



106 Decatur Street at Columbia Avenue, Cape May, NJ  
Reservations: 609-884-8363 or online at [www.merioninn.com](http://www.merioninn.com)

## SAMPLE MENU – EARLY SPRING 2013

Dinner and Cocktails served Thursday through Sunday from 5:00 pm; Live Piano Music from 5:30 pm  
Last reservation: 9:00 pm Thursday, Friday and Sunday; 10:00 pm on Saturday  
Café Menu available after hours

### APPETIZERS

- AHI TUNA** sesame-crust, served rare and chilled with soba noodle salad, wasabi aioli & pickled ginger 13.95
- SHRIMP COCKTAIL** with a trio of dipping sauces ... 11.95
- FRIED CHESAPEAKE OYSTERS** served with chipotle-lime rémoulade and sliced jalapeños ... 11.95
- MERION CLAMS CASINO** chopped topnecks, with spinach & sautéed mirepoix, topped with bacon...9.95
- CRAB CAKE APPETIZER** choose pan-seared Maryland crab cake or fried Merion deviled crab cake ... 11.95
- MERION DEVILED CRAB BITES** fried crispy on the outside, served with our chipotle-lime rémoulade 11.95
- GRILLED ASPARAGUS WITH PROSCIUTTO AND LEMON CAPER BEURRE BLANC** served with lemon-caper beurre blanc... 10.95
- GRILLED PORTOBELLO MUSHROOM WITH SHAVED MANCHEGO CHEESE** sliced hot off the grill, served over fresh wilted spinach, drizzled with a mild sherry vinaigrette, topped with crispy fried shallots...12.95

### SOUPS & SALADS

- JERSEY SHORE CLAM CHOWDER** ... bowl 5.95 **CHEF'S SOUP OF THE DAY** ... bowl 5.95
- FRENCH ONION SOUP WITH GARLIC CROUTONS AND MELTED CHEESE** ... 7.95
- FARMERS' MARKET SALAD** changes weekly, using seasonal ingredients, grown locally when available... 7.95
- APPLE, WALNUT AND GORGONZOLA SALAD** with apple cider vinaigrette and mixed greens ... 7.95
- CAESAR SALAD WITH GARLIC CROUTONS AND SHAVED PARMESAN** ... 7.95
- WEDGE OF ICEBERG LETTUCE** with Merion blue cheese dressing, cherry tomatoes & crumbled bacon ... 7.95
- GARDEN SALAD** mixed salad greens topped with grape tomatoes, sliced cucumbers, julienne carrots, red onion and homemade garlic croutons with your choice of house-made dressings... 5.95

### ADDITIONAL SIDES

Most entrées are served with two sides (fresh vegetable of the day, Merion potato cup, mashed potatoes, French fries or Merion cole slaw). The following additional sides are available for 7.00 each (serves 2):

**Grilled Jersey Asparagus** with noisette butter; **Fresh Spinach** (steamed or sautéed with garlic butter);

### CHICKEN, PASTA & VEGGIES

- ROAST BISTRO CHICKEN** ½ chicken with crispy herbed bread pudding & Dijon pan gravy 19.95
- CHICKEN FRANCHISE WITH ARTICHOKE HEARTS** with lemon-caper beurre blanc ... 20.95
- GRILLED ASPARAGUS, ROASTED TOMATOES, PORTOBELLO MUSHROOMS & ISRAELI COUSCOUS** 19.95 with garlic, roasted red peppers, Kalamata olives, sprinkled with feta cheese (optional) & pignoli nuts, drizzled with a balsamic reduction **WITH CHICKEN BREAST** ... 21.95 **WITH SHRIMP** ... 28.95

## MERION INN CLASSICS

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

**MERION CRAB IMPERIAL** jumbo lump crabmeat in a creamy, delicate sauce ... 26.95

**MERION LOBSTER IMPERIAL** chunks of lobster blended with crab imperial ... 32.95

**MERION STUFFED FLOUNDER** fillet wrapped around crab imperial... 28.95

**MERION STUFFED SHRIMP** stuffed with Merion deviled crab--broiled or deep fried...28.95

**MERION STUFFED LOBSTER TAIL** chunks of lobster tail blended with Merion crab imperial, returned to the shell and broiled ... 39.95

**PLAIN 12-14 oz. LOBSTER TAIL** with drawn butter ... 39.95

**MERION SURF AND TURF** 4 oz. filet mignon with 1/2 Merion stuffed lobster tail ... 42.95\*

**WITH PLAIN ½ LOBSTER TAIL ... 42.95\*** \*(add \$7 for 6 oz filet with surf and turf)

## MORE FISH & SHELLFISH

**PAN-SEARED CAPE MAY SCALLOPS WITH BEET HORSERADISH SAUCE, BACON-BRAISED LEEKS AND SMASHED RED BLISS POTATOES WITH SCALLIONS ... 28.95**

**GINGER SOY-GLAZED ATLANTIC SALMON WITH WASABI MASHED POTATOES & ASIAN SLAW ... 25.95**

**CRAB CAKES (2 KINDS!)...26.95** Choose **MARYLAND CRAB CAKES** - Chesapeake Bay-style with roasted red pepper beurre blanc, or **MERION DEVILED CRAB CAKES** - lump crab in a seasoned roux, deep-fried and served with our chipotle-lime rémoulade. Can't decide? Try our **CRAB CAKE DUET** and get one of each!

**FLOUNDER FRANCHISE WITH ARTICHOKE HEARTS** served with lemon-caper beurre blanc ... 25.95

**NO FRILLS SEAFOOD** prepared simply - - and served with a lemon wedge or two, and cocktail or tartar sauce on the side. For those who see no need to "gild the lily" (broiled or freshly breaded to order and deep-fried—some seafood may be grilled as well) **CATCH OF THE DAY (MARKET) FLOUNDER 23.95**  
**SALMON 23.95 SHRIMP 25.95 SCALLOPS 27.95 SHRIMP & SCALLOPS 26.95**  
**SEAFOOD SAMPLER 31.95** flounder, shrimp, scallops with small deviled crab cake on fried samplers and Merion clams casino on broiled samplers

### ADDITIONAL PREPARATIONS (SOME "FRILLS" FOR THE "NO FRILLS" FISH AND SHELLFISH):

**Blackened** - char-grilled and or pan-fried, as appropriate (add 1.00) **Rémoulade** (chilled) (add 1.00)

**Scampi-Style** – sautéed with garlic, olive oil and white wine (add 3.00); **Teriyaki Glaze** (add 2.00)

**Salsa** – duo of tomato and roasted corn salsas (add 2.00) **Lemon-Caper Beurre Blanc** (add 2.00)

**Roasted Red Pepper Beurre Blanc** (add 2.00) **Horseradish Cream Sauce** (chilled) (add 1.00)

## STEAKS & PRIME RIB

**FILET MIGNON** 6 oz.- 31.95 **NEW YORK STRIP STEAK** (12 oz.) 29.95

**BLACK ANGUS PRIME RIB AU JUS** (12 oz) 29.95 larger cuts on request –add \$2 per additional oz.  
(only available certain nights off-season-ask your server!)

**STEAK & CAKE** add a Maryland Crab Cake with roasted red pepper beurre blanc or Merion Deviled Crab Cake with chipotle-lime rémoulade (add 11.00)

### PREPARATIONS FOR STEAK AND PRIME RIB:

**Blackened** - coated with Cajun spices, char-grilled and or pan-fried, as appropriate (add 1.00)

**Imperial** – a cream sauce with jumbo lump crab meat folded in- worth the splurge! (add 11.00)

**Au Poivre** – with black peppercorns, Dijon mustard, Cognac and cream (add 3.00)

**Scampi** – with shrimp scampi sautéed in garlic, olive oil and white wine (add 11.00)

**Roquefort Cheese & Cabernet Demi-Glace** (add 4.00) **Demi-Glace only** (add 1.50) **Roquefort only** (add 3.00)

**Sautéed Mushrooms** (add 3.00) **Sautéed Onions** (add 2.00) **Sautéed Mushrooms and Onions** (add 4.00)

**Horseradish Cream Sauce** (chilled) great with prime rib! (add 1.00)

## **\$16.95 EXPRESS DINNERS**

( add \$2 on Saturday evenings if seated before 9:00 pm)

Our express dinners feature a smaller-portioned entrée or a sandwich, chef's choice of side (sorry, no substitutions), a small green or farmer's market salad or cole slaw, and a mini-dessert, served all at once!  
**(Roll basket, butter and apple butter on request – 1.50 per person)**

**TERIYAKI AND GINGER-GLAZED GRILLED SALMON FILLET WITH ASIAN SLAW & WASABI MASHED**

**FRIED CHESAPEAKE OYSTERS WITH CHIPOTLE-LIME RÉMOULADE SAUCE**

**GRILLED PORTOBELLO MUSHROOM WITH SHAVED MANCHEGO CHEESE** served over fresh wilted spinach, drizzled with sherry vinaigrette, topped with crispy fried shallots

**ROAST CHICKEN BREAST WITH HERBED BREAD PUDDING, MASHED POTATOES & GRAVY**

**PRIME RIB SLIDERS (2) WITH CRISPY FRIED SHALLOTS, HORSERADISH SAUCE AND FRENCH FRIES**

**EXPRESS SANDWICHES** (on a toasted roll with french fries and small salad or cole slaw & a mini-dessert):

**GRILLED SALMON, FRIED OYSTER , HAMBURGER, CHEESEBURGER, PORTOBELLO MUSHROOM & MANCHEGO CHEESE, OR MARYLAND OR MERION CRAB CAKE (ADD \$1)**

## **KIDS' MENU – \$8.95**

(for children 12 and under- price includes 2 sides and a beverage)

Chicken Fingers, Grilled Chicken Breast, Hamburger or Cheeseburger),  
Seashell Pasta (marinara, butter or plain), Filet of Flounder (fried or broiled),

## **Early Bird and Night Owl Prix Fixe Menu**

Offered to guests seated before 5:30 p.m. or after 8:30 p.m. (after 9:30 on Saturdays)  
excluding Easter, Mother's Day, Thanksgiving, New Year's Eve & Last Day ½ Price Blowout

**\$16.95 – Entrée plus either Appetizer or Dessert; \$18.95 all three courses**

**Appetizer-** Jersey Shore Clam Chowder, Soup of the Day or Garden Salad with choice of dressing

**Entrée-** 3 entrée choices from our regular menu or daily specials will be offered (changes weekly)

**Dessert-** choose from 2 freshly baked desserts from our pastry chef (changes weekly), or ice cream or sorbet