



Welcome to the Sitting Duck 7/20/17

20 BEERS ON TAP!

Paddle Sampler
Any 4 Beers On Tap

Coors Light
Miller Lite
Sam Adams Summer
Fat Tire Ale

Yuengling
Leinie's Summer Shandy
Harpoon Stout
Terrapin T-Time Sour

UFO Huckleberry Ale
Citradelic Tangerine IPA
Modelo Especial
Angry Orchard

Palm
Blue Moon
Brooklyn Summer Ale
Harpoon IPA

Grapefruit Shandy
Green Blaze IPA
Mermaid Pilsner
Sierra Nevada Torpedo

STARTERS!

Soft Pretzel Bites – Soft Bavarian style pretzel nuggets served warm with a homemade cheddar cheese sauce 8.99

Corn on the Cob- One of summer's favorite vegetables with warm drawn butter 2.25

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

New! **Fried 5 Cheese Sticks** – A blend of five cheeses breaded & fried golden brown with tomato basil sauce 8.99

Pan Fried Chinese Dumplings- Our best yet with pork, chives and garlic with secret sauce 9.99

Jumbo Shrimp Cocktail- Large black tiger shrimp with cocktail sauce and a lemon crown 11.99

SUMMER 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

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

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

Mushroom & Swiss Blend Burger- ½ pound of ground short ribs, chuck, & brisket, grilled on a Brioche roll. Topped with sauteed mushrooms & melted Swiss. Served with crispy French fries, coleslaw & pickle 12.99

Philly Style Slice of Prime - Grilled slice of prime rib on garlic toast with peppers onions & melted Mozzarella cheese. Served with crispy French fries & coleslaw 12.99

Vegas Chicken Wrap- Grilled chicken, minced red onion, sliced avocado, lettuce, tomato, mozzarella cheese and a dab of chipotle mayonnaise over-stuffed in a tortilla wrap. Served with french fries & coleslaw 11.99

Angry Steak & Cheese- Pounded & grilled N.Y. strip steak on french bread with melted pepper jack cheese and Sliced cherry peppers. Served with french fries, pickle & coleslaw 11.99

Blackened Salmon - North Atlantic salmon filet dusted in cajun spice, pan seared then finished in the oven Topped with diced tomatoes & chopped scallions. Served with rice pilaf and lemon crown 13.99

Cheddar Bay Crusted Grouper - Fresh Grouper Fillet pan seared with a pancko, cheez-it® & herb crust Served with rice pilaf, tartar sauce & lemon crown 11.99

Cape May Seafood Platter- Hand breaded Dry Sea Scallops, flounder fillet & Black Tiger Shrimp – all fried golden brown with crispy French fries, homemade coleslaw, tartar sauce & lemon crown 13.99

Tavern Salad- Crisp romaine lettuce topped with fire roasted red peppers, sliced hot cherry peppers, diced tomatoes, bleu cheese crumbles & balsamic vinaigrette dressing. Grilled chicken 11.99 Grilled shrimp 13.99 Beef Tenderloin 14.99

New! **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

Absolut Vodka Chicken- Tender chicken tossed with steaming penne pasta, garlic, onions, fresh basil, prosciutto, tomato basil sauce, Absolut vodka, shredded parmesan cheese & a dash of cream 11.99

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

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