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FOR RESERVATIONS CALL 610-363-7200

Gift Certificates available in any amount



**SOUPS AND SALADS**

**KENNETT Square Mushroom Bisque** 6.50

**Old COUNTRY ONION, SLICED STEAK SOUP** 6.50  
freshly made with tender onions and topped with three grated cheeses

**ADDITIONS FOR THE SALADS**

chicken breast 6.45 jumbo shrimp 9.50  
salmon filet 9.00 calamari 6.50  
jumbo lump crab cake 10.00

**CLASSIC CAESAR SALAD** SMALL 4.50 / LARGE 8.50  
organic romaine, grated romano and ciabatta croutons – chef made

**ROASTED BABY BEET SALAD** SMALL 5.50 / LARGE 8.75  
mixed greens with baby beets, roasted pecan halves and gorgonzola cheese tossed in brown sugar drizzle

**WEDGE SALAD** 7.50  
wedge of iceberg lettuce, hard boiled egg, topped with diced tomatoes, cucumber, red onion and bacon with roquefort dressing

**ROQUEFORT SALAD** 8.50  
baby greens with poached pear, spiced pecans, roquefort cheese and port wine vinaigrette

**HARVEST SALAD** SMALL 6.50 / LARGE 9.00  
roasted yam salad, granny smith apples, dried apricots, feta cheese with garden greens and vanilla bean vinaigrette

**FRESH GARDEN SALAD** SMALL 4.50 / LARGE 8.50  
spring mix with cherry tomatoes, carrots and cucumber with balsamic vinaigrette

\* **SHIP INN SEAFOOD SALAD** 22.50  
shrimp, scallops and crabmeat tossed with lemon juice, champagne vinaigrette atop a bed of fresh spinach

**SEAFOOD**

GF \* **SEA BASS FILET - ATLANTIC** 26.50  
blackened and topped with tropical fruit salsa

**OVEN ROASTED LUMP CRAB CAKES** 28.00  
Maryland jumbo lump crab cakes, red pepper coulis Small 20.00

\* **SPANISH PAELLA** 27.99  
shrimp, scallops, mussels, clams, calamari, peas, caramelized onions, mushrooms, tomatoes, and chorizo (spanish sausage) in saffron rice and broth

\* **SHIP INN SURF AND TURF** 39.50  
**filet mignon** (6 oz), pan seared and served with oven roasted lump **crab cake** and drawn butter

GF \* **BAKED SALMON FILET** 24.95  
with glazed peach compote

\* **PAN SEARED WILD CAUGHT SCALLOPS** 27.50  
three large scallops over jasmine rice with rose cream sauce

**SHRIMP FRANCAISE and JUMBO LUMP CRABMEAT**  
five medium shrimp lightly egg washed and jumbo lump crabmeat gently sautéed in a lemon butter scampi sauce, served with sautéed spinach over angel hair pasta 26.00  
small plate 20.00

**Sides Orders**

Old Fashioned Onion Rings 5.95  
French Fried Potatoes 5.00  
Asparagus Spears with butter sauce 7.00  
Loaded Baked Potato with bacon, melted cheese and a side of sour cream 7.50

\* GF - gluten free / A 20% gratuity added to parties of 8 or more

Chef De Cuisine Ricardo Victoria wishes everyone Bon Appetit!

\* consuming raw or undercooked meat, seafood, shellfish or eggs may cause illness

**APPETIZERS-LIGHT FARE**

**CHICKEN SALAD "CROISSANT"** 13.50  
white meat chicken, mango and grapes with lettuce, tomatoes, potato chips and pickle

**CHICKEN BRIE QUESADILLA** 12.50  
with tomato salsa and avocado dressing

**CRISPY GREEN BEANS** 5.75  
tempura battered, signature spicy dipping sauce

**FLAT BREAD PIZZA** 9.50  
topped with three cheeses, spinach, Kennett mushrooms, onions and tomatoes

**SMOKED TURKEY and BACON WRAP** 12.95  
with lettuce and tomato in a multi-grain wrap, honey mustard mayonnaise

\* **BLACK ANGUS SIRLOIN BURGER** 12.95  
served with lettuce, tomato, onion, pickle and french fries

\* **OYSTER BAR** 3.25 each  
oysters fresh shucked with cocktail sauce and cucumber mignonette

• bluepoints CT • malpaque NS • delaware bays DE

**JUMBO SHRIMP COCKTAIL** (4) with cocktail sauce 12.50

**MUSSELS** 11.00  
with beer and sausage or wine garlic sauce

**PANCO FRIED GULF COAST OYSTERS** 10.50  
(three) oysters served on greens with chili dipping sauce

**SPINACH / ARTICHOKE CRAB DIP** 9.50  
with toasted pita bread

**STEAMED CLAMS** (12) 9.99  
white wine garlic sauce or marinara sauce

**CRISPY CALAMARI** 9.75  
cornmeal dusted with sweet and sour spicy thai sauce or marinara sauce

**SOUTHWESTERN CHICKEN EGGROLL** 13.50  
grilled chicken, corn, black beans, cheddar cheese wrapped in a tortilla shell with tomato salsa and sour cream

**DYNAMITE SHRIMP** 10.95  
battered, then lightly tossed with sriracha aioli

**ENTREES**

All entrees served with vegetables

**STEAKS-MEATS**

For your enjoyment, may we suggest you cut your steak through the center to confirm desired temperature. Our steaks are dry aged. This is a more expensive process due to shrinkage, but results in a smoother silkier texture and a more dense and flavorful steak

**Compliment Your Steaks -Choice of One**

DEMI GLAZE – MUSHROOM SAUCE – HERB BUTTER – ROQUEFORT CHEESE – AU POIVRE

GF \* **STEAK DIANE** 28.50  
medallions of **FILET MIGNON** with sliced local mushrooms and pepper brandy mustard sauce

GF \* **FILET MIGNON** center cut 6 oz. 30.00  
8 oz. 36.00

\* **NEW YORK STRIP STEAK** 12 oz. 32.00  
with roquefort pecan demi glaze

Addition to above items **SAUTÉED SHRIMP** 9.50  
**LOBSTER TAIL** 17.00

**FILET BEEF TIPS** Hungarian Style 25.00  
Hungarian paprika sauce with "spatzle"

\* **BLACKBERRY BARBEQUED PORK LOIN CHOPS**  
boneless, brushed with a savory blackberry glaze and char-grilled, paired with toasted pecan stuffing 24.00  
small plate 19.00

**GOAT- BRIE CHEESE SPINACH CREPE** 19.50  
with petite salad

**VEAL/PORK "ZURICH STYLE"** 24.95  
julienne style sliced veal/pork, mushrooms, onions, demi glaze. with German Mini Dumplings-"spatzle"

**CHICKEN BREAST FRANCAISE** 19.00  
sautéed with a light lemon butter sauce

# White Wines

## chardonnay

110	Michel Dutoir Pouilly Fuisse Burgundy, France	54
111	Mount Eden Vineyards Edna Valley, California	53
112	Hess Select Monterey, California	37
113	Kendall Jackson "Vintner's Reserve" Santa Rosa, Calif	9.5 39
114	Beringer "Founder's Estate", California	35
115	Lindemans "Bin 65" South Eastern Australia	8. 31
	Fetzer Select "Valley Oaks" Mendocino,	30

## sauvignon blanc

130	Duckhorn Vineyards Napa Valley, California	69
131	Robert Mondavi "Private Selection" Woodbridge, Calif	36
133	Santa Rita "120 Series" Valle Central, Chile	9. 33

## other white wines

142	Rudi Wiest Riesling Mosel River German	9. 34
143	Barton & Gustier Vouvray, France	35
145	Ecco Domani Pinot Grigio, Italy	8 37
146	Cavit Pinot Grigio Delle Venezie, Italy	26

## blush wines

150	Beringer White Zinfandel California	23
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## sparkling wines

160	Dom Perignon Champagne, France	191
161	Perrier Joet « Grand Brut » Champagne France	90
162	Gh Mums « Extra Dry » Champagne France	86
163	Korbel « Brut » Sonoma, California	39
164	Wycliff « Brut » Modesto, California	8. 36
165	Martini & Rossi Asti Spumante Torina, Italy	37
166	Proseco Italy	8. 39

# Red wines

## cabernet sauvignon

170	Stag's Leap Wine Cellars Napa Valley, California	126
171	Beringer Knight's Valley, California	70
172	Liberty School Pasa Robles, California	40
173	Bogle Graton, California	40
174	Excelsior South Africa	36
175	Beringer "Founder's Estate" California	37
176	Robert Mondavi "Private Selection" Woodbridge, CA	36
177	Firestone "Discoveries" California	8 33

## merlot

190	Duckhorn Vineyards Estate Napa Valley, Calif	139
191	Mill Creek Estate Sonoma, California	10. 59
193	Blackstone Woodbridge, Calif	8.5 39
194	Turning Leaf Modesto, California	28
195	Yellow Tail South Australia	24

## pinot noir

200	Duck Pond Willamette Valley, Oregon	60
201	Montoya Monterey, California	38
202	Joseph Drouhin "La Foret" Burgundy, France	33
203	Pepperwood Grove Delle Venezie, Italy	8 29

House wines 7.50 per glass

Chardonnay- Cabernet Sauvignon- Merlot- Pinot Grigio-  
Sauvignon Blanc- White Zinfandel

## other red wines

210	Domaine de Saint Siffrein Chat du Pape France	89
211	Greg Norman Cabernet/Merlot Australia	9. 39
212	Ravenswood Zinfandel Sonoma, Calif	38
213	Budini Malbec Mendoza, Argentina	8. 33
214	Baron Lafite Rothschild « Reserve » Bordeaux Fr	41
217	DeBortoli « Family Selection » Shiraz Aust	8. 31
218	Joseph Drouhin Beaujolais Beaujolais France	29
219	Ruffino Chianti Tuscany, Italy	8. 31
220	Conch y Toro Cabernet-Merlot	24
221	Layer Cake Malbec	48
222	Apothic Red « Wine Makers Blend »	9. 36
223	Sterling-Meritage	9. 36

## Beers

### Domestic Bottle-4.50

Budweiser  
Budweiser Light  
Coors  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling Lager

### Domestic Bottle-5.25

Dogfish Head 60 min IPA  
Yards Philadelphia Pale Ale

### Imported Bottle-5.25

Amstel Light  
Becks  
Becks Dark  
Blue Moon  
Corona  
Corona Light  
Guinness  
Sierra Nevada  
Stella Artois

### Draft Beer

Miller Lite, 4.  
Sam Adams Seasonal 5.  
Victory Hop Devil 5.  
Yuengling Lager 4.

### hard cider

Angry Orchard 5.25

### alcohol free

### wine

Chardonnay 6.  
White Zinfandel 6.

### beer

Becks 5.25  
Buckler 5.25

### sparkling water

lg s. Pellegrino 8.  
sm Perrier 4.

### still water

lg aqua panna 7.  
sm. Fiji 4.