



Thanksgiving Day

Starters

Lobster Bisque smooth, creamy and drizzled with sherry wine 8.

Smoked Butternut Squash and Apple Bisque 7.

Kennett Square Mushroom Bisque 7.50

Appetizers

Baked Brie Cheese raspberry sauce and mixed berries 10.50

Crab Ravioli with lobster thermidor sauce 11.50

Jumbo Shrimp Cocktail

with cocktail sauce 13.50

Wild Mushroom Risotto roquefort alfredo sauce and berry balsamic drizzle 10.50

Jumbo Lump Crabmeat

served with lemon and cocktail sauce 14.50

Oyster Bar

selection of oysters on the half shell with cocktail sauce and cucumber mignonette 3.25 each

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Salads

Classic Caesar Salad

with romaine lettuce, grated cheese and croutons, chef prepared 8.50

Spinach Salad candied walnuts, goat cheese, grapes and pumpkin vinaigrette 9.50

Iceberg Wedge Salad

wedge of iceberg lettuce topped with applewood bacon, crumbled bleu cheese, egg, tomato, red onions, julienne carrots and roquefort dressing 7.95

Roasted Baby Beet Salad

local lettuces with baby beets, roasted pecan halves and gorgonzola cheese tossed in a brown sugar vinaigrette 8.95

Harvest Salad

roasted butternut squash, almonds, parmesan cheese, cranberries with cider vinaigrette on a bed of greens 8.

Entrees

All entrees served with green beans, baby carrots, mashed and sweet potatoes

Seafood

Pan Seared Wild Caught Scallops

pappardelle pasta, herb garlic butter and rose' tomato sauce 28.

Jumbo Lump Crab Cakes

our award winning recipe, jumbo lump crab meat gently tossed with regional seasonings and red pepper coulis 29.

Grilled Atlantic Salmon Filet

over jasmine rice, coated in teriyaki glaze 27.50

Wild Caught Maryland Rockfish

seared with pumpkin chipotle sauce 29.50

Steaks

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

Filet Mignon 6 oz

tender filet of prime tenderloin specially trimmed of all fat and grilled to order with cabernet peppercorn demi glaze 29.50

New York Sirloin Steak 12 oz topped with walnuts, roquefort demi glaze 32.

Oven Roasted Turkey oven roasted with Georgia pecan stuffing, and cranberry sauce 24.75

Children's Portion/ Oven Roasted Turkey 14.50

Steak Diane tenderloin medallions topped with jumbo lump crab and sauce béarnaise 29.50

Additions to above items

Sautéed Shrimp 9.50

Lobster Tail 18.

Side orders

Old Fashioned Onion Rings 6.

Skillet Mushroom Caps 7.

Creamed Spinach with Artichoke 9.50

A 20% gratuity is added to groups of 8 or more

Consuming raw or undercooked meat, seafood, shellfish or eggs may cause illness

Happy Thanksgiving from the staff at Ship Inn Seafood & Steak!

Menu subject to change