



DINNER MENU – Early Fall

Open Thursday through Sunday

Dinner & Cocktails from 5:00 p.m.

Live Piano Thursday through Sunday

Jazz Trio Thursdays 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 remoulade,
corn and tomato salsa

Clams Casino 12

chopped top necks, sautéed mirepoix,
crispy bacon

Butternut Squash-Sage Risotto

with Duck Confit 14/28

topped with smoked Gouda and
sprinkled with pistachios

Escargots à la Bourguignonne 13

roasted garlic-red wine butter, with
grilled focaccia to soak up the sauce!

Honey Crisp Apple Salad with Comté Cheese 11

Boston lettuce, radicchio and spinach,
spiced walnuts, white balsamic vinaigrette

Classic Iceberg Wedge 11

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

Caesar Salad 10

chopped romaine, shredded Grana Padano,
creamy house Caesar dressing and
toasted focaccia garlic croutons,
topped with whole anchovies (*optional*)

Garden Salad 9

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

New England Clam Chowder 10

local clams with potatoes, bacon and cream

Soup of the Day 9

chef's daily selection

French Onion Soup with Melted Gruyère

and Provolone Cheeses 11

over toasted crouton

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

SPECIAL AND SEASONAL ENTRÉES

Grilled Local Swordfish 30

roasted tomatoes, potato gnocchi, saffron beurre blanc, fennel salad

Grilled Salmon with Maple-Dijon-Pecan Glaze 28

roasted butternut squash, wilted greens, wild rice pilaf

Maryland-Style Crab Cakes 34

chipotle remoulade, corn and tomato salsa, choice of sides

Pan-Seared Duck Breast with Cranberry and Roasted Shallot Compote 32

potato parsnip mash, sautéed Swiss chard

Short Rib Ragu over Penne 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

Roasted Acorn Squash with Farro Tabbouleh 20

roasted wild mushrooms, roasted Brussels sprouts, sweet and sour red beets

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

“NO-FRILLS” SEAFOOD

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*

Shrimp and Scallops Combination 30 *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*

ADDITIONAL PREPARATIONS FOR SEAFOOD AND STEAKS:

Béarnaise Butter (add 2) Blackened (add 2) Maytag Blue Cheese (add 2)

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

Scampi-Style with 3 Shrimp (add 10) garlic, white wine, herbs, extra virgin olive oil

Lemon-Caper Beurre Blanc (add 2) Horseradish Cream (no charge, served chilled)

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

** *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 price.*

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