



DINNER MENU – Early Summer

Open Every Night for Outdoor Dining
Dinner & Cocktails from 4:30 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

Steamed Clams 14

a baker's dozen of littlenecks with
grilled focaccia to soak up the broth!

Fried Chesapeake Oysters 15

chipotle-lime remoulade,
sliced 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-lime rémoulade,
corn and tomato salsa

Golden Beet Risotto with Duck Confit 15

goat cheese rolled in toasted almonds

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, cherry tomatoes, carrots,
cucumbers, croutons, choice of dressing

New England Clam Chowder 10

Chef's Soup of the Day 9

SPECIAL AND SEASONAL ENTRÉES

Seafood Scampi 33

(scallops, shrimp, mussels and clams), cavatappi pasta, sauce of garlic, butter and white wine

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

Crispy Braised Pork Shank 27

with cannellini beans and shaved fennel in a Mediterranean lemon-herb braising liquid, sprinkled with horseradish gremolata

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 (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)

Half Eye (8 oz.) 27 Whole Eye (16 oz.) 46

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

grilled sliced 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)

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, waffle fries

Merion Crab Imperial 32

Merion Lobster Imperial 39

chunks of cold-water lobster mixed with crab imperial, broiled in a ramekin---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

“NO-FRILLS” SEAFOOD

served with your choice of two of the following sides: fresh seasonal vegetable, Merion cole slaw, mashed potatoes, Merion potato cup, waffle fries

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*

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 topped with melted Manchego (optional) with sautéed mushrooms, seasonal vegetables, roasted corn-tomato salsa, herb pistou

À LA CARTE SIDES

Grilled Asparagus 8

Asian Vegetables 8 sautéed snow peas,
Napa cabbage, onions, red peppers, carrots with sesame oil and tamari

Green Beans 8 sautéed or steamed

Sautéed Mushrooms 8 with sherry & garlic

Waffle Fries 4

Baked Potato 4 with sour cream