

A P P E T I Z E R S

OYSTER SAMPLER

*Freshly shucked oysters with a champagne mignonette sauce*

WARM GOAT CHEESE SALAD

*Oven roasted root vegetables with a pinot noir reduction*

ATLANTIC CHOWDER

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

BELGIUM ENDIVE AND RED BEETS

*Drizzled with herb vinaigrette*

BABY ROMAINE CAESAR SALAD

*Roasted garlic and crispy brioche croutons  
With grilled chicken  
With shrimp*

L I G H T E R F A R E

CRABMEAT AND ASPARAGUS QUICHE

*Accompanied with field greens*

SURFSIDE LOBSTER SANDWICH

*Chilled lobster salad on a croissant with bacon*

SANDWICH SAMPLER

*Petite sandwich trio of tuna, chicken & shrimp salad*

MEDITERRANEAN SHRIMP SALAD

*Romaine lettuce, imported feta, kalamata olives and red wine vinaigrette*

COBB SALAD

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

GRILLED CHICKEN WRAP

*Herb tortilla with grilled chicken, roasted red pepper, avocado  
and Monterey Jack cheese*

E N T R E E S

PAN SEARED SCALLOPS

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

JUMBO LUMP CRAB CAKES

*Marinated baby tomato salad, roasted red pepper aioli*

HERB MARINATED CHICKEN

*French breast of chicken, asparagus, English peas and farro with a soy glaze*

HORSERADISH CRUSTED ATLANTIC SALMON

*Roasted red beets, English cucumber and mixed greens,  
tossed with champagne vinaigrette*

MOLLY PITCHER'S CHICKEN POT PIE

*A Molly Pitcher Inn Tradition*

HANGER STEAK

*Watercress and red onion salad, truffle dusted French fries*

SEARED YELLOWFIN TUNA

*Red wine braised fennel, eggplant cake, broccoli rabe, and thyme vinaigrette*

BLACK OLIVE & HAZELNUT CRUSTED GROUPER

*Thyme roasted fingerling potatoes, leeks, chorizo and sherry jus*

MARYLAND CRABMEAT RAVIOLI

*Shrimp, grape tomatoes, asparagus, saffron cream sauce*

B o n A p p e t i t !