

Paddle Sampler
Any 4 Beers on Tap!

Welcome to the Sitting Duck 5/25/17



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!

Maryland Crab Dip - Served warm with French bread medallions, crisp carrot & celery sticks 9.49

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

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

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

SPRING SWEETS!

New! **Warm Strawberry Crisp with Cinnamon Ice Cream 6.99** New! **Carrot Cake Rice Pudding 5.99**

New! **Caramel Brownie Bite Cheesecake 6.99**

Grilled N.Y Strip Steak & Jumbo Lump Crabcakes 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

Barnyard BBQ Sampler- Grilled slice of prime, chicken breast and baby back ribs all brushed with hickory laced BBQ sauce. Served with sweet potato fries & applesauce 19.99

Crusted Filet Mignon Sandwich- Garlic Peppercorn crusted filet medallions pan seared then topped with sauteed onions, cheddar jack cheese & a drizzle of bbq sauce. Served on a brioche roll with french fries, pickle & slaw 19.99

Smoky Mountain Slice of Prime- Grilled slice of prime rib on garlic toast topped with provolone cheese, BBQ sauce & sauteed onions. Served with crispy French fries & coleslaw 15.99

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

Smokehouse Butcher's Burger- ½ pound of freshly ground short ribs, chuck, & brisket on a brioche roll. Topped with bacon, bbq sauce & frizzled onions. Served with french fries, coleslaw & pickle 15.99

Baked Stuffed Peppers- A delicate blend of sausage, ground beef, rice & tomato basil sauce over-stuffed in tender green bell peppers with melted shredded mozzarella cheese. Served with linguini & warm garlic toast 14.99

Cod Key West- Fresh cod fillet stuffed with a jumbo lump crabcake, then broiled and drizzled with lobster cream sauce. Served with rice pilaf & lemon crown 19.99

Island Style Coconut Shrimp – Hand breaded with sweet coconut then deep fried perfectly! Served with French fries, coleslaw & orange horseradish marmalade 20.99

Baked Stuffed Salmon- Fresh North Atlantic Salmon fillet stuffed with own blend of fresh spinach, artichoke hearts, parmesan & mozzarella cheese. Served with rice pilaf & lemon crown 21.99

Ritz® Cracker Crusted Grouper - Fresh Grouper Fillet pan seared with a Ritz® cracker & herb crust. Served with rice pilaf, tartar sauce & lemon crown 20.99

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

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 14.99 Grilled Shrimp 16.99 Beef Tenderloin 17.99

BBQ Baby Back Ribs- One full pound of slow roasted baby back ribs 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

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

SITTING DUCK CAR CRUISES ARE THE 2ND TUESDAY OF EVERY MONTH STARTING JUNE 13TH