARK SIDE OF THE MOON
Rich fudge cake soaked with coffee
liqueur filled with chocolate mousse,
iced in whipped pure dark chocolate
ganache topped with chocolate
crescent moons.

NEW YORK CHEESE CAKE
Richand dense, exploding with vanilla
flavor on a traditional, buttery graham
cracker crust.

ITALIAN RUM TORTE
Three layers of light sponge cake
soaked with rum and filled with vanilla
and chocolate pastry creams, iced
with white whipped cream and
topped with dark chocolate and rum
cordials

Wines by the Glass

We proudly feature the following as our house wines.

GLEN ELLEN
Cabernet Sauvignon
Merlot • Chardonnay
White Zinfandel
\$6.50

BV COASTAL
Cabernet Sauvignon
Merlot • Pinot Noir • Zinfandel
Chardonnay • Pinot Grigio
Sauvignon Blanc
\$8.00

ED HARDY
Cabernet Sauvignon
Chardonnay
Rosé
\$6.50

Wines by the Bottle

BV COASTAL
Riesling \$16.00
BV COASTAL
Sauvignon Blanc \$18.00

BRANCOTT
Sauvignon Blanc
New Zealand \$24.00

EDNA VALLEY
Chardonnay \$26.00

White Wines

HOGUE
Riesling
Washington State \$19.00

DYNAMITE
Sauvignon Blanc \$26.00

CHALONE
Chardonnay
Monterey \$22.00

KJ GRAND RESERVE
Chardonnay \$32.00

SANTA MARGHERITA
Pinot Grigio \$38.00

ED HARDY
Chardonnay \$22.00

RUFFINO LUMINA
Pinot Grigio \$27.00

STELLINA DI NOTTE
Pinot Grigio \$24.00

BV COASTAL
Pinot Grigio \$27.00

Red Wines

HUNTINGTON WINE CELLARS
Petite Sirah \$19.00

JACOB'S CREEK
Shiraz Reserve \$25.00

CHALONE,
Pinot Noir Monterey \$28.00

XY ZIN
Zinfandel \$23.00

RUFFINO "II LEO"
Chianti Superiore \$25.00

TAMAS ESTATES
Barbera \$20.00

KJ "VINTERS"
Merlot \$30.00

BV NAPA
Cabernet Sauvignon \$30.00

MERRYVALE
"Starmont" Cabernet Sauvignon
\$38.00

ED HARDY
Cabernet Sauvignon \$22.00

Bubbly

LA MARCA,
PROSECCO \$20.00
JACOB'S CREEK, CUVEE
BRUT CHARDONNAY/PINOT
NOIR (AUSTRALIA) \$28.00
MOET AND CHANDON,
IMPERIAL \$68.00

House Favorite Drinks \$6.95

TAVERN TEA
Jeremiah Weed, Iced Tea
and Sour Mix

MALIBU RUM RUNNER
Malibu Rum, Myers Rum, Pineapple
and Cranberry Juice & Grenedine

ROOT BEER RUSSIAN FLOAT
3 olive Root Beer, Baileys, Club Soda
Whipped Cream and a Cherry

PERRIER JOUET
ENGLISH CUVEE \$58.00
VEUVE CLICQUOT
"YELLOW LABEL" \$78.00
DOM PERIGNON \$155.00

GOLDEN MARGARITA
Cuervo Gold, Cointreau, Grand
Manier Orange Juice and Sour Mix

GRAPE AID
3 Olive Grape, Blue Curacao and
Cranberry Juice

RAGING BULL
3 Olive Cherry Vodka, Red Bull and
Cranberry Juice



RESTAURANT AND BAR

MARLTON TAVERN

65 E. MAIN STREET
MARLTON, NJ
(856) 985-2424

MARLTON TAVERN IS OPEN 7 DAYS A WEEK, LUNCH DINNER AND
SUNDAY BRUNCH, DINE IN OR TAKE OUT, PACKAGED GOODS
AVAILABLE, CATERING AVAILABLE ON OR OFF PREMISES
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