



## SAMPLE DINNER MENU – SUMMER 2016

Open Every Night    Dinner & Cocktails from 5:00 pm  
Live Piano Music from 5:30 pm    Jazz Trio every Tuesday 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

#### 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**
- APPLE, SPICED WALNUT AND STILTON SALAD 9**  
field greens, Champagne vinaigrette
- CLASSIC ICEBERG WEDGE 9**  
our house Maytag blue dressing,  
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 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!

- GRILLED FAROE ISLAND SALMON** blistered tomatoes, new potatoes, mustard cream sauce
- FRIED CHESAPEAKE OYSTERS** chipotle-lime rémoulade sauce and French fries
- ROAST CHICKEN WITH ROASTED VEGETABLES** chicken jus
- GRILLED BLACKENED PRIME RIB SLIDERS** French fries, horseradish cream sauce
- MARYLAND CRAB CAKE SANDWICH** chipotle-lime rémoulade, lettuce and tomato, French fries
- HAMBURGER OR CHEESEBURGER** brioche bun, lettuce and tomato, French fries

## SPECIAL AND SEASONAL OFFERINGS

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

### ADDITIONAL STARTERS

**ROASTED RED AND GOLDEN BEET SALAD**  
**WITH WARM GOAT CHEESE FRITTERS 12**  
pickled red onion, mixed baby greens,  
creamy horseradish dressing

**YELLOWFIN TUNA TARTARE 14**  
avocado purée, tomato confit,  
cucumbers, cumin, cilantro, homemade  
potato chips

**CAPE MAY SALTS 12** five local raw oysters with  
red wine-shallot mignonette

**RICOTTA GNOCCHI, MINT BLUSH SAUCE WITH  
JUMBO LUMP CRAB MEAT 15**

**TANDOORI-RUBBED LAMB CHOP WITH  
GREEK COUSCOUS SALAD WITH FETA 13**  
served with harissa-mint yogurt sauce

### ENTRÉE SPECIALS

**LOCAL SCALLOPS, YELLOW PEPPER ROMESCO SAUCE 30**  
pan-seared and served with arugula,  
shaved fennel, lemon oil, and quinoa salad

**LOCAL GOLDEN TILEFISH WITH SWEET PEA RISOTTO 28**  
pan-seared, with wilted Swiss chard and  
a carrot-seafood fumé emulsion

**GRILLED FAROE ISLAND SALMON 27**  
blistered heirloom tomatoes, new potatoes,  
asparagus, whole grain mustard cream

**MARYLAND CRAB CAKES 29**  
roasted red pepper-thyme beurre blanc,  
corn and tomato salsa, choice of sides

**LOCAL SWORDFISH WITH PINEAPPLE SALSA 28**  
grilled, with avocado purée, jasmine rice

**LOW COUNTRY SHRIMP AND CHEESY GRITS 24**  
andouille sausage, spinach, creole butter

**STEAK FRITES 26** grilled hanger steak (10 oz.)  
with shoestring fries, haricots verts,  
green peppercorn sauce

**ROAST LEMON-THYME ORGANIC HALF CHICKEN  
WITH ROASTED VEGETABLES 21**  
pearl onions, baby carrots, haricots verts,  
fingerling potatoes, with chicken jus

### LOCAL VEGETABLES TAKE CENTER STAGE!

**JERSEY TOMATO STUFFED WITH ZUCCHINI AND YELLOW SQUASH, ASPARAGUS AND WEHANI RICE 18**  
(eat your vegetables -- make Mom happy :) served with asparagus, sautéed spinach,  
crispy fried onions, piped potatoes purée, pignoli nut pesto

**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.)

### SIMPLE ENTRÉES served with choice of two sides

**FROM THE SEA** *(most items can be grilled, broiled, pan-seared, or freshly-breaded and fried)*

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

**FLOUNDER 27**

**FAROE ISLAND SALMON 25**

**CAPE MAY SCALLOPS 27**

**SHRIMP 26**

**SHRIMP & CAPE MAY SCALLOPS 27**

**SEAFOOD SAMPLER 32** 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  
**HANGER STEAK** (10 oz.) **24** with Cabernet demi-glace  
**BLACK ANGUS PRIME RIB AU JUS** *(limited quantity nightly)*

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

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

## 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)

**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 lobster-red ramekin--like stuffed lobster without the shell!

**MERION STUFFED FLOUNDER 30** stuffed with crab imperial

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

**PLAIN COLD-WATER LOBSTER TAIL 40** with drawn butter

**MERION SURF AND TURF 49** 4 oz.\*\* filet mignon with 8 oz. Merion stuffed lobster tail

**PLAIN SURF AND TURF 47** 4 oz.\*\*. filet mignon with 8 oz. plain cold-water lobster tail

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

**BACK BY POPULAR DEMAND!**

**CHICKEN FRANCAISE 22 AND FLOUNDER FRANCAISE 29**

both served with lemon-caper beurre blanc

## DESSERTS \$8

Prepared in house, and changed seasonally.

May include Key Lime Pie, Chocolate Ganache-Salted Caramel Tarte;

Real Strawberry Shortcake with Whipped Cream;

Chocolate Pots de Creme; Crème Brulée; Jersey Blueberry Crisp with Vanilla Ice Cream,

Warm Banana Bread Pudding with Rum-Caramel Sauce and Cinnamon Ice Cream

## 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)