



DINNER MENU – Summer

Open Every Night

Live Piano from 5:30 p.m.

Dinner & Cocktails from 5:00 p.m.

Jazz Trio Tuesdays from 8 p.m.

STARTERS

Oysters on the Half Shell 18

local oysters, Champagne mignonette,
fresh horseradish, cocktail sauce

Shrimp Cocktail 16

cocktail sauce and fresh grated
horseradish to add your own heat

Jumbo Lump Crab Cake 15

chipotle rémoulade,
corn and tomato salsa

Clams Casino 12

chopped top necks, sautéed mirepoix,
crispy bacon

Fried Green Tomatoes 10

sundried tomato aioli,
blueberry vinaigrette

Romaine “Wedge” Salad 11

applewood-smoked bacon,
marinated cherry tomatoes,
blue cheese dressing

Caprese Salad with Fresh Buffalo Mozzarella 15

Jersey tomatoes, fresh basil,
red onion, balsamic vinaigrette

Garden Salad 9

baby arugula with cherry tomatoes,
cucumbers, red onion, carrots,
herb vinaigrette

New England Clam Chowder 10

local clams with potatoes, bacon and cream

Soup of the Day 9

chef's daily selection

EXPRESS DINNERS – \$22

Small portion entrée or sandwich, specified sides, small green salad & a mini-dessert--served all at once!
(express dinners are not available on Saturday evenings before 8:30 p.m. during the summer)

Grilled Salmon (4 oz.) apricot-soy glaze, coconut pecan rice, sautéed spinach

Grilled Chicken Breast (4 oz.) whipped potatoes, grilled asparagus, tomato reduction

Hamburger or Cheeseburger aged cheddar, hand-cut fries, lettuce, tomato and red onion

ENTRÉES

Grilled Local Swordfish 30

potato gnocchi, melted heirloom tomatoes, fennel salad

Grilled Salmon 28

apricot-soy glaze, coconut pecan rice, sautéed spinach

Maryland-Style Crab Cakes 34

chipotle rémoulade, corn and tomato salsa, choice of sides

Short Rib Ragu over Spaghetti 23

with shaved Grana Padano cheese

Grilled Cocoa-Espresso Rubbed Pork Chop 29

bacon and scallion smashed potatoes, grilled asparagus, mustard demi-glace

Filet Mignon (6 oz.) 35

with Cabernet demi-glace and choice of sides (see Simple Entrées, below)

Prime NY Strip Steak (12 oz.) 42

with Cabernet demi-glace and choice of sides (see Simple Entrées, below)

Black Angus Prime Rib Au Jus (*limited quantity*)

choice of sides (see Simple Entrées below)

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

Grilled Trumpet Royale Mushrooms 20

warm eggplant purée, Jersey corn and tomato salsa, sautéed spinach

Carnivores and pescatarians: add a 4 oz. portion of protein to your vegetarian entrée:

Salmon-8 Cape May Scallops-15 Shrimp-9 Chicken Breast-6 Filet Mignon-16

SIMPLE ENTRÉES

served with your choice of two of the following sides: fresh seasonal vegetable, Merion cole slaw, mashed potatoes, Merion potato cup, hand-cut fries (see right for additional à la carte sides)

Scallops 35 *pan-seared, fried, broiled or scampi-style*

Gulf Shrimp 24 *pan-seared, fried, broiled or scampi-style*

Swordfish 29 *pan-roasted or grilled*

Flounder -Market Price (subject to availability*) *fried or broiled*

Salmon 28 *grilled or broiled*

* Recent **flounder** catches have been limited resulting in widely fluctuating price and availability. Your server will let you know if flounder is available and the market price. We apologize!

MERION INN CLASSICS

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

Served with 2 of the following:
fresh seasonal vegetable, Merion potato cup,
cole slaw, mashed potatoes, hand-cut fries

Merion Crab Imperial (7 oz.) **32**

Merion Lobster Imperial (7 oz.) **38**
chunks of lobster mixed with crab imperial,
broiled in a ramekin---like
stuffed lobster tail without the shell!

Flounder Stuffed with Crab Imperial -Market
(subject to availability**)

Merion Stuffed Lobster Tail (12 oz.) **49**
chunks of lobster tail mixed with
crab imperial, broiled in the shell

Plain Lobster Tail (10 oz.) **46**

Merion Surf and Turf **49**
4 oz.* filet mignon with
7 oz. Merion stuffed lobster tail

Plain Surf and Turf **49**
4 oz.*. filet mignon with
7 oz. plain lobster tail

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

Back by popular demand!

Flounder Francaise - Market
(subject to availability**)

Chicken Francaise **28**
with lemon-caper beurre blanc

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À LA CARTE SIDES

Grilled Asparagus **8**
Roasted Brussels Sprouts **7**
Garlic Spinach **8**
Wilted Spinach **8** plain, no oil or seasoning
Sautéed Mushrooms **8** with sherry & garlic
Hand-cut Fries **6**
Baked Potato **4** with sour cream