

**Starters**

**Hot Soup of the Day** Chef's Creation 5.75

**Old Country Onion/Sliced Steak Soup**

freshly made with tender onions and topped with three grated cheeses 6.50

**Cold Soup of the Day** 5.75

**Appetizers Light Fare**

**Spinach and Crab Dip**

with toasted pita bread 7.75

**Chicken and Brie Quesadilla**

with tomato salsa and avocado dressing 10.95

**Crispy Calamari**

cornmeal dusted with sweet & sour and **spicy thai sauce.** 8.75

**Crispy Fried Oysters**

(three) with sweet chili dipping sauce 9.95

**Southwestern Chicken Egg Roll**

grilled chicken, corn, black beans, cheddar cheese wrapped in a tortilla shell, served with tomato salsa 10.95

**Breaded Chicken Fingers**

with honey mustard dipping sauce and french fries 10.50

**Mussels Steamed**

with fennel, a creme fraiche and fresh herbs 10.00

**Ship Inn Seafood Salad**

shrimp, scallops and crabmeat with lemon juice, garlic, basil and olive oil on a bed of fresh spinach 17.50

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**Raw Bar**

**Sashimi**

sashimi with seaweed salad, wasabi and ginger

saku tuna 5.00 wild salmon 5.00

**Oyster Bar** 2.50 each

selection of oysters on the half shell

Oysters fresh shucked with cocktail sauce and cucumber mignonette

\* bluepoints Conn

\* malpaque N.S.

\* apalachicola FL

**Jumbo Shrimp Cocktail**

with cocktail sauce 12.00

**Jumbo Lump Crab Cocktail**

with cocktail sauce and verdi sauce 14.50

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**RoquefortSalad**

baby greens with poached pear, spiced pecans, roquefort cheese with port wine vinaigrette 8.50

**Small Mixed Green Salad**

with champagne vinaigrette 4.50

**Small Caesar Salad**

grated romano and sourdough croutons 4.50

**Salads**

**addition to salads**

- chicken breast 6.45
- jumbo shrimp 8.50
- salmon filet 9.00
- jumbo lump crab cake 10.00

**Golden Pineapple Salad**

with goat cheese - toasted almonds over spring greens and sherried dijon vinaigrette 8.00

**Classic Caesar Salad**

organic romaine, grated romano and sourdough croutons, chef made 7.50

**Roasted Baby Beet Salad**

local lettuces with baby beets, roasted pecan halves, gorgonzola cheese tossed in a brown sugar vinaigrette 8.75

**Roquefort Salad**

local baby greens with poached pear, spiced pecans, roquefort cheese, and a port wine vinaigrette 8.50

**Tomato and Sweet Onion**

vine ripe tomato salad with sweet onion, fresh mozzarella cheese, basil and mixed greens 7.50

**Hearts of Lettuce**

topped with imported Roquefort dressing and diced tomatoes 6.50

**Mango Spinach Salad**

fresh spinach with thick bacon, redonion, mango and a wrm bacon vinaigrette 9.25

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**Entrees All Served with Vegetables**

**Steak Diane**

medallions of filet with sliced local mushrooms and pepper brandy mustard sauce 25.00

**Veal "Zurich Style"**

julienne style sliced veal, mushrooms, onions, demi glaze an served with German mini dumplings "spatzle" 24.95

**Grilled Jerk Spice Boneless Pork Sirloin Steak**

with house made jalapeno jelly 19.95

**Grilled Chicken Breast**

marinated in an orange ginger sauce with a roasted mango salsa 15.95

**Black Angus Sirloin Burger**

served with lettuce, tomato ,onion, pickle and french fries 10.95

**Seafood**

**Sushi Grade Ahi Tuna Steak**

with soy ginger emulsion and mired green avocado salad 26.00

**Oven Roasted Lump Crab cake**

Maryland jumbo lump crab cakes with red pepper and parsley oil 25.00

### **Twin Maine Lobster Tails**

cold water Maine lobster tails, broiled and served with drawn butter on local lettuces with baby beets, roasted pecan halves and gorgonzola cheese tossed in a brown sugar vinaigrette 34.00

### **Seafood Paella**

shrimp, scallops, mussels, clams, salmon, tomatoes, onions, sweet peas and saffron rice 24.00

### **Ship Inn Surf and Turf pan seared 8 oz**

filet mignon served with one of our crab cakes and drawn butter 35.95

### **Pan Seared Atlantic Salmon Filet**

with sweet chili pepper sauce 22.50

### **Ship Inn Broiled Combo**

3 mussels, 2 scallops, 2 shrimp, 2 clams casino, 3 oz crab cake, 3 oz salmon, served with a brown butter sauce 25.00

### **Steaks**

**for maximum enjoyment, may we suggest you cut your steak through the center to confirm desired temperature**

our steaks are dry aged., This is a more expensive process due to shrinkage but results in a smoother silkier texture and a more dense and flavorful steak

### **Filet Mignon**

center cut 8 oz. 29.95

### **New York Sirloin Steak 12 oz**

king of all steaks 28.95

### **Large Rib Eye Steak boneless**

**black angus seared to your temperature** 29.95

Additional to above items **sauteed shrimp** 5.50

### **Choice of one for your Steaks**

Demiglaze-Mushroom Sauce- Onion Rings- Herb Butter- Roquefort Cheese- Au Poivre

### **Side orders**

Old Fashioned Onion Rings 5.50

French Fries 3.50

Asparagus Spears with butter sauce 5.50

Baked Potato 3.50

Side of Vegetables 7.00

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## Desserts

**Old Fashioned Apple Pie with Warm Vanilla Sauce** 6.00

**Ice Cream: Vanilla - Chocolate - Banana - Coffee - Lemon Sorbet** 4.50

**Mousse** White Chocolate and Dark Chocolate - white and dark belgian chocolate mousse with strawberry coulis 7.00

**English Toffee Pudding** with coffee ice cream 6.50

**Cheese Crepe** New York Style Cheese filling, served with Oregon Bing Cherry topping 7.00

**Trio of Crème Brulee** Chocolate - Raspberry - Vanilla 7.50

**Chocolate Pecan Pie** 6.50

**Warm Choccolae Cake by Richard** soft center and served with vanilla ice cream 6.00

**Menu and prices subject to change**

