



MARTHA'S

REDONDO BEACH, CA

#MeetAtMarthas

1810 S Catalina Avenue • Redondo Beach, CA 90277
(310) 921-8779 • marthas.com

DINNER MENU

By Chef Johnny DeVivo

TO SHARE

SMOKED TROUT DIP Tomato Vinaigrette, Crushed Avocado, Caper Gremolata, Everything Bagel Lavash Crackers \$21

CAULIFLOWER FRITTERS Moroccan Spiced Yogurt, Mint & Pickled Shallots, Crispy Chickpeas, Cumin Oil \$16

CHARRED PRAWN STREET CORN Garlic & Paprika Broiled Prawns (shell off), Roasted Corn Elote, Anson Mills Polenta & Chorizo Chimichurri \$20

PRIME BEEF SLIDERS Candied Onion Jam, Gorgonzola Cheese Fondue on Sesame Seed Buns with House Pickles \$18

STICKY ASIAN GARLIC RIBS Slow Roasted, Falls off the Bone, Sesame Seeds, Scallions, Fried Shallots, House Pickle \$17

CHICKEN LIME TACOS Guacamole, Pickled Red Onion, Cotija Cheese, Mini House Corn Tortillas \$17

SALADS Add Chicken +\$8, Add Grilled Shrimp or Grilled Salmon + \$12

BABY GEM CAESAR* Panko Crouton, Shaved Parmigiana Reggiano \$15

ARUGULA & STRAWBERRY VEG Shaved Red Onion, Strawberries, Herbs, Meyer Lemon Vinaigrette, Aged Balsamic, Pecorino Toscano \$15

CATALINA AVE VEG Baby Greens, White Corn, Avocado, Almonds, Goat Cheese, Dates, Cherry Tomatoes, Croutons & Herb Vinaigrette \$16

CITRUS & ROASTED BEETS VEG Pumpkin Seeds, Castelvetrano Olive, Shaved Fennel, Whipped Feta & Sherry Vinaigrette \$17

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

ENTRÉES

BONE-IN PORK CHOP* 12oz Bone-In Pork Chop, Korean Baby Yam, Fried Garlic & Peach Hot Honey Glaze \$38

MARY'S ROASTED HALF-CHICKEN Bacon, Braised Kale, Fried Potato Strings, Herb Pan Jus \$32

TAGLIATELLE AL LIMONE VEG Fresh Housemade Egg Noodle Pasta, Meyer Lemon, Parmigiano Reggiano, Sautéed Asparagus \$23
~ add grilled chicken +\$8, add grilled shrimp +\$12

GRILLED OCEAN TROUT* Wild Rice, Citrus Herb Salad, Miso Butter Sauce \$28

SHORT RIB POT PIE Braised Short Rib, Pearl Onions, Carrots & Mushrooms, Baked Buttery Puff Pastry \$30

PAN ROASTED SALMON* Broccolini, Pearl Onions, Potato Confit, Carrot Vinaigrette \$26

VEGAN ROASTED CAULIFLOWER STEAK* Romesco Sauce, Salsa Verde, Crispy Garbanzo Beans \$21

RIGATONI POLLO E BASILICO Chicken Breast, Sundried Tomato Crema, Crushed Chilies, Parmesan Cheese \$28

STEAK FRITES* Grilled 8oz Prime Hanger Steak, Fried Rosemary, Charred Pearl Onion, Au Poivre Sauce, House Fries & Malt Vinegar Aioli \$40

CHICKEN PARMESAN Thin Breaded Chicken Breast, Marinara, Oregano, Mozzarella & Fresh Spaghetti Aglio Olio Pasta \$34

BURGERS & SANDWICHES & EXTRAS

PRIME DOUBLE SMASH BURGER* Two 3oz Patties, Caramelized Onions, Martha's Sauce, American Cheese, House Pickles, Garlic Potato Bun & House Fries \$18

GRILLED CHEESE SANDWICH & TOMATO BISQUE SOUP Parmesan Whip, Dried Tomato Garnish, Aged Cheddar, Fontina & Garlic Bread Sourdough \$18

ATLANTIC COD SANDWICH Tempura Batter and Deep Fried, Louisiana Hot Sauce, Shaved Fennel & Dill Slaw, House Pickles, Potato Bun & House Fries (or Sub Blackened*) \$24

SIDE DISHES

HAND CUT HOUSE FRIES VEG Rosemary and Malt Vinegar Aioli \$10

CHARRED ASPARAGUS VEG Roasted Tomato Aioli & Lemon Vinaigrette \$12

SUMMER WATERMELON VEG Watermelon, Peach, Avocado, Feta, Agave Lime Dressing & Charred Masa Tajin \$10

ROASTED STREET CORN VEG Tajin, Cotija, Scallions \$12

GRILLED BROCCOLINI VEG Garlic, Chili Flakes, Dates, Sherry Vinegar & Toasted Almonds \$12

KIDS MENU (11 and under, comes with scoop of vanilla ice cream)

BUTTER & NOODLES VEG Butter & Parmesan Cheese \$10

CHICKEN FINGERS Curly Fries \$12 | **KIDS BURGER SLIDER** Curly Fries \$12

KIDS CHICKEN PARM \$18 | **KIDS CHICKEN & VEGGIES** \$14

HOUSEMADE DESSERTS

WHITE CORN TRES LECHES CAKE Crème & Blueberry Compote \$10

FLOURLESS CHOCOLATE CAKE Pistachio Crumble & Whipped Cream on Top \$11

LEMON MERINGUE PIE Meyer Lemon Zest, Burnt Meringue & Vanilla Tuile \$10

-Subscribe to our newsletter
-Purchase select Martha's merch
-Dinner Reservations (5-9pm)
-Download our Delivery App! (iOS & Android)



SPECIALTY DRINKS

SPRITZ

- APEROL SPRITZ** Aperol, Prosecco, Orange Garnish \$14
- HUGO SPRITZ** St Germain Elderflower, Prosecco, Fresh Mint \$14
- ALMALFI SPRITZ** Limoncello, Prosecco, Lemon Twist \$14
- SANGRIA** Our House Recipe, Red White or Rose \$14
- HOUSE BLOODY MARY** Stuga Vodka, House Tomato Mix \$14
- MIMOSA** House Sparkling Brut & Fresh Squeezed OJ \$11

COCKTAILS

- VINTAGE OLD FASHIONED**
Four Roses Bourbon, Aperol, Orange Bitters, Luxardo Cherry \$16
- MAKER'S MANHATTAN** Sweet Vermouth, Bitters \$16
- POMEGRANATE PALOMA** Lalo Tequila, Grapefruit, Lime, Tajin Rim \$16
- FRENCH BLONDE** Lillet Blanc, Tanqueray Gin, Grapefruit, Elderflower \$14
- NEGRONI** Gin, Campari, Sweet Vermouth \$14
- PIMM'S CUP** Cucumber, Mint, Fresh Lime, Ginger Ale \$14
- CHAI MAI TAI** Goslings Dark Rum, OJ, Fresh Lime, Orgeat \$14
- MOSCOW MULE** Stuga Vodka, Ginger Beer, Fresh Lime \$12
Irish Mule: Jameson / *Bourbon Mule:* Buffalo Trace
- WOODFORD OLD FASHIONED** Woodford Reserve, Bitters \$16
- MARTHA'S MARGARITA** Classic or Mango, Herradura, Fresh Lime \$14

BEVS & COFFEE

- COLD BREW "ON TAP"** La Colombe \$5.95
- AMERICANO** or **CAFE LATTE** Regular or Decaf \$5.50
Add +\$1: Vanilla, Banana, Rose, Strawberry, Lavender, Caramel, Chocolate
- MOCHA · WHITE MOCHA** \$6.50
- MATCHA LATTE** Sweet or Unsweet \$6.50
- CHAI TEA LATTE** Rishi Chai Tea \$6.50
- ICED TEA** Unsweet Black Tea \$4.50
- SODAS** Coke, Diet Coke, Sprite, Rootbeer, Fanta Orange \$4.50
- ICE CREAM SHAKES** Vanilla, Chocolate, Strawberry, Oreo \$10
- SMOOTHIES** Mixed Berry, Peach & Banana, Blueberry & Banana \$10

WINES

SPARKLING WINES

- | | | |
|--|----|-----|
| BORG MARAGLIANO Blanc de Blanc (Piedmont, Italy) 2022 | 14 | 49 |
| PIERRE SPARR CREMANT Sparkling Brut Rose (France) | 12 | 42 |
| MOET & CHANDON Imperial Brut (France) NV | 30 | 120 |
| VEUVE CLICQUOT Yellow Label' Brut (France) NV | | 150 |

WHITE WINES

- | | | |
|--|----|----|
| LA CAÑA Albariño (Rias Baixas, Spain) | 12 | 42 |
| FASOLI GINO Pinot Grigio (Venezie, Italy) 2024 | 10 | 35 |
| JULES TAYLOR Sauvignon Blanc (Marlborough, New Zealand) | 14 | 49 |
| HENRI BOURGEOIS Sancerre (Loire Valley, France) | 18 | 63 |
| LA CHABLISIENNE Chablis (Burgundy, France) 2024 | 15 | 53 |
| PAUL HOBBS "Cross Barn" Chardonnay (Sonoma Coast) | 15 | 53 |

ROSE WINES

- | | | |
|---|----|----|
| DOMAINE DE FONTSAINTE 'Gris de Gris' (France) 2025 | 14 | 49 |
| CHATEAU GASSIER Côtes De Provence (France) 2025 | 15 | 53 |

REDS

- | | | |
|--|----|----|
| SAN MICHELE Chianti Classico (Tuscany, Italy) 2023 | 10 | 35 |
| SALCHETO Nobile di Monepulciano Sangiovese (Tuscany) 2022 | 15 | 53 |
| DUCKHORN Merlot (Napa Valley) 2023 | 18 | 63 |
| FAILLA Pinot Noir (Sonoma Coast) 2023 | 16 | 56 |
| KLEE 'Estate' Pinot Noir (Wilamette Valley, Oregon) 2025 | 15 | 53 |
| ABBONDANZA Montepulciano D' Abruzzo (Italy) 1 liter 2024 | 12 | 48 |
| FIorentia Super Tuscan (Italy) 1 liter 2023 | 14 | 56 |
| DOMAINE CHIGNARD "Fleurie" Beaujolais (France) 2024 | 20 | 70 |

CABS - BORDEAUX - RESERVE

- | | | |
|---|----|----|
| BOOMTOWN Cabernet Sauvignon (Washington) | 16 | 56 |
| GIBBS '3 Clones' Cabernet Sauvignon (Napa Valley) 2023 | 20 | 70 |
| CHATEAU CANTEMERLE Haut Medoc (Bordeaux, Fr) 2020 | 18 | 63 |

corkage: \$30 (1st btl) + \$40 (2nd btl) + \$50 (3rd btl) + \$10 ea (thereafter)
~ please ~ no outside wines in private room upstairs

MARTINIS

ESPRESSO-TINI La Colombe Espresso

Stoli Vanilla, Kahlua & Espresso Shaken Up in a Martini Glass \$16

MARTHA'S MARTINI

Stuga Vodka, Served Up, Blue Cheese Olives (No Vermouth) \$14

- THE DIRTY**
Stuga Vodka, Dry Vermouth, Olive Brine, Blue Cheese Olives \$15
- CRISP** Hendrick's Gin, St Germain, Lemon, Sauvignon Blanc \$16
- PEAR** Grey Goose Pear, St Germain, Lime & Grapefruit \$16
- VESPER** Tanqueray Gin, Stuga Vodka, Lillet Blanc, Lemon \$16
- THE SKINNY** Lalo Blanco Tequila, Fresh Lime, Salt Rim \$16
- GIMLET** Beefeater Gin, Lime Juice, Simple Syrup, Pearl Onions \$14
- LIMONCELLO LEMON DROP** Ketel Citroen, Limoncello \$16
- COSMO** Ketel Citroen, Lime Juice, Cranberry \$14
- SPARKLING RASPBERRY** Stoli Razberi, Lemon, Sugar Rim \$14

BEER

- DRAFT**
- | | |
|--|---|
| STELLA ARTOIS Premium Pilsner | 7 |
| KONA BIG WAVE Golden Ale | 7 |
| HERMOSA BREW Hazy AF IPA | 8 |
| SKIP THE LINE IPA Burnin' Daylight Brewing | 8 |
| GUINNESS Irish Dry Stout | 8 |
| MODELO Especial | 7 |
| PROJECT BARLEY Ceverza Lomita Mexican Lager | 8 |
| MAYBERRY IPA El Segundo Brewing IPA | 8 |

CANS & BOTTLE

- | | |
|--|---|
| ROSEADE CAN Rosé Wine + Lemonade Spritz (can) | 7 |
| STUGA VODKA CANS | 7 |
| Rain: Soda Lake: Lime Hunt: Cranberry Sun: Lemon | |
| CORONA PERONI COORS LIGHT (btl) | 7 |
| HEINEKEN 00 (btl) Non-Alch | 7 |