

A turn-of-the-century restaurant and bar, famous for traditional regional seafood, sizzling steaks, classic cocktails and live piano music, in the heart of Cape May.



"Best place in Cape May to get a martini"

- PHILA. MAGAZINE

"Quintessentially Cape May" - ZAGAT

106 DECATUR STREET

CAPE MAY, NJ 08204



Dinner & Cocktails from 5 pm

Live Piano Music every night from 5:30 pm

Jazz Trio every Tuesday from 8 pm

Thursdays in the off-season

APPETIZERS

MERION CLAMS CASINO 10

FRIED CHESAPEAKE BAY OYSTERS 13
chipotle-lime remoulade, sliced jalapeños

JUMBO SHRIMP COCKTAIL 14

MARYLAND CRAB CAKE APPETIZER 14
roasted pepper-thyme beurre blanc

SALADS & SOUPS

APPLE, SPICED WALNUT AND STILTON SALAD 9
field greens, Champagne vinaigrette

CLASSIC ICEBERG WEDGE 9
house Maytag blue dressing, red and yellow cherry tomatoes, crispy crumbled bacon

CAESAR SALAD 9
romaine, baby kale, Caesar dressing, garlic croutons, shaved parmesan, and *boquerones* (marinated white anchovies - optional)

GARDEN SALAD 7

JERSEY SHORE CLAM CHOWDER 8

CHEF'S SOUP OF THE DAY 7

FRENCH ONION SOUP 9
melted Gruyère and Provolone cheese

\$19 EXPRESS DINNERS

A smaller-portioned entrée or a sandwich, chef's choice of sides (sorry, no substitutions), a small green salad or cole slaw, and a mini dessert ... served all at once!

GRILLED FAROE ISLAND SALMON

FRIED CHESAPEAKE OYSTERS

ROAST CHICKEN AND ROASTED VEGETABLES - game jus

GRILLED HANGER STEAK SLIDERS

MARYLAND CRAB CAKE SANDWICH

HAMBURGER OR CHEESEBURGER

POTATO, FRESH MOZZARELLA, PROSCIUTTO AND ROSEMARY FLATBREAD

SPECIAL & SEASONAL OFFERINGS

(these additional menu items will change frequently)

STARTERS

CAPE MAY SALTS 12

5 local raw oysters with red wine-shallot mignonette

YELLOWFIN TUNA TARTARE 14

avocado purée, tomato confit, cucumbers, cumin, cilantro

ROASTED RED AND GOLDEN BEET SALAD

WITH WARM GOAT CHEESE FRITTERS 12

pickled red onion, mixed baby greens, creamy horseradish dressing

MAPLE-BOURBON GLAZED PORK BELLY 14

with fiddlehead ferns and dirty rice

LOW COUNTRY SHRIMP AND CHEESY GRITS

WITH ANDOUILLE SAUSAGE creole butter

Appetizer 13 / Entrée 24 (with spinach)

P.E.I MUSSELS WITH

MADRAS CURRY-COCONUT SAUCE 14

POTATO, FRESH MOZZARELLA

AND PROSCIUTTO FLATBREAD 13

rosemary, Parmesan cheese, white truffle oil

ENTRÉES

CAPE MAY SCALLOPS WITH

SESAME-GINGER GLAZE 29

pan-seared, served over seaweed salad, toasted sesame-sticky rice cake, shiitake mushrooms, carrots, snow peas

GRILLED SWORDFISH, RAMP-ASPARAGUS RISOTTO 28

with seafood fumé

GRILLED FAROE ISLAND SALMON 27

braised cabbage, new potatoes, whole grain mustard cream sauce

MARYLAND CRAB CAKES 29

roasted red pepper-thyme beurre blanc, corn, tomato salsa

SMOKED PORK CHOP PIPÉRADE, POTATOES PAVÉ 26

Classic Basque dish; red and yellow bell peppers simmered with tomatoes, sherry vinegar and pimente d'Espelette

STEAK FRITES grilled 10 oz. hanger steak 24
shoestring fries, haricot verts, green peppercorn sauce

ROAST LEMON-THYME HALF CHICKEN
WITH ROASTED VEGETABLES 21

VEGETABLES TAKE CENTER STAGE!

SWEET VIDALIA ONION STUFFED WITH
FRENCH LENTILS 18

asparagus, sautéed spinach, crispy fried onions, piped potatoes purée, red wine sauce

PESCATARIANS AND CARNIVORES...

ADD A MID-SIZED PORTION OF YOUR CHOICE:

Cape May Scallops 12 oz. 12; Shrimp 4 oz. 9;
Faroe Island Salmon 4 oz. 8; Chicken Breast 12 oz. 5;
Filet Mignon 4 oz. 14; Hanger Steak 5 oz. 8;
sliced NY Strip Steak 6 oz. 16

Dinner

Cocktails

Live Piano Music

RESERVATIONS:

www.merioninn.com

609-884-8363

MERION INN CLASSICS

Generations of Cape May locals and visitors have returned again and again for these Delaware-Chesapeake regional specialties. Find out why!

Served with choice of two sides:
fresh seasonal vegetable, cole slaw, jasmine-wehani rice medley, mashed potatoes, Merion potato cup, French fries.

MERION CRAB IMPERIAL 29

MERION LOBSTER IMPERIAL 32

MERION STUFFED FLOUNDER 30

PLAIN LOBSTER TAIL 40

MERION STUFFED LOBSTER TAIL 42

MERION SURF AND TURF 49

4 oz.** filet mignon with an 8 oz. Merion stuffed lobster tail

PLAIN SURF AND TURF 47

4 oz.** filet mignon with an 8 oz. plain lobster tail

SIMPLE ENTRÉES

Served With Two Sides

FROM THE SEA - Pan-Seared Or Fried
Flounder 27, Faroe Island Salmon 25,
Cape May Scallops 27, Shrimp 26,
Seafood Sampler 32

FROM THE LAND

Filet Mignon 32, NY Strip Steak 34,
Hanger Steak 24,
Black Angus Prime Rib Au Jus 36/48
Chicken Breast 19