

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 8/17/18

20 BEERS ON TAP!



Coors Light	Yuengling Golden Pilsner	Blue Moon Mango Wheat	Otter Creek Orange Ale	Hazy Little Thing IPA
Miller Lite	Flying Fish Farm House	Angry Orchard Crisp	Harpoon IPA	Fat Tire
Pacifico	Harpoon Irish Stout	Brooklyn Summer	Green Blaze IPA	Sam Adams Summer
Yuengling	Sweet Water 420	Blue Moon	Leinenkugel Shandy	Terrapin Hopsecutioner

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

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

Molten Chocolate Chip Cookie with Ice Cream 6.99

Lemon Meringue Pie 5.99 Key Lime Pie 6.99 Orange Sherbet 4.99

Baked Stuffed Black Tiger Shrimp with rice pilaf 18.99

Beef Brisket- Slow roasted beef brisket like your mom used to make! Sliced with a tomato & root vegetable reduction Served with mashed potatoes, corn on the cob and garlic toast 18.99

Prime Rib of Beef- Slow roasted for eighteen hours then hand cut to order with warm au jus. Served with an Idaho baked potato, sour cream & butter 28.99

Filet Mignon- Hand cut filet wrapped in hickory smoked bacon, grilled then drizzled with garlic herb butter. Served with an Idaho baked potato, sour cream & butter 28.99

All American Blended Burger- ½ pound of ground short ribs, chuck, & brisket, grilled on a sour dough roll. Topped with American cheese and served with lettuce, tomato, onion, *deep fried Tater Tots*, coleslaw & pickle 15.99

New! **Giant Crab Cake Sandwich** – 6oz Jumbo Lump Crabcake, pan sautéed on a sour dough roll with lettuce, tomato & tartar sauce. Served with french fries, coleslaw & pickle 17.99

New! **Chicken Meatloaf Stack**- Our classic recipe, sliced with homemade chicken gravy over warm garlic toast. Served with mashed potatoes & steamed seasonal vegetables 15.99

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 *sour dough roll* with french fries, pickle & coleslaw 15.99

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

Blackened Tuna Wrap- Pan seared, Cajun dusted Ahi tuna over-stuffed in a warm flour totrilla with orange ginger sauce, rice, chopped scallions, baby spinach & diced tomatoes. Served with French fries & slaw 17.99

Bourbon Salmon - Fresh North Atlantic salmon fillet grilled with a sweet bourbon glaze. Topped with crushed Georgia pecans & served with rice pilaf 22.99

Fried Clams Po' Boy- Golden fried Maryland clam tenders on french bread with lettuce, tomato & tartar sauce. Served with crispy french fries, pickle & coleslaw 16.99

Pecan Whiskey BBQ Pork Chops – Two center cut pork chops grilled perfectly, then brushed with pecan Whiskey barbeque sauce. Served with sweet potato french fries & applesauce 19.99

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

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

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

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

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

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

CAR CRUISE TUESDAY AUGUST 21st 5-8pm