

the INN of CAPE MAY

ESTABLISHED 1894

STARTERS

JUMBO SHRIMP COCKTAIL 16

House Smoked Cocktail
Sauce & Lemon

CHARCUTERIE PLATE 25

Chef's Choice Hummus,
Assorted Meats &
Cheeses, Pate, Olive
Tapenade, Honey, Fresh
Fruit, Assorted Crackers

LOADED TOTS 12

Crispy Fried Tots, Bacon,
Cheddar, Green Onion &
Ranch

CLAM DIP 15

Local Clams, Holy
Trinity, Cream Cheese
& Parmesan Baked to
a Golden Brown with
Toasted Panko, Grilled
Naan

CHEESESTEAK EGGROLLS 16

Shaved Ribeye, American
Cheese, Siracha Ketchup

ONION RINGS 14

Sweet Onion, Panko,
Chipotle Aioli

THE PRETZEL 20

Twin Soft Pretzel Sticks,
House-Made Crab Dip,
Cheddar & Jack Cheese

CHICKEN EMPANADAS 15

Bell Pepper, Onion,
Chicken, & Cooper Sharp
Cheddar Bechamel,
Lettuce & Pico

GRILLED CORN RIBS (GF) 12

Grilled Sweet Corn, Cotija,
Cilantro, Spicy Citrus Aioli,
Lime Juice

PICKLE-BRINED WINGS (8) (GF) 17

Choice of Dry Jerk, Sweet
Thai, Naked, or House Hot
with Celery & Blue Cheese

HARVEST FLATBREAD 16

Tomato, Pepper,
Mushroom, Broccoli,
Mozzarella with a Sweet
Pomodoro Sauce

FRESH OYSTERS 1/2 doz. 20 full doz. 38

Mignonette, Smoked
Cocktail Sauce, Lemon

SIDES 6

ROASTED GARLIC
MASHED

FRIES

ASPARAGUS (GF)

GARLIC BROCCOLINI

BASMATI RICE

TRI COLOR COUS COUS

SOUPS & SALADS

CHEFS DAILY SELECTION 11

FRENCH ONION 10

Toasted Garlic Crouton,
Greyere, Parmesan

NEW ENGLAND STYLE

CLAM CHOWDER 11

Clams, Bacon, Vegetables,
Fresh Thyme

CAESAR 14

Chopped Romaine,
Reggiano, Crispy
Prosciutto, Garlic & Onion
Croutons

CAPE MAY COBB 17

Chopped Romaine,
Grilled Chicken, Tomato,
Chopped Egg, Bacon,
Avococado, Crumbled
Blue Cheese & Blue
Cheese Dressing

PEAR SALAD 16

Chopped Frisse &
Radicchio, Candied
Pumpkin Seeds, Fresh
Chilled Grilled Pears,
Crumbled Blue Cheese,
Sweet & Sour Honey
Vinaigrette

SALAD ADDITIONS

CRAB +16 GRILLED

SHRIMP +10

GRILLED SALMON +11

GRILLED CHICKEN +8

MAINS

CRAB CAKES (GF) 48

Twin 4oz. Jumbo Lump
Cakes, Rice Pilaf &
Roasted Red Pepper
Puree, Asparagus

GRILLED SALMON

FRESCA (GF) 38

Mediterranean Salsa
Fresca, Asparagus

PORK MILANESE 38

12 oz Bone-In Pork
Chop, Seasoned Panko,
Arugula, Heirloom Cherry
Tomatoes, Fresh Lemon
Vinegrette & Shaved
Pecorino

SKILLET SCALLOPS 48

Blacked Scallops,
Mushroom Risotto & Pear
Compote

STEAK FRITTE 56

Chargrilled 14oz Bone-in
Ribeye Served over Truffle
Parmesan Fries

CHICKEN & BROCCOLI ALFREDO 34

Meyer Lemon Alfredo,
Grilled Chicken, Broccoli
& Toasted Focaccia over
Penne

STUFFED ZUCCHINI 29

Rice, Tomato, Garlic,
Shallots, Basil, and
Mozzarella Cheese
Drizzled with Aged
Balsamic Glaze

SPICY PORK RAGU 34

Fresh Ground Chorizo
and Mild Italian Sausage,
Fresh Herbs, and a San
Marzano Tomato Sauce
over Penne

GRILLED SWORDFISH 36

Chargrilled Swordfish
Steak, Rice, and
Vegetable with Raspberry
Basil Puree

TUSCAN SHRIMP 26

Pan-seared Jump Shrimp,
Sundried Tomato, Capers,
Spinach, and Creamy
Garlic Sauce over Jasmine
Rice

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 3% surcharge will be added to your total bill when paying with a credit card. | ATM Machine available in our Lobby.