



Welcome to the Sitting Duck 6/25/17

Paddle Sampler
Any 4 Beers On Tap

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!

Corn on the Cob- One of summer's favorite vegetables with warm drawn butter 1.99

Mac & Cheese Bites- Everyone's favorite comfort food battered then deep fried with chipotle ketchup for dipping 8.99

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

Buffalo Calamari- Tender calamari served Buffalo style with celery, carrots & blue cheese dressing 11.99

Giant Bavarian Pretzel – Served warm with cheddar cheese sauce, honey mustard & chili for dipping 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! **Pomegranate Parfait Cheesecake 6.99** New! **Lemon Meringue Pie 5.99** New! **Key Lime Pie 6.99**

All lunch specials include a cup of soup or chilled 3 bean salad & a tease of frozen soft serve dessert

New! **Blackened Halibut Tacos** – Two flour tortillas topped with fresh blackened halibut filet, shredded lettuce, cotija cheese, fresh pico de gallo & a drizzle of chipotle aioli. Served with seasoned long branch fries 14.99

Fried Sea Scallops – Dry Sea scallops, hand breaded then fried golden brown with crispy French fries, coleslaw, lemon crown & tartar sauce 14.99

Grilled Slice of Prime Rib- Grilled slice of prime rib on garlic toast with a drizzle of garlic herb sauce. Served with crispy potato wedges & coleslaw 12.99

Tuna Salad Stuffed Avocado – Two ripe avocado half's over-stuffed with freshly made tuna salad. Served over romaine lettuce with diced tomatoes, chopped egg, feta crumbles & chipotle ranch dressing 11.99

Apple & Beet Salad – Crisp romaine lettuce topped with roasted sliced beets, sliced apples, goat cheese crumbles, pecans & Apple cider vinaigrette. Grilled Chicken 11.99 Grilled Shrimp 13.99 Beef Tenderloin 14.99

Chipotle Ham & Swiss Club- Sliced ham, swiss, lettuce, tomato, and bacon all served triple decker style on White toast with chipotle mayonnaise. Served with crispy French fries, pickle & coleslaw 11.99

Fresh Mozzarella Salad- Crisp romaine lettuce topped with fresh mozzarella, sliced tomatoes, red roasted peppers red onion, fresh basil & *roasted garlic balsamic vinaigrette*. Grilled chicken 11.99 Grilled shrimp 13.99 Beef Tenderloin 14.99

Bavarian Tuna Salad Melt- Freshly made tuna salad served open faced on a *toasted pretzel roll* with melted swiss cheese. Served with French fries & coleslaw 9.49

Sautéed Chicken Scampi- Sautéed chicken breast tenders served over steaming penne pasta with fresh garlic, seasonal house vegetables, fresh spinach, lemon, white wine & butter 11.99

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 12.99

Sesame Salmon - North Atlantic salmon fillet coated with sesame seeds, pan seared then finished in the oven Topped with a drizzle of mandarin orange ginger sauce & chopped scallions. Served with rice pilaf 13.99

Texas Tommy- Foot long hot dog with chili and melted cheddar jack cheese. Served with waffle fries & coleslaw 10.99

Blackened Grouper- Cajun spiced fresh Grouper filet pan seared then topped with fresh diced tomatoes & chopped scallions. Served with rice pilaf 11.99

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 potato wedges, pickle & coleslaw 10.99

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 11.99

Chicken Burrito- 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 10.99

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 14.99