

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 5/20/18

20 BEERS ON TAP!



Coors Light
Miller Lite
Palm
Fat Tire Ale

Yuengling
Modelo Especial
Coney Mermaid Pilsner
Harpoon Irish Stout

Citradelic IPA
Angry Orchard Rose'
Angry Orchard Crisp
Flying Fish Farm House

Blue Moon
Voodoo Ranger IPA
Harpoon IPA
Green Blaze IPA

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

Starters

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

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

Deep Fried Cheese Ravioli- Hand breaded and served with homemade tomato basil sauce 8.99

Spinach Artichoke Dip- Served warm with crisp tortilla chips for dippin' 8.99

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

Spring Sweets

Warm Strawberry Crisp with Ice Cream 6.99 Reese's® Peanut Butter Pie 6.99

Rice Pudding with Whipped Cream 5.99 Peach Pie with Cinnamon Ice Cream 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 21.99

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

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

Angus Ribeye Steak- 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 28.99

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

Honey Mustard Salmon Fillet- Broiled then brushed with honey mustard sauce & Georgia pecans. Served with rice pilaf & lemon crown 22.99

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

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

Carolina Gold Pork Chops - Two center cut pork chops grilled perfectly, then brushed with a tangy mustard infused bbq sauce kissed with a dash of apple cider vinegar then topped with frizzled onions. Served with sweet potato fries 19.99

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

Tavern Steak Salad- Crisp romaine lettuce topped with sliced beef tenderloin, fire roasted red peppers, hot cherry peppers, grape tomatoes, bleu cheese crumbles & balsamic vinaigrette dressing 17.99

Fried Sea Scallops – Dry Sea scallops, hand breaded then fried golden brown with crispy French fries, coleslaw, lemon crown & tartar sauce 23.99

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

Roast BBQ Duck - Slow roasted ½ duckling brushed with Sweet Baby Ray's® bbq sauce Served with rice pilaf & steamed seasonal house vegetables 23.99

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

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