

A P P E T I Z E R S

OYSTER SAMPLER 12.95  
*Freshly shucked oysters with a champagne mignonette sauce*

WARM GOAT CHEESE SALAD 10.95  
*Oven roasted root vegetables with a pinot noir reduction*

ATLANTIC CHOWDER 6.95  
*Maine lobster and potatoes in a caramelized corn chowder scented with sherry and basil*

BELGIUM ENDIVE AND RED BEETS 6.95  
*Drizzled with herb vinaigrette*

BABY ROMAINE CAESAR SALAD 6.95  
*Roasted garlic and crispy brioche croutons*  
*With grilled chicken 10.95*  
*With shrimp 12.95*

L I G H T E R F A R E

CRABMEAT AND ASPARAGUS QUICHE 14.95  
*Accompanied with field greens*

SURFSIDE LOBSTER SANDWICH 19.95  
*Chilled lobster salad on a croissant with bacon*

SANDWICH SAMPLER 12.95  
*Petite sandwich trio of tuna, chicken & shrimp salad*

MEDITERRANEAN SHRIMP SALAD 14.95  
*Romaine lettuce, imported feta, kalamata olives and red wine vinaigrette*

COBB SALAD 13.95  
*Smoked turkey, blue cheese, avocado, egg, bacon and tomato served with champagne vinaigrette*

GRILLED CHICKEN WRAP 12.95  
*Herb tortilla with grilled chicken, roasted red pepper, avocado and Monterey Jack cheese*

E N T R E E S

PAN SEARED SCALLOPS 18.95  
*Black and white sesame crusted sea scallops. Baby bok choy, shiitake mushrooms, lemongrass, and ginger broth*

JUMBO LUMP CRAB CAKES 15.95  
*Marinated baby tomato salad, roasted red pepper aioli*

HERB MARINATED CHICKEN 14.95  
*French breast of chicken, asparagus, English peas and farro with a soy glaze*

HORSERADISH CRUSTED ATLANTIC SALMON 14.95  
*Roasted red beets, English cucumber and mixed greens, tossed with champagne vinaigrette*

MOLLY PITCHER'S CHICKEN POT PIE 13.95  
*A Molly Pitcher Inn Tradition*

HANGER STEAK 14.95  
*Watercress and red onion salad, truffle dusted French fries*

SEARED YELLOWFIN TUNA 19.95  
*Red wine braised fennel, eggplant cake, broccoli rabe, and thyme vinaigrette*

BLACK OLIVE & HAZELNUT CRUSTED GROUPER 18.95  
*Thyme roasted fingerling potatoes, leeks, chorizo and sherry jus*

MARYLAND CRABMEAT RAVIOLI 14.95  
*Shrimp, grape tomatoes, asparagus, saffron cream sauce*

B o n A p p e t i t !