



## DINNER MENU – SUMMER 2017

Dinner & Cocktails nightly from 5:00 pm  
Live Piano Music from 5:30 p.m. Jazz Trio every Tuesday from 8 p.m.

### STARTERS

#### APPETIZERS

- MERION CLAMS CASINO 10**  
chopped top necks, sautéed mirepoix,  
crispy bacon
- GRILLED OCTOPUS 12**  
cannellini bean salad with fresh basil,  
mint and pickled red onion, with  
roasted garlic-red pepper Romesco sauce  
*(classic Catalan preparation --contains ground  
almonds, bread crumbs)*
- CRISPY PORK BELLY WITH MISSION FIGS 15**  
honey-cider gastrique, frisée,  
pickled mustard seed “caviar”
- PASTRY “CIGARS” WITH FETA-ARTICHOKE FILLING 10**  
sundried tomato pesto dip
- MARYLAND CRAB CAKE APPETIZER 16**  
fire-roasted red bell pepper sauce,  
corn-tomato salsa
- JUMBO SHRIMP COCKTAIL 14**  
traditional cocktail sauce
- LOCAL ELDER POINT OYSTERS 14**  
half-dozen raw oysters,  
red wine-shallot mignonette
- FRIED CHESAPEAKE BAY OYSTERS 13**  
chipotle-lime rémoulade,  
sliced jalapeños

#### SALADS

- CANTALOUPE, WATERMELON AND FETA SALAD 10**  
arugula, roasted pistachios and  
fresh basil-mint vinaigrette
- PEAR AND GOAT CHEESE SALAD 10**  
spiced walnuts, Spring mix,  
Champagne vinaigrette
- CLASSIC ICEBERG WEDGE 10**  
Merion blue dressing, diced tomatoes,  
crispy crumbled bacon
- CAESAR SALAD 9**  
crispy romaine, grated Parmesan,  
house croutons, whole anchovies *(optional)*

#### SOUPS

- JERSEY SHORE CLAM CHOWDER 8**
- CHEF’S SOUP OF THE DAY 7**
- FRENCH ONION SOUP WITH MELTED GRUYÈRE AND  
PROVOLONE CHEESES 9**  
over toasted crouton

### \$19 EXPRESS DINNERS

A smaller-portioned entrée or a sandwich, chef’s choice of sides (sorry, no substitutions),  
a small arugula salad or coleslaw, and a mini-dessert--served all at once!

- GRILLED FAROE ISLAND SALMON** summer succotash (zucchini, Jersey corn, green beans,  
cherry tomatoes), roasted fingerling potatoes, basil-pignoli nut pistou
- FRIED CHESAPEAKE OYSTERS** chipotle rémoulade, French fries
- GRILLED CHICKEN PAILLARD** sundried tomato pesto, asparagus, whipped potatoes
- BLACKENED PRIME RIB SLIDERS** horseradish cream, French fries
- MARYLAND CRAB CAKE SANDWICH** chipotle-lime rémoulade, lettuce and tomato, French fries
- HAMBURGER OR CHEESEBURGER** lettuce, tomato, onion, French fries

## SPECIAL AND SEASONAL ENTRÉES

**MAHI MAHI WITH ROASTED TOMATO CHERMOULA 26**  
with saffron chickpeas and wilted spinach  
("chermoula" is a tasty North African  
marinade with cilantro, cumin, coriander,  
smoked paprika, lemon and garlic)

**GRILLED FAROE ISLAND SALMON 28**  
summer succotash (zucchini, Jersey corn,  
green beans, cherry tomatoes),  
roasted fingerling potatoes,  
basil-pignoli nut pistou

**GRILLED PORK CHOP WITH JERSEY PEACH SALSA 28**  
sautéed baby kale, soft polenta,  
bacon vinaigrette

**ROAST RACK OF LAMB WITH CHIMICHURRI 31**  
roasted red pepper harissa, asparagus,  
crispy fingerling potatoes

### VEGETABLES TAKE CENTER STAGE!

**GRILLED PORTOBELLO MUSHROOM STUFFED WITH QUINOA AND VEGGIES 19**  
(eat your vegetables -- make Mom happy :) with grilled asparagus, sautéed spinach,  
blistered cherry tomatoes and basil-pignoli nut pistou

**Pescatarians and Carnivores: Add a mid-sized portion of the protein of your choice:**

Cape May Scallops **15** (4 oz.); Shrimp **9** (4 oz.); Faroe Island Salmon **8** (4 oz.);  
Chicken Breast **5** (4 oz.); Filet Mignon **14** (4 oz.); sliced NY Strip Steak **16** (6 oz.)

## MERION INN CLASSICS

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

(served with choice of two sides: fresh seasonal vegetable, cole slaw, jasmine rice,  
Merion potato cup, mashed potatoes, French fries – see additional a la carte sides on the right)

**MARYLAND CRAB CAKES 35**  
fire-roasted red pepper sauce, corn-tomato salsa

**MERION CRAB IMPERIAL 32**  
lump crabmeat in a creamy sauce, broiled in a ramekin

**MERION LOBSTER IMPERIAL 38\***  
chunks of lobster tail and claw meat, blended with crab imperial,  
broiled in a ramekin---like stuffed lobster tail without the shell!

**MERION STUFFED FLOUNDER 37**  
stuffed with crab imperial

**MERION STUFFED COLD-WATER LOBSTER TAIL 49\***  
chunks of lobster tail mixed with crab imperial, returned to the shell  
and broiled

**PLAIN COLD WATER LOBSTER TAIL (10 oz.) 46\***  
with drawn butter

**MERION SURF AND TURF 49\***  
4 oz.\*\* filet mignon with 7 oz. Merion stuffed cold water lobster tail

**PLAIN SURF AND TURF 49\***  
4 oz.\*\*. filet mignon with 7 oz. plain cold-water lobster tail  
\*\*add \$7 for 6 oz. instead of 4 oz. filet with surf & turf

*Back by popular demand!*

**FLOUNDER FRANCAISE 30** and **CHICKEN FRANCAISE 26**  
our version of these classic, dipped in a light Parmesan batter and sautéed  
until golden, with lemon-caper beurre blanc

\* Prices of cold water lobster tail, as well as other core items in our beloved "Classics"—crab, scallops and  
flounder— have risen substantially, and supply cannot keep up with demand. We are committed to  
keeping these favorites on the menu, but have had to raise our prices. We are so sorry!

## **SIMPLE ENTRÉES**

served with two sides: fresh seasonal vegetable,  
coleslaw, jasmine rice, mashed potatoes,  
Merion potato cup, French fries  
(see below for additional á la carte sides)

### **FROM THE SEA**

**CATCH OF THE DAY** – market price (if available)

**FLOUNDER 32** *fried or broiled*

**FAROE ISLAND SALMON 25** *pan-roasted or broiled*

**CAPE MAY SCALLOPS 33** *pan-seared, fried, broiled  
or scampi-style*

**SHRIMP 26** *scampi-style, fried or broiled*

**SHRIMP & CAPE MAY SCALLOPS 30**  
*scampi-style, fried or broiled*

**SEAFOOD SAMPLER 36** *fried or broiled*  
includes flounder, shrimp, scallops,  
clams casino

### **FROM THE LAND**

**FILET MIGNON (6 oz.) 32**  
with Cabernet demi-glace

**NY STRIP STEAK (12 oz.) 34**  
with Cabernet demi-glace

**BLACK ANGUS PRIME RIB AU JUS**  
*(Saturdays off-season, limited quantity)*

Queen cut (12 oz.) **38**

King cut (16 oz.) **49**

**PRIME PORK CHOP (10 oz.) 27**

**CHICKEN BREAST 19** *pan-sautéed or grilled*

### **ADDITIONAL PREPARATIONS**

**Blackened** (add 2)

**Au Poivre** black pepper, cognac, cream,  
Dijon mustard (add 3)

**Blue Cheese** (add 2)

**Horseradish Cream** (no charge)

**Scampi-Style with 3 Shrimp** (add 10)

**Lemon-Caper Beurre Blanc** (add 2)

### **À LA CARTE SIDES**

**4** (serves 1); **7** (serves 2-3):

**Grilled Asparagus**

**Fresh Spinach** steamed or sautéed with garlic  
and extra-virgin olive oil

**Sautéed Wild and Domestic Mushrooms**

**Fried Onion Rings**

**Baked Potato \$2** (with sour cream/butter)