



## DINNER MENU – SUMMER 2017

Dinner & Cocktails nightly from 5:00 pm  
Live Piano Music from 5:30 p.m. Jazz Trio every Tuesday from 8 p.m.

### STARTERS

#### APPETIZERS

**PASTRY "CIGARS" WITH FETA-ARTICHOKE FILLING 10**  
sundried tomato pesto dip

**JUMBO SHRIMP COCKTAIL 14**  
traditional cocktail sauce

**LOCAL ELDER POINT OYSTERS 14**  
half-dozen raw oysters,  
red wine-shallot mignonette

**FRIED CHESAPEAKE BAY OYSTERS 13**  
chipotle-lime rémoulade,  
sliced jalapeños

**MERION CLAMS CASINO 10**  
chopped top necks, sautéed mirepoix,  
crispy bacon

**GRILLED OCTOPUS WITH CHORIZO 12**  
gigante beans, salt-cured capers,  
lightly-smoked tomato broth

**MARYLAND CRAB CAKE APPETIZER 14**  
fire-roasted red bell pepper sauce,  
corn-tomato salsa

#### SALADS

**ARUGULA, PEAR AND GOAT CHEESE SALAD 10**  
spiced walnuts, Champagne vinaigrette

**CLASSIC ICEBERG WEDGE 10**  
Merion blue dressing, diced tomatoes,  
crispy crumbled bacon

**CAESAR SALAD 9**  
crispy romaine, grated Parmesan,  
house croutons, whole anchovies *(optional)*

**SUPERFOOD SALAD 10**  
baby spinach and kale, avocado,  
blueberries, pomegranate seeds,  
pistachios, almonds and a creamy  
pomegranate-honey-yogurt dressing

#### SOUPS

**JERSEY SHORE CLAM CHOWDER 8**

**CHEF'S SOUP OF THE DAY 7**

**FRENCH ONION SOUP WITH MELTED GRUYÈRE AND  
PROVOLONE CHEESES 9**  
over toasted crouton

### \$19 EXPRESS DINNERS

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

**GRILLED FAROE ISLAND SALMON** summer succotash (zucchini, Jersey corn, green beans, cherry tomatoes), roasted fingerling potatoes, basil-pignoli nut pistou

**FRIED CHESAPEAKE OYSTERS** chipotle rémoulade, French fries

**GRILLED CHICKEN PAILLARD** sundried tomato pesto, asparagus, whipped potatoes

**BLACKENED PRIME RIB SLIDERS** horseradish cream, French fries

**MARYLAND CRAB CAKE SANDWICH** chipotle-lime rémoulade, lettuce and tomato, French fries

**HAMBURGER OR CHEESEBURGER** lettuce, tomato, onion, French fries

## SPECIAL AND SEASONAL ENTRÉES

### GRILLED LOCAL SWORDFISH 27

Spring pea risotto, wilted spinach,  
saffron-mussel broth

### GRILLED FAROE ISLAND SALMON 28

summer succotash (zucchini, Jersey corn,  
green beans, cherry tomatoes),  
roasted fingerling potatoes,  
basil-pignoli nut pistou

### GRILLED PORK CHOP WITH JERSEY PEACH SALSA 28

sautéed baby kale, soft polenta,  
bacon vinaigrette

### ROAST RACK OF LAMB WITH CHIMICHURRI 31

roasted red pepper harissa, asparagus,  
crispy fingerling potatoes

### CHICKEN BREAST, PROSCIUTTO & CHEESE 27

melted Gruyère and Provolone,  
asparagus, whipped potatoes and  
mushroom-sherry cream sauce

### VEGETABLES TAKE CENTER STAGE!

### GRILLED PORTOBELLO MUSHROOM STUFFED WITH QUINOA AND VEGGIES 19

(eat your vegetables -- make Mom happy :) with grilled asparagus, sautéed spinach,  
blistered cherry tomatoes and basil-pignoli nut pistou

**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 Breast 5 (4 oz.); Filet Mignon 14 (4 oz.); sliced NY Strip Steak 16 (6 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 on the right)

### MARYLAND CRAB CAKES 29

fire-roasted red pepper sauce, corn-tomato salsa

### MERION CRAB IMPERIAL 29

lump crabmeat in a creamy sauce, broiled in a ramekin

### MERION LOBSTER IMPERIAL 32

chunks of lobster tail and claw meat, blended with crab imperial,  
broiled in a ramekin---like stuffed lobster tail without the shell!

### MERION STUFFED FLOUNDER 30

stuffed with crab imperial

### MERION STUFFED LOBSTER TAIL 42

chunks of lobster tail mixed with crab imperial, returned to the shell  
and broiled

### PLAIN LOBSTER TAIL 40

with drawn butter

### MERION SURF AND TURF 49

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

### PLAIN SURF AND TURF 47

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

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

*Back by popular demand!*

### FLOUNDER FRANCAISE 28 and CHICKEN FRANCAISE 26

our version of these classic, dipped in a light Parmesan batter and sautéed  
until golden, with lemon-caper beurre blanc

## **SIMPLE ENTRÉES**

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

### **FROM THE SEA**

**CATCH OF THE DAY** – market price (if available)

**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,  
clams casino

### **FROM THE LAND**

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

**NY STRIP STEAK (12 oz.) 34**  
with Cabernet demi-glace

**BLACK ANGUS PRIME RIB AU JUS**  
*(Saturdays off-season, limited quantity)*

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

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

**PRIME PORK CHOP (10 oz.) 27**

**CHICKEN BREAST 19** *pan-sautéed or grilled*

### **ADDITIONAL PREPARATIONS**

**Blackened** (add 2)

**Au Poivre** black pepper, cognac, cream,  
Dijon mustard (add 3)

**Blue Cheese** (add 2)

**Horseradish Cream** (no charge)

**Scampi-Style with 3 Shrimp** (add 10)

**Lemon-Caper Beurre Blanc** (add 2)

### **À LA CARTE SIDES**

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

**Grilled Asparagus**

**Fresh Spinach** steamed or sautéed with garlic  
and extra-virgin olive oil

**Sautéed Wild and Domestic Mushrooms**

**Fried Onion Rings**

**Baked Potato \$2** (with sour cream/butter)