

the INN of CAPE MAY

ESTABLISHED 1894

STARTERS

TUNA TARTAR 21

Fresh Daily, Soy, Ginger, Jalapeño, Tuna Blend Over Sliced Avocado With A Sesame Ginger Drizzle, Served With Corn Tortillas

CHARCUTERIE PLATE 25

Assorted Cheese And Meat Display, Hummus, Olive Tapenade, Fresh Fruit, And Crackers

CHARRED ANJOU PEARS 18

Honey Goat Cheese, Prosciutto, Fresh Basil, Balsamic Glaze, Chilled Anjou Pears

CLAM DIP 16

Local Clams, Holy Trinity, Cream Cheese, And Parmesan Baked To A Golden Brown With Toasted Panko, Grilled Naan

SEAFOOD EGG ROLLS 24

Hand-Rolled Daily, Shrimp And Crab Imperial Stuffed Rolls, Lemon Aioli

ONION RINGS 14

Hand-Cut Sweet Onion, Seasoned Panko And Chipotle Aioli

CRAB PRETZEL 20

House Made Crab Dip, Cheddar Cheese And Lemon Served With Twin Soft Pretzel Sticks

CORN RIBS 12

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

PICKLED BRINE WINGS (8) 17

House-Brined Choice Of Dry Jerk, House Hot, Carolina BBQ, Or Sweet Tai, Celery And Blue Cheese

FLATBREAD 19

Garlic, Olive Oil, Spinach, Prosciutto, Buffalo Mozzarella

SHRIMP COCKTAIL 16

House Smoked Cocktail Sauce & Lemon

FRESH OYSTERS

1/2 doz. 20 / full doz. 38

Mignonette, Smoked Cocktail Sauce, Lemon

SOUPS & SALAD

FRENCH ONION SOUP 10

NEW ENGLAND CLAM CHOWDER MP

SOUP OF THE DAY MP

Ask Your Server for the Daily Special

BABY KALE AND APPLE SALAD 16

Baby Kale, Apple, Pistachio, Goat Cheese, Garlic Crouton, Maple Dijon Vinaigrette

CEASAR 14

Chopped Romaine, Reggiano, Crisp Prosciutto, Garlic, And Onion Croutons

BERRY SALAD 16

Mixed Greens, Fresh Berries, Slivered Almond And Blue Cheese Crumble, Balsamic Vinaigrette

SALAD ADDITIONS:

Crab 16
Grilled Shrimp 10
Grilled Salmon 11
Grilled Chicken 8

MAINS

CRAB CAKES (GF) 52

Twin 40z Jumbo Lump Cakes, Rice Pilaf And Asparagus, Roasted Red Pepper Puree And Fresh Lemon

SALMON FRESCA 38

Grilled 8oz Salmon, Topped With Mediterranean Salsa Fresca And Asparagus

PORK MILANESE 38

Hand-Pounded 12 Oz Fresh Cut Bone-In Chop, Seasoned Panko, Arugula, Heirloom Cherry Tomato, Fresh Lemon Vinaigrette, And Shaved Pecorino

COWBOY FILET 59

Char Grilled 8oz Center Cut Filet, Sea Salt-Crusted Baked Potato, Asparagus, Cowboy Butter

SKILLET SCALLOPS 48

Blackened Scallop Over Mac N Cheese With Toasted Panko

RICOTTA & LEMON PENNE 33

Jumbo Shrimp, Lemon Zest, Fresh Basil, Ricotta, Garlic, Arugula

GRILLED TRIGGER FISH 48

Wilted Spinach, Tomato Basil Beurre Blanc, Lobster Risotto

HERB-CRUSTED HALF CHICKEN 38

Lemon Oil, Fresh Herbs, Sous Vide Half Chicken, Garlic Broccolini, Roasted Garlic Mashed

STUFFED DELACATE SQUASH 29

Heirloom Tomato, Spinach, Couscous, Roasted Red Peppers, Aged Balsamic Glaze

SIDES 7

LOBSTER RISOTTO +7 | SIDE GARDEN SALAD | BAKED POTATO (Sour Cream & Butter)
ROASTED GARLIC MASHED | FRIES | GRILLED ASPARAGUS | GARLIC BROCCOLINI | MAC & CHEESE

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.