



DINNER MENU – SUMMER 2018

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

EXECUTIVE CHEF GREG BAUDERMANN

STARTERS

APPETIZERS

- BURRATA WITH TOMATO PANZANELLA SALAD 14**
basil honey
- CAPE MAY SALTS 18**
six(6) local raw oysters with
cocktail sauce and
watermelon mignonette
- JUMBO SHRIMP COCKTAIL 15**
dipping sauce trio
- FRIED CHESAPEAKE OYSTERS 15**
with chipotle-lime aioli
over watermelon-jicama salad
- MERION CLAMS CASINO 10**
chopped top necks, sautéed mirepoix,
crispy bacon
- MARYLAND CRAB CAKE APPETIZER 16**
Old Bay-roasted red pepper rémoulade,
roasted corn-tomato salsa

SALADS

- BABY ARUGULA SALAD WITH PEACHES AND
FRESH BERRIES 10**
black pepper yogurt,
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 SALMON EXPRESS DINNER** apricot-soy glaze with coconut-pecan rice
- FRIED CHESAPEAKE OYSTER EXPRESS DINNER** chipotle-lime aioli, watermelon-jicama salad, French fries
- 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,
roasted corn-tomato salsa, French fries

SPECIAL ENTRÉES

PAN-ROASTED SWORDFISH 28

Jersey corn salad,
bacon-scallion smashed Yukon gold potatoes,
piquillo pepper sauce

GRILLED SALMON 28

apricot-soy glaze, coconut pecan rice,
sautéed spinach

MARYLAND CRAB CAKES 35

Old Bay-roasted pepper rémoulade,
roasted corn-tomato salsa, choice of sides

LOCAL LITTLENECK CLAMS WITH BUCATINI PASTA 22

habañero-tomato broth, with
garlic focaccia to soak up the sauce!

ROASTED PORCHETTA 22

(pork loin wrapped in pork belly)
with cherry-mostarda sauce and
roasted fingerling potatoes

GRILLED CHICKEN BREAST PAILLARD 21

sundried tomato pesto, grilled asparagus,
mashed potatoes

VEGETABLES TAKE CENTER STAGE!

ROASTED PORTOBELLO MUSHROOM CAP WITH RATATOUILLE 19

watermelon and piquillo pepper salad,
sprinkled with feta cheese (*optional-vegan without cheese*)
(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 à la carte sides)

FROM THE SEA

CATCH OF THE DAY – market price (if available)

FLOUNDER 32 *fried or broiled*

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

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)