

# 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

**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 Fettucini 33

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

### 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

with 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)