



DINNER MENU – SUMMER 2018

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

EXECUTIVE CHEF GREG BAUDERMANN

STARTERS

APPETIZERS

- BURRATA WITH TOMATO PANZANELLA SALAD 14**
basil honey
- BEEF EMPANADAS 12**
tomato-habañero salsa and chimichurri
- OYSTERS ON THE HALF SHELL 18**
six(6) local raw oysters with
cocktail sauce
- JUMBO SHRIMP COCKTAIL 15**
dipping sauce trio
- MERION CLAMS CASINO 10**
chopped top necks, sautéed mirepoix,
crispy bacon
- MARYLAND CRAB CAKE APPETIZER 16**
Old Bay-roasted red pepper rémoulade,
roasted corn-tomato salsa

SALADS

- BABY ARUGULA SALAD WITH PEACHES AND
FRESH BERRIES 10**
black pepper yogurt,
maple lemon vinaigrette
- CLASSIC ICEBERG WEDGE 10**
crumbled blue cheese, tomatoes, onion,
crumbled bacon, gorgonzola dressing
- CAESAR SALAD 9**
crispy romaine, shaved Parmesan,
house croutons, anchovy-garlic dressing
- GARDEN SALAD 8**
cherry tomatoes, cucumbers, red onion,
mixed greens, Parmigiano-Reggiano cheese,
balsamic vinaigrette

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

EXPRESS DINNERS - \$19

Express Dinners are a smaller-portioned entrée or a sandwich, chef's choice of sides (sorry, no substitutions), a small garden salad or coleslaw, and a mini-dessert--served all at once!

GRILLED SALMON EXPRESS DINNER apricot-soy glaze with coconut-pecan rice

GRILLED CHICKEN PAILLARD EXPRESS DINNER piquillo pepper purée and olive tapenade, mashed potatoes

MERION BURGER EXPRESS DINNER (8 oz.) with aged cheddar cheese, lettuce, toma'to,
sliced red onion, French fries

MARYLAND CRAB CAKE EXPRESS DINNER with or without a bun, with Old Bay-red pepper rémoulade,
roasted corn-tomato salsa, French fries

ENTRÉES

simple entrées are served with two of the following sides, unless otherwise specified:
fresh vegetable medley, coleslaw, jasmine rice, mashed potatoes, Merion potato cup, French fries
See Additional Preparations below, and don't forget our "Merion Inn Classics" to the right!

FROM THE SEA

PAN-SEARED LOCAL SCALLOPS 36

crab-saffron-tomato risotto,
blueberry vinaigrette

GRILLED SALMON 28

apricot-soy glaze, coconut pecan rice,
sautéed spinach

PAN-SEARED HALIBUT 34

bok choy, jasmine rice, ginger fumet
with jicama, yogurt and cherry tomato salad

MARYLAND CRAB CAKES 35

Old Bay-roasted pepper rémoulade,
roasted corn-tomato salsa, choice of sides

FISH AND CHIPS 22

local tilefish, battered and fried crispy,
Merion cole slaw, French fries,
house tartar sauce (*malt vinegar available*)

"NO FRILLS" SEAFOOD - served with two sides

CATCH OF THE DAY – market price

FLOUNDER 32 *fried or broiled*

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

RIGATONI BOLOGNESE 22

with slow-simmered beef, pork and tomatoes

GRILLED VEAL RIB CHOP 37

bacon-scallion smashed potatoes,
whole grain mustard demi-glace

FILET MIGNON (6 oz.) 32

with Cabernet demi-glace and
choice of two sides

PRIME NY STRIP STEAK (12 oz.) 40

with Cabernet demi-glace and
choice of two sides

BLACK ANGUS PRIME RIB AU JUS

(*Saturdays off-season, limited quantity*)
with choice of two sides

Queen cut (12 oz.) **36**

King cut (16 oz.) **48**

GRILLED CHICKEN PAILLARD 21

piquillo pepper purée, olive tapenade,
grilled asparagus, mashed potatoes

GRILLED CHICKEN BREAST 19

with choice of two sides

**ROASTED BRUSSELS SPROUTS, PORTOBELLO MUSHROOMS,
JERSEY CORN SALAD 19**

fingerling potatoes, balsamic reduction

Pescatarians and Carnivores: Add a
mid-sized portion of the protein of
your choice to this vegetarian dish:

Cape May Scallops 15 (4 oz.)

Shrimp 9 (4 oz.)

Salmon 8 (4 oz.)

Chicken Breast 5 (4 oz.)

Filet Mignon 14 (4 oz.)

ADDITIONAL PREPARATIONS FOR SEAFOOD AND STEAKS:

Blackened (add 2)

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

Imperial Sauce with Jumbo Lump Crab Meat (add 12)

Crumbled Blue Cheese (add 2)

Horseradish Cream (no charge, served chilled)

Scampi-Style with 3 Shrimp (add 10)

Lemon-Caper Beurre Blanc (add 2)

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)

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

CHICKEN FRANCAISE 26

our version of this classic dish, dipped in a Parmesan batter and sautéed until golden, served with lemon-caper beurre blanc

À LA CARTE SIDES

Grilled Asparagus 6

Roasted Brussels Sprouts 6

Fresh Spinach 6 steamed or sautéed with garlic and extra-virgin olive oil

Sautéed Wild and Domestic Mushrooms 7

Fried Onion Rings 6

Baked Potato 4 (with sour cream/butter)