



## DINNER MENU – Early Summer

Open Every Night

Live Piano from 5:30 p.m.

Dinner & Cocktails from 5:00 p.m.

Jazz Trio Tuesdays from 8 p.m.

EXECUTIVE CHEF GREG BAUDERMANN

### STARTERS

**Oysters on the Half Shell 18**

local oysters, Champagne mignonette,  
fresh horseradish, cocktail sauce

**Shrimp Cocktail 16**

cocktail sauce and fresh grated  
horseradish to add your own heat

**Jumbo Lump Crab Cake 15**

chipotle rémoulade,  
corn and tomato salsa

**Clams Casino 12**

chopped top necks, sautéed mirepoix,  
crispy bacon

**Fried Hazelnut-Encrusted Oysters 14**

arugula, banana-Anaheim pepper aioli

**Romaine “Wedge” Salad 11**

applewood-smoked bacon,  
marinated cherry tomatoes,  
blue cheese dressing

**Garden Salad 9**

mixed greens with cherry tomatoes,  
cucumbers, red onion, carrots,  
herb vinaigrette

**New England Clam Chowder 10**

local clams with potatoes, bacon and cream

**Soup of the Day 9**

chef's daily selection

### EXPRESS DINNERS – \$22

Small portion entrée or sandwich, specified sides, small green salad & a mini-dessert--served all at once!

**Grilled Salmon** (4 oz.) apricot-soy glaze, coconut pecan rice, sautéed spinach

**Grilled Chicken Breast** (4 oz.) whipped potatoes, grilled asparagus, tomato reduction

**Hamburger or Cheeseburger** aged cheddar, hand-cut fries, lettuce, tomato and red onion

## ENTRÉES

### Grilled Local Swordfish 30

local artichokes, fingerling potatoes, puttanesca butter

### Grilled Salmon 28

apricot-soy glaze, coconut pecan rice, sautéed spinach

### Maryland-Style Crab Cakes 34

chipotle rémoulade, corn and tomato salsa, choice of sides

### Short Rib Ragu over Spaghetti 23

with shaved Grana Padano cheese

### Grilled Cocoa-Espresso Rubbed Pork Chop 29

bacon and scallion smashed potatoes, grilled asparagus, mustard demi-glace

### Filet Mignon (6 oz.) 35

with Cabernet demi-glace and choice of sides (see Simple Entrées, below)

### Prime NY Strip Steak (12 oz.) 42

with Cabernet demi-glace and choice of sides (see Simple Entrées, below)

### Black Angus Prime Rib Au Jus (*Saturdays off-season, limited quantity*)

choice of sides (see Simple Entrées below)

Queen cut (12 oz.) 36 King cut (16 oz.) 48

### Moroccan-Spiced Eggplant Purée, Charred Jersey Corn,

### Roasted Peppers and Sautéed Spinach 20

herb vinaigrette

Carnivores and pescatarians: add a 4 oz. portion of protein to your vegetarian entrée:  
Salmon-8 Cape May Scallops-15 Shrimp-9 Chicken Breast-6 Filet Mignon-16

## SIMPLE ENTRÉES

served with your choice of two of the following sides: fresh seasonal vegetable, Merion cole slaw, mashed potatoes, Merion potato cup, hand-cut fries (see right for additional à la carte sides)

Scallops 35 *pan-seared, fried, broiled or scampi-style*

Gulf Shrimp 24 *pan-seared, fried, broiled or scampi-style*

Swordfish 29 *pan-roasted or grilled*

Flounder -Market Price (subject to availability\*) *fried or broiled*

Salmon 28 *grilled or broiled*

\* Recent **flounder** catches have been limited resulting in widely fluctuating price and availability. Your server will let you know if flounder is available and the market price. We apologize!

## MERION INN CLASSICS

Generations of Cape May locals and visitors have returned again and again for these Delaware-Chesapeake Bay regional specialties. Find out why!

Served with 2 of the following:  
fresh seasonal vegetable, Merion potato cup,  
cole slaw, mashed potatoes, hand-cut fries

**Merion Crab Imperial** (7 oz.) **32**

**Merion Lobster Imperial** (7 oz.) **38**  
chunks of lobster mixed with crab imperial,  
broiled in a ramekin---like  
stuffed lobster tail without the shell!

**Flounder Stuffed with Crab Imperial -Market**  
(subject to availability\*\*)

**Merion Stuffed Lobster Tail** (12 oz.) **49**  
chunks of lobster tail mixed with  
crab imperial, broiled in the shell

**Plain Lobster Tail** (10 oz.) **46**

**Merion Surf and Turf** **49**

4 oz.\* filet mignon with  
7 oz. Merion stuffed lobster tail

**Plain Surf and Turf** **49**

4 oz.\*. filet mignon with  
7 oz. plain lobster tail

\*add \$7 for 6 oz. filet instead of  
4 oz. filet with surf & turf

***Back by popular demand!***

**Flounder Francaise - Market**  
(subject to availability\*\*)

**Chicken Francaise** **28**

with lemon-caper beurre blanc

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## À LA CARTE SIDES

Grilled Asparagus **8**

Roasted Brussels Sprouts **7**

Garlic Spinach **8**

Wilted Spinach **8** plain, no oil or seasoning

Sautéed Mushrooms **8** with sherry & garlic

Hand-cut Fries **6**

Baked Potato **4** with sour cream