



DINNER MENU – EARLY SPRING 2018

Open Thursday through Sunday serving Dinner & Cocktails from 5:00 p.m.
Live Piano Music Thursday through Sunday from 5:30 p.m.; Jazz Trio Thursdays from 8 p.m.
Mother's Day, Sunday May 13, we are serving a real, "sit down" meal from Noon to 8 pm, offering our regular menu and Mother's Day specials, including a few brunch items 'til 1:30.

EXECUTIVE CHEF GREG BAUDERMANN

STARTERS

APPETIZERS

- CAPE MAY SALTS 18**
six(6) local oysters with
cocktail sauce and ramp mignonette
- STEAMED LOCAL LITTLENECK CLAMS WITH
CHORIZO, ROASTED TOMATOES
AND YUKON GOLD POTATOES 14**
with roasted garlic focaccia for
soaking up the sauce!
- MERION CLAMS CASINO 10**
chopped top necks, sautéed mirepoix,
crispy bacon
- CRISPY FRIED LOCAL WHITING 12**
with ramp-Green Goddess dip
Spicy option-Ask us to toss them in
spicy sesame-chili garlic sauce!
- MARYLAND CRAB CAKE APPETIZER 16**
Old Bay-roasted red pepper rémoulade,
fennel salad garnish
- JUMBO SHRIMP COCKTAIL 15**
dipping sauce trio

SALADS

- APPLE AND KALE SALAD WITH
BLACK PEPPER MASCARPONE 10**
fresh berries, maple lemon vinaigrette
- CLASSIC ICEBERG WEDGE 10**
crumbled blue cheese, tomatoes, onion,
crumbled bacon, gorgonzola dressing
- CAESAR SALAD 9**
crispy romaine, shaved Parmesan,
house croutons, anchovy-garlic dressing
- GARDEN SALAD 8**
cherry tomatoes, cucumbers, red onion,
mixed greens, Parmigiano-Reggiano cheese,
balsamic vinaigrette

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

EXPRESS DINNERS - \$19

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

GRILLED SCOTTISH SALMON EXPRESS DINNER apricot-soy glaze with coconut rice

CRISPY FRIED WHITING EXPRESS DINNER with ramp-Green Goddess dip, French fries.
Spicy option: ask us to toss them in spicy sesame chili garlic sauce!

GRILLED CHICKEN PAILLARD EXPRESS DINNER sundried tomato pesto, mashed potatoes

MERION BURGER EXPRESS DINNER (8 oz.) with aged cheddar cheese, lettuce, tomato,
sliced red onion, French fries

MARYLAND CRAB CAKE EXPRESS DINNER with or without a bun, with Old Bay-red pepper rémoulade,
fennel salad, French fries

SPECIAL ENTRÉES

HAZELNUT-ENCRUSTED SOFT-SHELLED CRABS 33

artichokes, ramps, gigante beans
and fregola salad

GRILLED SCOTTISH SALMON 28

apricot-soy glaze, coconut pecan rice,
sautéed spinach

SLICED PAN-SEARED TUNA LOIN 30

ratatouille, almond farro,
port wine reduction

WINE-BRAISED OCTOPUS WITH ARTISAN PASTA 25

crushed tomatoes, olives and capers

MARYLAND CRAB CAKES 35

Old Bay-roasted pepper rémoulade,
fennel salad, choice of sides

GRILLED PORK CHOP WITH HOUSE BARBECUE SAUCE 27

cole slaw, baked mac 'n cheese

BRAISED LAMB OSSO BUCCO 32

toasted orzo, cucumber salad, crispy fried
shallots, braising liquid

STEAK FRITES 25

parsley-cilantro chimichurri sauce,
blistered cherry tomatoes

VEGETABLES TAKE CENTER STAGE!

CLASSIC RATATOUILLE, ROASTED RED BEET TARTARE, ALMOND FARRO 19

minted tzatziki sauce (eat your vegetables -- make Mom happy :)

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

Cape May Scallops 15 (4 oz.); Shrimp 9 (4 oz.); Faroe Island Salmon 8 (4 oz.);

Chicken Breast 5 (4 oz.); Filet Mignon 14 (4 oz.)

SIMPLE ENTRÉES

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

FROM THE SEA

CATCH OF THE DAY – market price (if available)

FLOUNDER 32 *fried or broiled*

SCOTTISH SALMON 25 *pan-roasted or broiled*

CAPE MAY SCALLOPS 33 *pan-seared, fried, broiled or scampi-style*

SHRIMP 26 *scampi-style, fried or broiled*

SHRIMP & CAPE MAY SCALLOPS 30 *scampi-style, fried or broiled*

SEAFOOD SAMPLER 36 *fried or broiled* (includes flounder, shrimp, scallops, clams casino)

FROM THE LAND

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

PRIME NY STRIP STEAK (12 oz.) 40 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

PORK CHOP (10 oz.) 27

CHICKEN BREAST 19 *pan-sautéed or grilled*

ADDITIONAL PREPARATIONS FOR SIMPLE ENTRÉES:

Blackened (add 2)

Au Poivre green peppercorns, cognac, cream, Dijon mustard (add 3)

Imperial Sauce with Jumbo Lump Crab Meat (add 12)

Crumbled Blue Cheese (add 2)

Horseradish Cream (no charge, served chilled)

Scampi-Style with 3 Shrimp (add 10)

Lemon-Caper Beurre Blanc (add 2)

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)

MERION CRAB IMPERIAL 32

lump crabmeat in a creamy sauce, broiled in a ramekin

MERION LOBSTER IMPERIAL 38

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 37

stuffed with crab imperial

MERION STUFFED COLD-WATER LOBSTER TAIL 49

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

PLAIN COLD WATER LOBSTER TAIL (10 oz.) 46

with drawn butter

MERION SURF AND TURF 49

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

PLAIN SURF AND TURF 49

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 30

CHICKEN FRANCAISE 26

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

À LA CARTE SIDES

Grilled Asparagus 6

Roasted Brussels Sprouts 6

Fresh Spinach 6 steamed or sautéed with garlic and extra-virgin olive oil

Sautéed Wild and Domestic Mushrooms 7

Fried Onion Rings 6

Baked Potato 4 (with sour cream/butter)