



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

BAKED SOURDOUGH Sourdough Round Loaf Baked with Herbs & Butter \$8

SMOKED ARTIC CHAR DIP Tomato Vinaigrette, Crushed Avocado, Caper Gremolata, Housemade Chips \$21

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

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

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 \$17

CHICKEN LIME TACOS **GF** 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 GF** Shaved Red Onion, Strawberries, Herbs, Meyer Lemon Vinaigrette, Aged Balsamic, Pecorino Toscano \$15

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

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

*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

ROASTED ICELANDIC CHAR* **GF** Wild Rice, Citrus Herb Salad, Miso Butter Sauce \$28

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

CHICKEN PARMESAN Thin Breaded Chicken Breast, Marinara, Oregano, Mozzarella & Angel Hair Aglio Olio \$34

SHORT RIB POT PIE Braised Short Rib, Pearl Onions, Carrots & Mushrooms, Baked Buttery Puff Pastry \$32

TAGLIATELLE AL LIMONE **VEG** Fresh Egg Noodle Pasta, Meyer Lemon, Parmigiano Reggiano, Sautéed Asparagus \$24
~ add grilled chicken +\$8, add grilled shrimp +\$12

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

PAN ROASTED SALMON* **GF** Broccolini, Pearl Onions, Roasted Fingerling Potato, Ginger Carrot Puree \$26

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

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

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

PRIME NY STEAK* **GF** 12oz Prime NY Strip with Cowboy Butter, Grilled Jimmy Nardello Pepper & Chives \$60

BURGERS & SANDWICHES & EXTRAS

PRIME DOUBLE SMASH BURGER* Two 3oz Patties, Caramelized Onions, Martha's Sauce, American Cheese, House Pickles, Garlic Potato Bun & House Fries \$19

GRILLED CHEESE & TOMATO BISQUE SOUP Havarti, Fontina & Garlic Bread Sourdough \$18

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

SIDE DISHES

HOUSE FRIES **VEG** Rosemary and Malt Vinegar Aioli \$10

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

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

ROASTED STREET CORN **GF** Cotija, Scallions, Tajin, Creamy Polenta \$12

BROCCOLINI **GF** 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 \$10

CHICKEN FINGERS Curly Fries \$12 | **KIDS CHICKEN PARM** \$18

KIDS CHEESE BURGER SLIDER American Cheese with Curly Fries \$12

KIDS GRILLED CHICKEN & VEGGIES \$14

HOUSEMADE DESSERTS

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

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

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

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-Download our Delivery App! (iOS & Android)



SPECIALTY DRINKS

SPRITZ & SLUSH

- APEROL SPRITZ *Aperol, Prosecco, Orange Garnish* \$14
- HUGO SPRITZ *St Germain Elderflower, Prosecco, Fresh Mint* \$14
- ALMALFI SPRITZ *Limoncello, Prosecco, Lemon Twist* \$14
- MIMOSA *House Sparkling Brut & Fresh Squeezed OJ* \$11
- KIR ROYALE *House Sparkling Brut & Raspberry Liqueur* \$12
- ROSEADE SLUSH *Roseade, Stugar Vodka, Chambord Float* \$12

COCKTAILS

- VINTAGE OLD FASHIONED *Four Roses Bourbon, Aperol, Orange Bitters, Luxardo Cherry* \$16
- POMEGRANATE PALOMA *Tequila, Grapefruit, Lime, Tajin Rim* \$16
- SANGRIA *Our House Recipe, Red White or Rose* \$14
- FRENCH BLONDE *Nolet's Gin, Lillet Blanc, Grapefruit, Elderflower* \$15
- MARTHA'S MARGARITA *Classic or Mango, Herradura, Fresh Lime* \$15
- NEGRONI *Tanqueray Gin, Campari, Sweet Vermouth* \$16
- MAKER'S MANHATTAN *Sweet Vermouth, Bitters, Cherry* \$16
- WOODFORD OLD FASHIONED *Woodford Reserve, Bitters* \$18
- PIMM'S CUP *Cucumber, Mint, Fresh Lime, Ginger Ale* \$14
- CHAI MAI TAI *Goslings Dark Rum, OJ, Fresh Lime, Orgeat, Chai* \$14
- HOUSE BLOODY MARY *Our House Recipe, Stuga Vodka* \$14
- MOSCOW MULE *Stuga Vodka, Ginger Beer, Fresh Lime* \$14
Irish Mule: Jameson \$16 / Bourbon Mule: Buffalo Trace \$16

BEVS & COFFEE

- COLD BREW "ON TAP" *La Colombe* \$5.95
- AMERICANO or CAFE LATTE *Regular or Decaf* \$5.50
Add +\$1: Vanilla, Hazelnut, Banana, Rose, Strawberry, Lavender
Sugar Free Vanilla, Sugar Free Hazelnut, , Irish Cream, Pumpkin Spice
- CAFE MOCHA • WHITE MOCHA \$6.50
- MATCHA LATTE *Sweet or Unsweet*
- CHAI TEA LATTE \$6.50
- ICED TEA *Unsweet Black Tea* \$4.50
- SODAS *Coke, Diet Coke, Sprite, Rootbeer, Fanta Orange* \$4.50

WINES

SPARKLING WINES

- BORG MARAGLIANO *Blanc de Blanc (Piedmont, Italy)* 16 56
- PIERRE SPARR CREMANT *Sparkling Brut Rose (France)* 15 53
- BARONS DE ROTHSCHILD *(France) Champagne NV* 100
- MOET & CHANDON *Brut Imperial (France) NV* split 30 125
- VEUVE CLICQUOT *Yellow Label Brut (France) NV* 150

WHITE WINES

- LA CAÑA *Albariño (Rias Baixas, Spain) 2025* 13 46
- FASOLI GINO *Pinot Grigio (Venezie, Italy) 2024* 12 42
- JULES TAYLOR *Sauvignon Blanc (Marlborough, New Zealand)* 16 56
- HENRI BOURGEOIS *Sancerre (Loire Valley, France) 2025* 20 70
- LA CHABLISIENNE *Chablis (Burgundy, France) 2024* 18 63
- PAUL HOBBS *"Cross Barn" Chardonnay (Sonoma) 2024* 16 56
- BOUCHAINE *"Carneros" Chardonnay (Napa Valley) 2022* 20 70

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* 63
- FAILLA *Pinot Noir (Sonoma Coast) 2023* 18 63
- KLEE *'Estate' Pinot Noir (Wilamette Valley, Oregon) 2025* 16 56
- ABBONDANZA *Montepulciano D' Abruzzo (Italy) 1-liter 2024* 13 52
- FIorentia *Super Tuscan (Italy) 1-liter 2023* 15 60
- DOMAINE CHIGNARD *"Fleurie" Beaujolais (France) 2024* 70

CABS - BORDEAUX - RESERVE

- BOOMTOWN *Cabernet Sauvignon (Washington) 2023* 14 56
- GIBBS *'3 Clones' Cabernet Sauvignon (Napa Valley) 2023* 20 70
- CHATEAU CANTEMERLE *Haut Medoc (Bordeaux, Fr) 2020* 65
- PERRIN *Chateanuef du Pape 'Les Sinards' (Rhône, France) 2021* 85

corkage: \$30 (1st btl) + \$40 (2nd btl) + \$50 (3rd btl) + \$10 ea (thereafter)
* please note there is no special corkage promo on Thursday nights at this time *
~ 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 STUGA MARTINI
Stuga Vodka, Served Up, Blue Cheese Olives (No Vermouth) \$16

- CRISP MARTINI *Hendrick's Gin, St Germain, Lemon, Sauvignon Blanc* \$16
- PEAR *Grey Goose Pear, St Germain, Lime & Grapefruit* \$16
- SPARKLING RASPBERRY *Stoli Razberi, Lemon, Sugar Rim* \$15
- VESPER *Tanqueray Gin, Stuga Vodka, Lillet Blanc, Lemon* \$16
- THE SKINNY *Casamigos Reposado, Fresh Lime, Salt Rim* \$18
- GIMLET *Beefeater Gin, Lime Juice, Simple Syrup* \$15
- LIMONCELLO LEMON DROP *Ketel Citroen, Limoncello* \$16
- COSMO *Ketel Citroen, Lime Juice, Cranberry* \$15
- THE DIRTY MARTINI
Stuga Vodka, Dry Vermouth, Olive Juice, Blue Cheese Olives \$16

BEERS

- 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