



SAMPLE DINNER MENU – EARLY SPRING 2016

Open Thursday – Sunday. Dinner & Cocktails from 5:00 pm, Live Piano Music from 5:30 pm
Jazz Trio every Thursday from 8 p.m.

STARTERS

APPETIZERS

- MERION CLAMS CASINO 10**
chopped topnecks, sautéed mirepoix,
topped with crispy bacon
- FRIED CHESAPEAKE BAY OYSTERS 13**
chipotle-lime rémoulade and sliced
jalapeños
- JUMBO SHRIMP COCKTAIL 14**
chili-horseradish sauce
- CRAB CAKE APPETIZER 14**
Maryland crab cake with
roasted red pepper-smoked paprika aioli

Flatbread of the Day – Market Price

A LA CARTE SIDES

4 (serves 1); 7 (serves 2-3):

- Grilled Asparagus; Fried Onion Rings**
Sautéed Wild and Domestic Mushrooms
Fresh Spinach steamed or sautéed with
garlic & EVOO
Baked Potato \$2 (with sour cream/butter on request)

SOUPS AND SALADS

- JERSEY SHORE CLAM CHOWDER 8**
- CHEF'S SOUP OF THE DAY 7**
- FRENCH ONION SOUP WITH MELTED GRUYÈRE AND
PROVOLONE CHEESES OVER CROUTONS 9**
- CLASSIC ICEBERG WEDGE 9**
our house Maytag blue dressing,
heirloom tomatoes, crispy crumbled
bacon
- CAESAR SALAD 9**
chopped romaine, creamy Caesar
dressing, garlic croutons and shaved
Parmesan, topped with *boquerones*
(white anchovies - optional)
- GARDEN SALAD 7** greens topped with heirloom
cherry tomatoes, cucumbers, radishes,
carrots, mushrooms, red onion and
house croutons with your choice of our
dressings

\$19 EXPRESS DINNERS

A smaller-portioned entrée or a sandwich, chef's choice of sides (sorry, no substitutions), a
small green salad or cole slaw, and a mini-dessert--served all at once!

- THYME-RUBBED FAROE ISLAND SALMON WITH HEIRLOOM TOMATO CONFETTI, JASMINE RICE**
FRIED CHESAPEAKE OYSTERS WITH CHIPOTLE-LIME RÉMOULADE SAUCE AND FRENCH FRIES
PANKO CHICKEN PAILLARD, TOPPED WITH ARUGULA SALAD & HEIRLOOM TOMATO BRUSCHETTA
HANGAR STEAK SLIDERS WITH HORSERADISH CREAM SAUCE AND FRENCH FRIES
MARYLAND CRAB CAKE SANDWICH. LETTUCE & TOMATO, CHIPOTLE-LIME RÉMOULADE, FRIES
HAMBURGER OR CHEESEBURGER WITH LETTUCE, TOMATO & ONION, FRENCH FRIES
FLATBREAD OF THE DAY

SPECIAL AND SEASONAL OFFERINGS

(the starters and entrées on this page will change frequently)

ADDITIONAL STARTERS

CAPE MAY SALTS 12

five local raw oysters with red wine-shallot mignonette

BRAISED PORK BELLY WITH JOHNNYCAKE 12
and green tomato relish

SMOKED DUCK BREAST –GOAT CHEESE SALAD 13

with fresh and dried berries, spiced nuts and caramelized honey vinaigrette

CREAMY POLENTA TOPPED WITH WILD MUSHROOMS AND WHIPPED RICOTTA CHEESE 12
red wine demi-glace, white truffle oil

ENTRÉES

GRILLED SWORDFISH AND SHRIMP WITH ANDOILLE SAUSAGE-CREOLE BUTTER 28
with asparagus and jasmine-wehani rice

CARPETBAGGER STRIP STEAK (10 oz.) TOPPED WITH POACHED OYSTER-HORSERADISH FONDUE 32
sautéed spinach, mashed potatoes, fried onion rings

GRILLED THYME-RUBBED FAROE ISLAND SALMON, HEIRLOOM TOMATO-CRAB “CONFETTI” 27
with asparagus jasmine-wehani rice

GRILLED CHICKEN PAILLARD TOPPED WITH ARUGULA SALAD & TOMATO BRUSCHETTA 21

VEGETABLES TAKE CENTER STAGE! 18 (make Mom happy :)
a cornucopia of fresh vegetables, locally sourced when possible, includes roasted Brussels sprouts, grilled asparagus, sautéed zucchini and yellow squash with onions, wild mushrooms, more!

Pescatarians and Carnivores: Add a mid-sized portion of the protein of your choice:

Cape May Scallops 12 (4 oz.); Shrimp 9 (4 oz.); Faroe Island Salmon 8 (4 oz.); Chicken Paillard 5 (6 oz.); Filet Mignon 14 (4 oz.); sliced NY Strip Steak 16 (6 oz.); Hanger Steak 8 (5 oz.)

MERION INN CLASSICS

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

(served with choice of two sides: fresh seasonal vegetable, cole slaw, jasmine rice, Merion potato cup, mashed potatoes, French fries – see additional a la carte sides above)

MARYLAND CRAB CAKES Chesapeake Bay-style, panko coated, pan-seared and served with roasted red pepper cream sauce

MERION CRAB IMPERIAL 29 lump crabmeat folded into a creamy sauce, broiled in a ramekin

MERION LOBSTER IMPERIAL 32 chunks of lobster blended with crab imperial, broiled in a ramekin-like Merion stuffed lobster without the shell

MERION STUFFED FLOUNDER 30 stuffed with crab imperial

MERION STUFFED LOBSTER TAIL 42 chunks of lobster tail and claw meat, mixed with crab imperial, returned to the shell and broiled

PLAIN LOBSTER TAIL 40 with drawn butter

MERION SURF AND TURF 45 4 oz.** filet mignon with 1/2 Merion stuffed lobster tail

PLAIN SURF AND TURF 44 4 oz.**. filet mignon with 1/2 plain lobster tail

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

SIMPLE ENTRÉES

served with two sides: fresh seasonal vegetable, coleslaw, Merion potato cup, mashed potatoes, jasmine rice, French fries (see below for additional a la carte sides)

FROM THE SEA

CATCH OF THE DAY – market price

FLOUNDER 27 *fried or broiled*

FAROE ISLAND SALMON 25 *pan-roasted or broiled*

CAPE MAY SCALLOPS 27 *pan-seared, fried, broiled or scampi-style*

SHRIMP 26 *scampi-style, fried or broiled*

SHRIMP & CAPE MAY SCALLOPS 27
scampi-style, fried or broiled

SEAFOOD SAMPLER 32 *fried or broiled*
includes flounder, shrimp, scallops,
fried oyster with fried samplers and
clams casino with broiled samplers

FROM THE LAND

FILET MIGNON (6 oz.) 32
with Cabernet demi-glace

NY STRIP STEAK (12 oz.) 34

HANGAR STEAK (10 oz.) 24

BLACK ANGUS PRIME RIB AU JUS
(Saturdays only, off-season)

Queen cut (12 oz.) **36**

King cut (16 oz.) **48**

CHICKEN PAILLARD 19 *pan-sautéed or grilled*
without panko crust

ADDITIONAL PREPARATIONS FOR SIMPLE ENTREES

Blackened (add 2)

Au Poivre pepper, cognac, cream, dijon (add 3)

Cabernet Demi-glace (add 1)

Maytag Blue Butter (add 2.00)

Horseradish Cream (no charge)

Scampi-Style with 3 Shrimp (add 10)

DESSERTS \$8

Prepared in house, and changed seasonally. Sample menu may include Key Lime Pie, Chocolate Ganache-Salted Caramel Tarte; Real Strawberry Shortcake with Whipped Cream; Chocolate Pots de Creme; Hummingbird Cake with Cream Cheese Frosting; Crème Brulée

KID'S MENU \$9

includes 2 sides and a beverage (we have high chairs and booster seats for wee ones!)

Chicken Fingers, Chicken Breast, Flounder (fried or broiled),
Hamburger/Cheeseburger, Mac 'N Cheese, Pasta (plain or butter)