

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 6/21/18

20 BEERS ON TAP!



Coors Light
Miller Lite
Bira91
Fat Tire Ale

Yuengling
Pacífico
Flying Fish Farm House
Harpoon Irish Stout

Sweet Water 420
Blue Moon Mango Wheat
Angry Orchard Crisp
Brooklyn Summer

Blue Moon
Shiner Sea Salt & Lime
Harpoon IPA
Green Blaze IPA

Leinenkugel Shandy
Hazy Little Thing IPA
Sam Adams Summer
Terrapin Hopsecutioner IPA

Starters

Golden Fried Breaded Mushrooms – Served with *horseradish sauce* for dippin' 8.99

Fresh Maine Steamers- Served with warm drawn butter & lemon. 1 lb.15.99 / 2lb. 27.99

Pan Fried Chinese Pot-Stickers- Straight from Chinatown with pork, chive & garlic filling 9.99

Soft Pretzel Bites – Soft Bavarian style pretzel nuggets served warm with a homemade cheddar cheese sauce 8.99

Jumbo Shrimp Cocktail- Large black tiger shrimp with cocktail sauce and a lemon crown 11.99

Summer Sweets

Warm Chocolate Lava Chip Cookie with Ice Cream 6.99

Lemon Meringue Pie 5.99 Key Lime Pie 6.99 Orange Sherbet 4.99

Grilled N.Y Strip Steak & Jumbo Lump Crabcakes 19.99

Sautéed Chicken Parmigiana- Sautéed chicken breast tenders served over steaming penne pasta with grape tomatoes, sliced black olives, fresh spinach, homemade tomato basil sauce & shredded mozzarella cheese 18.99

Hearth Crusted Grouper - Fresh grouper fillet crusted with rolled oats, fresh parsley, spices & a hint of brown sugar. Pan seared then finished in the oven. Served with orange horseradish marmalade & rice pilaf 20.99

Mexico City Chicken Wrap – Cajun chicken, guacamole, cheddar jack cheese, chipotle aioli, diced tomatoes & baby spinach over-stuffed in a warm flour tortilla. Served with french fries, coleslaw & pickle 15.99

Sesame Salmon - North Atlantic salmon fillet coated with sesame seeds, pan seared then finished in the oven Topped with a drizzle of mandarin orange ginger sauce & chopped scallions. Served with rice pilaf 22.99

Fried Sea Scallops – Dry Sea scallops, hand breaded then fried golden brown with crispy French fries, coleslaw, lemon crown & tartar sauce 22.99

Blackened Seafood Sampler- Cajun dusted salmon, tuna and swordfish pan seared then finished in the oven. Topped with fresh diced tomatoes and chopped scallions. Rice pilaf & lemon crown 20.99

Certified Black Angus T-Bone – 18 oz hand cut t-bone steak grilled just the way you like it! Served with an Idaho baked potato, sour cream & butter 26.99

Meatloaf Stack- Homemade sliced meatloaf served atop a slice of garlic toast with homemade brown gravy. Served with freshly made Idaho mashed potatoes and steamed seasonal vegetables 16.99

Fried Seafood Sampler- Golden fried flounder fillet, breaded tiger shrimp & clam strips. Served with crispy French fries, coleslaw, tartar & cocktail sauce and lemon crown 19.99

Chicken Burritos- Diced tomatoes, fresh cilantro, cheddar jack cheese, scallions, salsa and grilled chicken rolled in a flour tortilla then baked and topped with cheddar jack cheese. Served with refried beans and spicy rice 17.99

Pork Chops Marsala- Grilled center cut pork chops topped with homemade mushroom marsala wine sauce. Served with mashed potatoes & applesauce 19.99

Kansas City BBQ Baby Back Ribs- One full pound of slow roasted baby back ribs, basted with our own hickory smoked BBQ sauce. Served with crispy French fries & applesauce 22.99

Sitting Duck French Dip – Thin sliced Roast Beef on French bread with melted Swiss cheese & sautéed onions. Served with warm Au jus, French fries, coleslaw & pickle 15.99

Tavern Salad- Crisp romaine lettuce topped with fire roasted red peppers, sliced hot cherry peppers, diced tomatoes, bleu cheese crumbles & balsamic vinaigrette dressing. Grilled chicken 15.99 Grilled shrimp 16.99 Beef Tenderloin 17.99

Petite Tenderloin of Beef- Hand cut in house, pan seared then finished in the oven. Sliced over mashed potatoes then drizzled with mushroom marsala wine sauce and steamed seasonal house vegetables 22.99

Pub Style Fish & Chips- Fresh cod filet dipped in a Yuengling lager® beer batter, fried golden brown with French fries, coleslaw, lemon crown & tartar sauce 18.99

TUESDAY NIGHT CAR CRUISE JULY 10th 5-8PM