



## DINNER MENU – Spring

Open Thursday through Sunday

Dinner & Cocktails from 5:00 p.m.

Live Piano from 5:30 p.m.

Jazz Trio Thursdays from 8 p.m.

EXECUTIVE CHEF GREG BAUDERMANN

### STARTERS

**Oysters on the Half Shell 18**

local oysters, Champagne mignonette,  
fresh horseradish, cocktail sauce

**Prosciutto, Melon and Arugula Salad 12**

strawberries, grana padano cheese,  
balsamic vinaigrette

**Shrimp Cocktail 16**

cocktail sauce and fresh grated  
horseradish to add your own heat

**Romaine “Wedge” Salad 11**

applewood-smoked bacon,  
marinated cherry tomatoes,  
blue cheese dressing

**Jumbo Lump Crab Cake 15**

chipotle rémoulade,  
spiced carrot slaw

**Garden Salad 9**

mixed greens with cherry tomatoes,  
cucumbers, red onion, carrots,  
herb vinaigrette

**Clams Casino 12**

chopped top necks, sautéed mirepoix,  
crispy bacon

**New England Clam Chowder 10**

local clams with potatoes, bacon and cream

**Crispy Frogs Legs 15**

tossed in spicy garlic sauce,  
ramp green goddess dressing,  
pea shoots

**Soup of the Day 9**

chef's daily selection

### EXPRESS DINNERS – \$22

Small portion entrée or sandwich, specified sides, small green salad & a mini-dessert--served all at once!

**Grilled Salmon** (4 oz.) apricot-soy glaze, coconut pecan rice, sautéed spinach

**Grilled Chicken Breast** (4 oz.) whipped potatoes, mushroom jus

**Hamburger or Cheeseburger** aged cheddar, hand-cut fries, lettuce, tomato and red onion

**Crispy Frogs Legs** tossed in spicy garlic sauce, ramp green goddess dressing, hand-cut fries

## ENTRÉES

**Pan-Seared Cape May Sea Scallops 35**

toasted orzo with root vegetables, saffron vanilla sauce

**Pan-Roasted Local Swordfish 28**

baby artichokes, fingerling potatoes, puttanesca butter

**Grilled Scottish Salmon 28**

apricot-soy glaze, coconut pecan rice, sautéed spinach

**Maryland-Style Crab Cakes 34**

chipotle rémoulade, spiced carrot slaw, choice of sides

**Lamb Osso Bucco 33**

goat's milk ricotta gnocchi, arugula

**Chicken Roulade 29**

stuffed with chicken thigh sausage, asparagus, potato purée, roast chicken jus lié

**Filet Mignon (6 oz.) 35**

with Cabernet demi-glace and choice of sides (see Simple Entrées, below)

**NY Strip Steak (12 oz.) 38**

with Cabernet demi-glace and choice of sides (see Simple Entrées, below)

**Black Angus Prime Rib Au Jus (*Saturdays off-season, limited quantity*)**

choice of sides (see Simple Entrées below)

Queen cut (12 oz.) **36** King cut (16 oz.) **48**

## SIMPLE ENTRÉES

served with your choice of two of the following sides: fresh seasonal vegetable, Merion cole slaw, mashed potatoes, Merion potato cup, hand-cut fries (see right for additional à la carte sides)

**Cape May Sea Scallops 35** *pan-seared, fried, broiled or scampi-style*

**Jumbo Gulf Shrimp 24** *pan-seared, fried, broiled or scampi-style*

**Swordfish 29** *pan-roasted or grilled*

**Flounder 29** *fried or broiled*

**Salmon 28** *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!

Served with 2 of the following:  
fresh seasonal vegetable, Merion potato cup,  
cole slaw, mashed potatoes, hand-cut fries

**Merion Crab Imperial** (7 oz.) **32**

**Merion Lobster Imperial** (7 oz.) **38**  
chunks of 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** (12 oz.) **49**  
chunks of lobster tail mixed with  
crab imperial, broiled in the shell

**Plain Lobster Tail** (10 oz.) **46**

**Merion Surf and Turf** **49**

4 oz.\* filet mignon with  
7 oz. Merion stuffed lobster tail

**Plain Surf and Turf** **49**

4 oz.\*. filet mignon with  
7 oz. plain lobster tail

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

***Back by popular demand!***

**Flounder Francaise** **30**

**Chicken Francaise** **28**

Our versions 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** **8**

**Roasted Heirloom Carrots** **7**

**Spinach** **8** sautéed with garlic & olive oil  
or steamed

**Sautéed Mushrooms** **8** with sherry & garlic

**Hand-cut Fries** **6**

**Baked Potato** **6** with sour cream