

Gift Certificates available in any amount

FOR RESERVATIONS CALL 610-363-7200

**SIGNATURE COCKTAILS**

- Espresso Martini
- White Godiva Raspberry Martini
- Pomegranate Martini
- Raspberry Cosmo
- Ship Inn Coffee



visit our website [www.shipinn.net](http://www.shipinn.net)

**HAPPY EASTER**

**WINES BY THE GLASS**

- Rudi West Riesling
- Delle Venezie Pinot Noir
- Avia Pinot Grigio
- Santa Rita Sauvignon Blanc
- Apothic Red Blend
- Kendall Jackson Chard. Res.
- Blackstone Merlot
- DeBertoli Shiraz
- Budini Malbec
- Greg Norman Cab/Merlot

**APPETIZERS-LIGHT FARE**

- \* **OYSTER BAR** 3.50 each  
oysters fresh shucked with cocktail sauce and cucumber mignonette
- bluepoints CT    • malpaques NS    • delaware bays DE
- JUMBO SHRIMP COCKTAIL** (4) with cocktail sauce 13.50
- SPINACH ARTICHOKE CRAB DIP** 10.50  
with toasted pita bread
- PANCO FRIED GULF COAST OYSTERS** 10.50  
(three) house breaded oysters served on greens with chili dipping sauce
- BAKED BRIE** 10.50  
fresh mixed berries, raspberry cream sauce, berry balsamic drizzle
- SHRIMP LEJON** 14.75  
three baked jumbo shrimp wrapped in crisp applewood smoked bacon, served with horseradish crème
- SAUSAGE STUFFED MUSHROOMS** 9.75  
with parmesan and parsley
- CRISPY CALAMARI** 10.50  
cornmeal dusted with sweet and spicy thai sauce on mixed greens with jalapeno chips

**SEAFOOD**

- \* **Hong Kong Style SEA BASS** 28.00  
asian mushrooms, asparagus and ginger coriander broth
- OVEN ROASTED LUMP CRAB CAKES** 29.50  
our award winning recipe, jumbo lump crab meat gently tossed with regional seasonings and red pepper coulis
- BROILED SEAFOOD PLATTER** 48.00  
maine lobster tail, jumbo shrimp, salmon, crab cake, clams, mussels broiled to perfection with drawn butter
- \* **ROASTED ATLANTIC SALMON FILET** 26.00  
dill/brie and shrimp sauce
- SHRIMP FRANCAIS AND JUMBO LUMP CRABMEAT** 28.00  
four medium shrimp lightly egg washed and jumbo lump crabmeat gently sautéed in a lemon butter scampi, served with sautéed spinach over angel hair pasta

**Sides Orders**

- Old Fashioned Onion Rings 6.95
- French Fried Potatoes 5.00
- Loaded Baked Potato with bacon, melted cheese and a side of sour cream 7.50
- Buttered mushroom caps 7.00

**Children's Menu**

- Chicken Fingers 11.95
- Smoked Ham 12.50

A 20% gratuity added to parties of 8 or more

**SOUPS AND SALADS**

- KENNETT Square Mushroom Bisque** 7.50
- Lobster Bisque** smooth, creamy, drizzled with sherry wine 8.50
- CLASSIC CAESAR SALAD** 8.50  
organic romaine, baby kale, grated romano and ciabatta croutons – chef made
- ROASTED BABY BEET SALAD** 8.75  
local lettuces with baby beets, baby greens, roasted pecan halves, and gorgonzola cheese tossed in a brown sugar vinaigrette
- ICEBERG WEDGE SALAD** 8.50  
wedge of iceberg lettuce topped with diced tomatoes, cucumber, hard cooked eggs, red onion and bacon with roquefort dressing
- APPLE SALAD** 8.75  
with spring mix, mozzarella cheese, golden raisins, spiced pecan, cider lime vinaigrette
- SPINACH SALAD** 9.00  
with candied walnuts, poached pear and pomegranate dressing

**ENTREES**

All entrees served with buttermilk mashed red bliss potatoes, roasted seasoned carrots and asparagus

\* GF - gluten free

**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

- \* **STEAK DIANE** 31.50  
medallions of FILET MIGNON with sliced local mushrooms and pepper brandy mustard sauce
- \* **GRILLED FILET MIGNON** 6 oz., 34.00  
center cut, specially trimmed of all fat and grilled to your order with mushroom pancetta bruschetta
- \* **BLACKENED NEW YORK SIRLOIN STEAK** 12 oz. 32.00  
with roquefort sauce and crisp onion rings
- \* **Surf and Turf** 49.00  
maine lobster tail with drawn butter, 6 oz. center cut filet mignon, with béarnaise sauce
- RACK OF LAMB-HERB CRUSTED** 34.00  
with lingonberry demi glaze
- Veal "Zurich Style"** 26.75  
julienne style sliced veal/pork, mushrooms, onions, demi glaze. with German Mini Dumplings-"spatzle"
- Lancaster Hickory Smoked Ham** 19.75  
hand carved, glazed with bourbon sauce

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