

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 6/25/17



20 BEERS ON TAP!

Coors Light
Miller Lite
Sam Adams Summer
Fat Tire Ale

Yuengling
Leinie's Summer Shandy
Harpoon Stout
Flying Fish Summer Ale

UFO Huckleberry Ale
Terrapin Hopsecutioner
Modelo Especial
Angry Orchard

Palm
Blue Moon
Brooklyn Summer Ale
Harpoon IPA

Shiner Strawberry Blonde
Green Blaze IPA
Mermaid Pilsner
Sierra Nevada Torpedo

Starters!

Mac & Cheese Bites- Everyone's favorite comfort food battered then deep fried with chipotle ketchup for dipping 8.99

Fresh Maine Steamers- A full pound served with warm drawn butter & lemon 15.99

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

Corn on the Cob- One of summer's favorite vegetables with warm drawn butter 1.99

Pan Fried Chinese Dumplings- Our best yet with pork, chives and garlic with secret sauce 9.99

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

SUMMER SWEETS!

New! **Pomegranate Cheesecake 6.99** New! **Lemon Meringue Pie 5.99** New! **Key Lime Pie 6.99**

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

Soft Shell Crab Po' Boy - Two *JUMBO* hand breaded Maryland soft shell crabs fried golden brown on French bread with lettuce, tomato & tartar sauce. Served with French fries, coleslaw & pickle 22.99

Café Style Halibut Fillet- Pan seared Halibut fillet topped with wilted baby spinach, roasted red peppers and garlic. Served with rice pilaf & lemon crown 23.99

Fried Sea Scallops – Dry Sea scallops, hand breaded then fried golden brown with crispy French fries, coleslaw, lemon crown & tartar sauce 21.99

Black Angus Ribeye- 14oz hand cut rib-eye steak, grilled perfectly then finished with a drizzle of garlic herb butter. Served with an Idaho baked potato, sour cream & butter 26.99

Sausage & Broccoli Ravioli- Tender egg pasta filled with Italian sausage, fresh broccoli, pecorino romano & fontina cheeses, roasted red peppers & garlic. Served atop homemade tomato vodka sauce with warm garlic toast points 17.99

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 21.99

Blackened Grouper- Cajun spiced fresh Grouper filet pan seared then topped with fresh diced tomatoes & chopped scallions. Served with rice pilaf 20.99

Whiskey Pulled BBQ Pork- Slow roasted for 14 hours, then hand pulled and simmered with our own special blend of bbq sauce, brown sugar & Tennessee Whiskey. Served on a *brioche roll* with french fries, pickle & coleslaw 15.99

Skirt Steak Tacos – Three flour tortillas with sliced marinated skirt steak, shredded lettuce, cotija cheese, fresh pico de gallo & a drizzle of chipotle aioli. Served with spicy rice & beans 19.99

Smothered Pork Chops- Two center cut pork chops grilled perfectly then topped with fresh wilted spinach, roasted red peppers, garlic & melted mozzarella cheese. Served with rice pilaf 19.99

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 21.99

Philly Cheesesteak Panini- Thin sliced Philly steak with peppers, onions and shredded mozzarella cheese. Served on a toasted panini roll with French fries, pickle & coleslaw 15.99

Sautéed Chicken Scampi- Sautéed chicken breast tenders served over steaming penne pasta with fresh garlic, seasonal house vegetables, fresh spinach, lemon, white wine & butter 18.99

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

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

New! **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

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

BBQ Baby Back Ribs- One full pound of slow roasted baby back ribs with crispy French fries & applesauce 22.99