



Welcome to the Sitting Duck 8/17/18

20 BEERS ON TAP!

Paddle Sampler
Any 4 Beers On Tap

Coors Light
Miller Lite
Pacifico
Fat Tire Ale

Yuengling
Yuengling Gold Pilsner
Leinenkugel Shandy
Sweet Water 420

Flying Fish Farm House
Brooklyn Summer Ale
Blue Moon Mango Wheat
Angry Orchard Crisp

Harpoon Irish Stout
Blue Moon
Otter Creek Orange Ale
Harpoon IPA

Green Blaze IPA
Sam Adams Summer
Hazy Little Thing IPA
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

Corn on the Cob- One of everyones favorite vegetables with warm drawn butter 2.50

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**

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

New! Chicken Meatloaf Stack- Our classic recipe, sliced with homemade chicken gravy over warm garlic toast. Served with crispy potato wedges & steamed seasonal vegetables 11.99

Apple & Beet Salad – Crisp romaine lettuce topped with roasted sliced beets, sliced apples, goat cheese crumbles, pecans & Apple cider vinaigrette. Grilled Chicken 12.99 Grilled Shrimp 13.99 Beef Tenderloin 14.99

Greek Salad- Crisp romaine lettuce topped with Feta cheese crumbles, kalamata olives, tomato wedges, red onion, sliced cucumbers & Greek Aegean salad dressing. Grilled chicken 12.99 Grilled shrimp 13.99 Beef Tenderloin 14.99

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 13.99

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 14.99

Bourbon Salmon - Fresh North Atlantic salmon fillet grilled with a sweet bourbon glaze. Topped with crushed Georgia pecans & served with rice pilaf 14.99

Potato & Chive Crusted Grouper- Fresh Grouper Fillet pan seared with a potato chip & chive crust. Served with rice pilaf, tartar sauce & lemon crown 12.99

Sitting Duck Slice of Prime Rib - Grilled slice of prime rib on garlic toast with our famous mushroom & onion Sauce. Served with crispy potato wedges, pickle & coleslaw 12.99

New! Hot Dog in the “Round” - A unique 6oz all-beef hot dog shaped like a patty! Grilled on a Kaiser roll with Homemade chili, diced red onion & melted American cheese. Served with French fries, coleslaw & pickle 9.99

New! Giant Crab Cake Sandwich – 6oz Jumbo Lump Crabcake, pan sautéed on a toasted sourdough roll with lettuce, tomato & tartar sauce. Served with french fries, coleslaw & pickle 14.99

Fried Clams Po’ Boy- Golden fried Maryland clam tenders on french bread with lettuce, tomato & tartar sauce. Served with crispy french fries, pickle & coleslaw 13.99

Blackened Salmon Tacos – Two flour tortillas topped with blackened salmon, shredded lettuce, cotija cheese, fresh pico de gallo & a drizzle of chipotle aioli. Served with spicy rice & beans 11.99

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 12.99

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 potato wedges, pickle & coleslaw 10.99

Petite Tenderloin of Beef- Hand cut in house, pan seared then finished in the oven. Sliced with deep fried potato wedges then drizzled with mushroom marsala wine sauce & seasonal house vegetables 14.99

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

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 12.99