



# Welcome to the Sitting Duck 2/16/19

## 20 BEERS ON TAP!

Paddle Sampler  
Any 4 Beers On Tap

Coors Light  
Miller Lite  
Fat Tire Ale  
VooDoo Ranger IPA

Yuengling  
Yuengling Gold Pilsner  
Commodore Perry IPA  
Saranac S'more Porter

Killian's Irish Red Ale  
Harpoon Irish Red IPA  
Brooklyn Defender IPA  
Angry Orchard Crisp

Harpoon Irish Stout  
Blue Moon  
Wicked Ram Juicy IPA  
Harpoon IPA

Torpedo Extra IPA  
Sam Adams Cold Snap  
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

**Homemade Potato Pancakes**- Fried golden brown with a side of sour cream & applesauce 8.99

**Soft Pretzel Bites** – Soft Bavarian style pretzel nuggets served warm with a homemade cheddar cheese sauce 9.49

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

New! **Chocolate Cheesecake 6.99** New! **Chocolate Lava Chip Cookie with Ice Cream 6.99**

New! **Peanut Butter Fudge Nut Brownie 6.99** New! **Warm Cherry Crisp with Ice Cream 6.99**

All lunch specials include a cup of homemade soup & a tease of soft serve frozen dessert

**Whiskey Pulled BBQ Pork**- Slow roasted for 14 hours, then hand pulled and simmered with our own special blend of bbq sauce & Tennessee Whiskey. Served on a *sour dough roll* with potato wedges, pickle & coleslaw 11.99

**Baked Stuffed Shrimp**- Black Tiger shrimp stuffed with lump crabmeat stuffing. Served with rice pilaf 15.99

**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 13.99

**Lobster Quesadilla**- Homemade with lobster meat, cheddar jack cheese, Serrano peppers, diced tomatoes, red onion & fresh cilantro. Served with refried beans & spicy rice 14.99

**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

**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 12.99

**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 14.99 Beef Tenderloin 15.99

**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 11.99

**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 sour dough roll with french fries, pickle & slaw 15.99

**Black Angus Ribeye**- Hand cut 10oz rib-eye steak, grilled perfectly then finished with a drizzle of garlic herb butter. Served with french fries & coleslaw 15.99

**Petite Tenderloin of Beef**- Hand cut in house, pan seared then finished in the oven.

Sliced with mashed potatoes then drizzled with mushroom marsala wine sauce and steamed seasonal house vegetables 15.99

**Buffalo Shrimp Wrap**- Warm flour tortilla over-stuffed with ale battered shrimp, real bleu cheese crumbles, baby spinach, diced tomatoes & a drizzle of buffalo sauce. Served with French fries & coleslaw 14.99

**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 13.99

**Honey Mustard Salmon Fillet**- Broiled then brushed with honey mustard sauce & Georgia pecans. Served with rice pilaf & lemon crown 14.99

**Blackened Grouper**- Cajun spiced fresh Grouper filet pan seared then topped with fresh diced tomatoes & chopped scallions. Served with rice pilaf 13.99

**Butcher's Blend Burger** - ½ pound of freshly ground short ribs, chuck, & brisket, grilled on a Sourdough roll. Served with crispy French fries, lettuce, sliced tomato, onion & coleslaw 13.99

**Sautéed Shrimp Scampi**- Sautéed Tiger Shrimp served over steaming Linguini with fresh garlic, seasonal house vegetables, lemon, white wine & butter 14.99

**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 13.99