

Paddle Sampler  
Any 4 Beers on Tap!

# Welcome to the Sitting Duck 7/20/17



## 20 BEERS ON TAP!

Coors Light  
Miller Lite  
Sam Adams Summer  
Fat Tire Ale

Yuengling  
Leinie's Summer Shandy  
Harpoon Stout  
Terrapin T-Time Sour

UFO Huckleberry Ale  
Citradelic Tangerine IPA  
Modelo Especial  
Angry Orchard

Palm  
Blue Moon  
Brooklyn Summer Ale  
Harpoon IPA

Grapefruit Shandy  
Green Blaze IPA  
Mermaid Pilsner  
Sierra Nevada Torpedo

## Starters!

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

**New! Fried 5 Cheese Sticks** – A blend of five cheeses breaded & fried golden brown with tomato basil sauce 8.99

**Corn on the Cob**- One of summer's favorite vegetables with warm drawn butter 2.25

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

**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**

## Grilled N.Y Strip Steak & Jumbo Lump Crabcakes 19.99

**English Mixed Grill**- A combination of grilled chicken breast, center cut pork chop and sweet Italian sausage.

All brushed with hickory smoked bbq sauce. Served with seasoned long branch french fries, corn on the cob & coleslaw 19.99

**Fried Sea Scallops** – Dry Sea scallops, hand breaded then fried golden brown

with crispy French fries, coleslaw, lemon crown & tartar sauce 22.99

**Belly Buster Fried Fish Sandwich**- 14 ounces of pancko breaded grouper fillet piled high on a Kaiser roll with lettuce, tomato & tartar sauce. Served with French fries, coleslaw & pickle 15.99

**Blackened Salmon** - North Atlantic salmon filet dusted in cajun spice, pan seared then finished in the oven Topped with diced tomatoes & chopped scallions. Served with rice pilaf and lemon crown 21.99

**Cheddar Bay Crusted Grouper** - Fresh Grouper Fillet pan seared with a pancko, cheez-it® & herb crust Served with rice pilaf, tartar sauce & lemon crown 20.99

**Vegas Chicken Wrap**- Grilled chicken, minced red onion, sliced avocado, lettuce, tomato, mozzarella cheese and a dab of chipotle mayonnaise over-stuffed in a tortilla wrap. Served with french fries & coleslaw 15.99

**Blackened Chicken Tacos** – Three flour tortillas with blackened chicken, shredded lettuce, cotija cheese, fresh pico de gallo & a drizzle of chipotle aioli. Served with spicy rice & beans 17.99

**Philly Style Slice of Prime** - Grilled slice of prime rib on garlic toast with peppers onions & melted Mozzarella cheese. Served with crispy French fries & coleslaw 16.99

**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

**Mushroom & Swiss Blend Burger**- ½ pound of ground short ribs, chuck, & brisket, grilled on a Brioche roll. Topped with sauteed mushrooms & melted Swiss. Served with crispy French fries, coleslaw & pickle 15.99

**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

**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

**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

**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

**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

**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