

Starters

Old Country Onion and Steak Soup

freshly made with tender onions and topped with three grated cheeses 5.50

Lobster Bisque 6.95

Calamari

marinated in buttermilk, cornmeal dusted with sweet and sour and spicy sauces
7.50

Oyster Bar 2.50 each

selection of oysters on the half shell

oysters fresh shucked with cocktail sauce and cucumber mignonette

- Bluepoints Conn
- malpaque P.E.I.
- Apalachicola FL

Sashimi

Sashimi with Seaweed salad, Wasabi and Ginger

Saku Tuna 5.00 Wild Salmon 5.00

Salads

Golden Pineapple Salad

with goat cheese and toasted almonds over spring greens
and a Sherry Dijon Vinaigrette 6.50

Classic Caesar Salad

grated Romano and sourdough croutons 7.00

with Chicken 13.00

with Shrimp 15.00

with Salmon 14.00

with Crab Cake 15.50

Small Caesar Salad

grated Romano and sourdough croutons 4.50

Hearts of Lettuce

topped with imported Roquefort dressing and diced tomatoes

Crispy Fried Oysters (Three)

served on Pennsylvania field greens with basil vinaigrette 9.95

Roquefort

red wine poached pear, spiced pecans, roquefort cheese with port wine vinaigrette 7.00

with Chicken 13.00

with Shrimp 15.00

with Salmon 14.00

with Crab Cake 15.50

Small Mixed Green Salad

with champagne vinaigrette 3.50

Tomato and Sweet Onion

with basil, fresh mozzarella cheese and balsamic vinaigrette 6.50

Entrée -selections served with vegetables**Atlantic Salmon Filet**

with local peach sauce 15.50

Steak Diane- Crabmeat

tender filet of beef sauteed with shallots, dijon mustard, mushrooms, cream and brandy sauce topped with jumbo crabmeat 16.75

Crispy Jumbo Shrimp

coconut and macadamia nut batter served with a sweet and hot apricot glaze 12.50

Oven Roasted Lump Crab Cakes

Maryland jumbo lump crab cakes with roasted red pepper coulis 16.50

"Chef Richard's Special" Veal and Crabmeat

sauteed veal medallions with crabmeat, asparagus and lemon butter 15.95

Chicken Breast Pomodoro

chicken breast, basil, oven roasted tomatoes, asparagus and gorgonzola cream over large egg noodles 12.50

Filet Mignon

center cut filet mignon with merlot demi glaze 6 oz. 17.50

Light Fare**Southwestern Chicken Eggroll**

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

Smoked Turkey and Bacon Wrap

with lettuce and tomato in a sun dried tomato and basil tortilla wrap with honey mustard mayonnaise 9.50

Ship Inn Seafood Salad

shrimp, scallops and crabmeat with lemon juice, garlic, basil and olive oil on a bed of fresh spinach 14.95

Chicken Salad on a Croissant

white meat chicken, mango and grapes with lettuce, tomatoes, potato chips and pickle 10.50

Crab Cake Sandwich

on a kaiser roll with lettuce, tomato sauce verdi and french fries 14.50

Gourmet Angus Burger

topped with smoked bacon and onion rings and french fries 10.95

Grilled Chicken Breast

with red pepper and smoked mozzarella cheese served with pickle and french fries 11.50

Grilled Salmon BLT

salmon, tomatoe,crisp bacon, thinly sliced apple on Kaiser roll with mustard horseradish honey sauce and french fries 14.50

Caesar Calamari

chef prepared caesar salad with fried calamari, sweet and sour and hot sauces 12.50

Grilled Chicken Breast

with red pepper and smoked mozzarella cheese on a kaiser roll with pickle and french fries 10.95

Chicken and Brie Cheese Quesadilla

with tomato salsa and avocado dressing 10.95

Grilled Salmon BLT

salmon, tomato, crisp bacon, thinly sliced apple on kaiser roll with a mustard horseradish honey sauce and french fries 14.50

Fried Oysters (three)

with chicken salad, spring greens and basil vinaigrette cocktail sauce 14.00

Side Orders

French Fries 3.50

Old Fashioned Giant Onion Rings 4.95

Side of vegetables 7.00