

Paddle Sampler  
Any 4 Beers on Tap!

# Welcome to the Sitting Duck 7/20/18



## 20 BEERS ON TAP!

Coors Light  
Miller Lite  
Bira91  
Yuengling

Pacifico  
Flying Fish Farm House  
Harpoon Irish Stout  
Sweet Water 420

Blue Moon Mango Wheat  
Angry Orchard Crisp  
Brooklyn Summer  
Blue Moon

Grapefruit Shandy  
Harpoon IPA  
Green Blaze IPA  
Leinenkugel Shandy

Hazy Little Thing IPA  
Fat Tire  
Sam Adams Summer  
Terrapin Hopsecutioner

### Starters

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

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

**Deep Fried Pickles**- Fried golden brown with spicy cucumber wasabi sauce for dipping 8.99

**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

Warm Molten Lava 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**

**Stuffed Sea Scallops Key West** – Large dry Sea scallops stuffed with our Homemade Jumbo Lump Crabmeat stuffing and drizzled with a Lobster cream sauce. Served with rice pilaf 22.99

**Black 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

**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

**Big Mamma's Sautéed Chicken and Shrimp Jambalaya**- Tender chicken and Black Tiger Shrimp Sautéed scampi style with house vegetables and served over our classic Louisiana jambalaya rice with peppers onions Spicy sausage and authentic spices. 19.99

**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

**Cabernet Boneless Short Ribs of Beef**-Seasoned boneless short ribs slow cooked with a Cabernet demiglace, Served with mashed potatoes and creamed spinach 24.99

**Skirt Steak TacoTrio**-Three flour tortilla with grilled marinated skirt steak, shredded lettuce, cotija cheese, pico de gallo and chipotle aioli, served with seasoned French fries.17.99

**Jammin Butcher's Blend Burger**-8 oz burger blend of short rib, chuck and brisket flame grilled and topped With hot pepper and bacon "Jam" and American cheese on a Kaiser roll, served with fries 17.99

**Crabby Dick's Jumbo Lump Crabcakes** - Our secret recipe with jumbo Lump Crabmeat, pan seared With a Pineapple Habanero glaze. Served with French Fries, cole slaw and pickle 21.99

**Tossed Southwest Salad & Cajun Shrimp** – Crisp romaine lettuce tossed with corn, black beans, tomato Onion, cilantro, avocado, tri color tortilla strips, cheddar jack cheese and skewered cajun shrimp. Served with chipotle ranch Dressing on the side. 14.99

**Grilled Blood Orange Salmon**- Fresh salmon filet dusted with sea salt and fresh ground pepper Grilled and drizzles with Blood Orange bassamic glaze. Served over baby spinach with vegetables. 22.99

**Peppercorn Crusted Pork Chops**– Two center cut pork chops crusted with a roasted garlic And peppercorn blend, pan seared then finished in the oven. Served with seasoned French fries & applesauce 19.99

**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

**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

**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