

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 11/22/17

20 BEERS ON TAP!



Coors Light
Miller Lite
Palm
Fat Tire Ale

Yuengling
Sam Adams Winter
Terrapin Moo Hoo Stout
Flying Fish Winter Ale

Citradelic Tangerine IPA
Edmund Fitzgerald
Angry Orchard
Jolly Traveler Winter Ale

Blue Moon
Great Lakes Eliot Ness
Harpoon IPA
Green Blaze IPA

Brooklyn Winter Ale
Sierra Nevada Torpedo
Harpoon Winter Warmer
Shiner Holiday Cheer

Starters

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

New! Pulled BBQ Pork & Cheese Empanadas – Fried golden brown with cool ranch for dippin' 8.99

Fried 5 Cheese Sticks – A blend of five cheeses breaded & deep fried with horseradish dippin' sauce 8.99

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

Fresh Maine Steamers- Served with warm drawn butter & lemon. 1 lb.14.99

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

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

Somethin' Pumpkin Fall Desserts

Pumpkin Pie 5.99 Pumpkin Cheesecake 6.99 New Pumpkin Rice Pudding 5.99

New Warm Pumpkin Bundt Cake with Cinnamon Ice Cream 4.99

Slow Roasted Prime Rib of Beef Au jus with Baked Potato 19.99 (While supplies last)

Captain Bob's Seafood Sampler- ½ lobster, grouper filet and black tiger shrimp all filled with our homemade crabmeat stuffing then broiled with lemon, white wine & butter. Served with rice pilaf & lemon crown 21.99

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

Beef Brisket- Slow roasted beef brisket like your mom used to make! Sliced with a tomato & root vegetable reduction Served with mashed potatoes, steamed vegetables & garlic toast 17.99

Carolina Gold Duck - Slow roasted ½ duckling brushed with a tangy mustard infused Bbq sauce kissed with a dash of apple cider vinegar. Served with sweet potato fries & steamed seasonal vegetables 21.99

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

Peach Bourbon Salmon - Fresh North Atlantic salmon fillet grilled with a sweet peach bourbon glaze. Topped with crushed Georgia pecans & served with rice pilaf 21.99

Ritz® Cracker Crusted Grouper - Fresh Grouper Fillet pan seared with a Ritz® cracker & herb crust Served with rice pilaf, tartar sauce & lemon crown 20.99

Grilled BBQ Pork Chops- Two center cut pork chops grilled perfectly with Sweet Baby Ray's® bbq sauce. Served with crispy French fries & steamed seasonal vegetables 19.99

Butcher's Blend Burger - ½ pound of freshly ground short ribs, chuck, & brisket, grilled on a Brioche roll. Served with crispy French fries, lettuce, sliced tomato, onion & coleslaw 15.99

Island Style Coconut Shrimp – Hand breaded with sweet coconut then deep fried perfectly! Served with French fries, coleslaw & orange horseradish marmalade 20.99

Absolut Vodka Chicken- Tender chicken tossed with steaming penne pasta, garlic, onions, fresh basil, prosciutto, tomato basil sauce, Absolut vodka, shredded parmesan cheese & a dash of cream 18.99

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 14.99

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

Apple & Beet Salad – Crisp romaine lettuce topped with roasted sliced beets, sliced apples, goat cheese crumbles, pecans & Apple cider vinaigrette. Grilled Chicken 15.99 Grilled Shrimp 16.99 Beef Tenderloin 17.99

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

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

NOW TAKING ORDERS FOR WHOLE 14 SLICE CANNOLI CREAM LAYERCakes - \$39.99