

DINNER MENU – Summer

Open Every Night for Outdoor Dining and Take Out
Dinner & Cocktails from 5:00 p.m.

EXECUTIVE CHEF GLENN TURNER



STARTERS

Cheese and Charcuterie Board 20

Manchego cheese, goat cheese, serrano ham, cured chorizo sausage,
dried and fresh fruit, Marcona almonds, olives, whole grain mustard, quince paste

Shrimp Cocktail 15

**Thai Steamed Mussels with
Yellow Curry-Coconut Sauce 13**
fresh ginger and cilantro

Fried Chesapeake Oysters 15
chipotle rémoulade, fresh jalapeño

Cape May Scallops wrapped in Bacon 16
ribbons of chive-horseradish cream
and fig balsamic glaze

Cod Brandade Croquettes 13
crispy fritters of salt cod, potato and
garlic, roasted piquillo pepper coulis,
sherried saffron aioli

Jumbo Lump Crab Cake 15
chipotle rémoulade, corn & tomato salsa

Escargot broiled in Garlic-Herb Butter 15
with focaccia to soak up the sauce!

Strawberry, Orange and Goat Cheese Salad 11
greens, toasted almonds, mimosa dressing

Heirloom Tomatoes and Smoked Mozzarella 13
with soppressata, arugula, Vidalia onion,
white balsamic-black garlic vinaigrette

Classic Wedge Salad 12
crumbled bacon, cherry tomatoes,
Merion blue cheese dressing

Caesar Salad 10
chopped romaine, house croutons,
shaved Parmesan, anchovies (optional)

Garden Salad 9
mixed greens, veggies, choice of dressing

**French Onion Soup with Melted Gruyère
and Provolone Cheeses 11**
over toasted crouton

New England Clam Chowder 10

Chef's Soup of the Day 9

EXPRESS DINNERS – \$23

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 after 6 pm)

Grilled Salmon with Ginger Glaze (4 oz.) Asian vegetables and wehani-basmati rice pilaf

Grilled Chicken Breast (4 oz.) fresh seasonal vegetable, mashed potatoes, herb pistou

Boneless Beef Short Rib Sandwich crispy fried shallots, horseradish cream and waffle fries

Hamburger or Cheeseburger cheddar, lettuce, tomato and red onion, waffle fries

Roasted Cauliflower Steak topped with melted Manchego (optional) with sautéed portobellos,
seasonal vegetables, roasted corn-tomato salsa, herb pistou

ENTRÉES

Cioppino with Fettucine 33

shrimp, mussels, clams and cod in a slightly spicy white wine-tomato broth

Grilled Local Swordfish with Roasted Pineapple and Guajillo Chilies 29

blue corn polenta, Island slaw, beurre blanc

Grilled Salmon with Ginger Glaze 28

Asian vegetables, wehani-basmati rice pilaf

Maryland-Style Crab Cakes 34

chipotle-lime rémoulade, corn and tomato salsa, choice of sides

Flounder Francaise 32

lemon-caper beurre blanc, choice of sides

Chicken Francaise 28

lemon-caper beurre blanc, choice of sides

Grilled Pork Tenderloin 29

blood orange-roasted garlic sauce, black and white bean salad, street corn salsa

Boneless Beef Short Ribs 28

roasted carrots and onions, mashed potatoes and a rich red wine sauce

Filet Mignon (6 oz.) 35

with Cabernet demi-glace and choice of sides

Prime NY Strip Steak (12 oz.) 42

with Cabernet demi-glace and choice of sides

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

choice of sides Queen cut (12 oz.) 36 Whole Eye (16 oz.) 46

Roasted Cauliflower Steak with Melted Manchego (*optional*) 25

Portobello mushrooms, fresh seasonal vegetables, roasted corn-tomato salsa, herb pistou

Pescatores and Carnivores-add a 4 oz portion of grilled chicken breast (\$4),

grilled shrimp (\$10), Cape May scallops (\$15), grilled salmon (\$7),

beef short ribs (\$10), 4 oz. filet mignon (\$16)

“NO-FRILLS” SEAFOOD

Scallops 32 *pan-seared, fried, broiled or scampi-style*

Gulf Shrimp 26 *pan-seared, fried, broiled or scampi-style*

Shrimp and Scallops Combination 29 *pan-seared, fried, broiled or scampi-style*

Flounder 29 *fried or broiled*

Salmon 26 *grilled or broiled*

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!

Merion Inn classics are served with choice of sides (see “included sides” below)

Merion Crab Imperial 32

Merion Lobster Imperial 39

cold-water lobster mixed with crab imperial, like stuffed lobster tail without the shell!

Flounder Stuffed with Crab Imperial 38

Merion Stuffed Lobster Tail 49

chunks of cold water lobster tail mixed with crab imperial, broiled in the shell

Plain Cold Water Lobster Tail 49

Merion Surf and Turf 49

4 oz.* filet mignon with a half Merion stuffed lobster tail

Plain Surf and Turf 49

4 oz.*. filet mignon with a half plain lobster tail

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

ADDITIONAL PREPARATIONS FOR STEAKS AND SEAFOOD:

Blackened (add 2) **Blue Cheese** (add 2) **Lemon-Caper Beurre Blanc** (add 2)

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

Scampi-Style with 3 Shrimp (add 13) garlic, white wine, herbs, extra virgin olive oil

INCLUDED SIDES:

entrées specifying “choice of sides” include two of the following:

fresh seasonal vegetable, cole slaw, Merion potato cup, mashed potatoes, waffle fries, rice pilaf

À LA CARTE SIDES

Grilled Asparagus 8 **Roasted Brussels Sprouts 8** **Green Beans 8** sautéed or steamed

Sautéed Mushrooms 8 with sherry & garlic

Asian Vegetables 8 sautéed snow peas, Napa cabbage, onions,

red peppers, carrots with sesame oil and tamari

Waffle Fries 6 **Baked Potato 4** with sour cream

KIDS MENU \$10

includes beverage

Chicken Fingers with waffle fries **Hot Dog** with waffle fries

Pasta with butter or marinara sauce

Desserts – \$8

(all desserts except ice cream are made on the premises; “*gf*” means gluten-free)

PASTRY CHEF PATRICK SHIELDS

Blackberry Crème Brulée *gf*

Bananas Foster Bread Pudding with Caramel Sauce

Key Lime Pie with Graham Cracker Crust and Whipped Cream

Fudgy Chocolate Brownie with Chocolate Chips and Vanilla Ice Cream

Old Fashioned Strawberry Shortcake in a mini trifle bowl (large size \$12)

Chocolate Pots de Crème with Whipped Cream (mini size in espresso cup \$5) *gf*

Fresh Berries with or without whipped cream *gf*



Cappuccino \$5; Espresso \$4 (single); \$5 (double)

French Press Coffee - for two: \$7; for four: \$12

Dessert Wines:

Nivolo Moscato D’Asti, Chiarlo (Italy) \$32 (half bottle)

Prosecco split (187 ml) \$10 bottle (750 ml) \$35

Coffee Drinks – 8.00 each:

Irish Coffee (with Irish whiskey) ❖ Merion Coffee (with Bailey’s & Grand Marnier)

Mexican Coffee (with Kahlua) ❖ Nutty Irishman Coffee (with Bailey’s & Frangelica)

Italian Coffee (with Amaretto or Sambuca) ❖ Keoke Coffee (with brandy and dark Crème de Cacao)

Dutch Coffee (with white Crème de Menthe and Crème de Cacao)