

Holiday Menu

Mother's Day

May 10, 2020

3:30pm - 7:00pm

EXECUTIVE CHEF
CHARLIE BICKEL

EXECUTIVE SOUS CHEF
PAUL BRYAN JR.

Appetizers

ALL SEAFOOD ITEMS PREPARED FRESH DAILY.

CRISPY CALAMARI

Fresh rings of calamari accompanied with jalapeño and lemon, tossed with a choice of garlic aioli or sweet Thai chili sauce. 12.5

BRUSSELS AND BACON

Sautéed Brussels sprouts with garlic, olive oil, red onion and thyme, tossed with aged cheddar cream, applewood smoked bacon and parmesan reggiano. 9

KENNETT SQUARE MUSHROOMS STUFFED WITH CRAB IMPERIAL

Local cremini mushrooms stuffed with our tasty crabmeat imperial mixture. 14

PAN SEARED SEA SCALLOPS

Served with a red pepper purée and béchamel sauce finished with pesto and pine nuts. 14.5

LITTLE NECK CLAMS CASINO

Tender clams topped with bacon, roasted red and sweet green bell peppers, finished with Romano and Asiago cheese. Served with drawn butter. 12.5

Raw Bar

OYSTERS ON THE HALF SHELL

(Upon Availability)
Served with cocktail sauce and chipotle mignonette.
3 per oyster (Min 6)

ASIAN AHI TUNA

Seared sesame Ahi tuna with vegetable sushi, seaweed salad, tomato caper spread, soy ginger glaze and wasabi cream. 12.5

SHRIMP COCKTAIL

Jumbo gulf shrimp served with a tangy cocktail sauce.
3.5 each (Min 3)

MENDENHALL SEAFOOD TOWER

Oysters on the Half Shell, Jumbo Shrimp Cocktail, Little Neck Clams on the Half Shell, Jonah Crab Claws, Jumbo Lump Crab Meat Cocktail, Maine Lobster Salad
For Two 80 For Four 135

Soups

CARAMELIZED FRENCH ONION SOUP

Sweet onions under a blanket of perfectly melted medley of cheeses topped with crispy fried leeks. 8.5

SNAPPER TURTLE SOUP

(House Specialty)
Served with sherry wine.
Small 6 Large 9

LOBSTER BISQUE

Authentic creamy bisque garnished with lobster. Small 6 Large 9

Salads

ADD A SMALL HOUSE SALAD FOR 5 OR CAESAR SALAD 5 WITH ANY MAIN COURSE.

HOUSE SALAD

A medley of crisp baby field greens and romaine, topped with julienne garden vegetables, tomatoes, cucumbers, red onions and ripe olives. 6.5/8.5

CITRUS BEET SALAD

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges and toasted pistachios, tossed with a citrus vinaigrette. 7.50/10.5

CAESAR SALAD

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons and tossed in a creamy Caesar dressing. 7.5/10.5

CLASSIC BLEU CHEESE WEDGE

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, bleu cheese crumbles accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle. 7.5

It is recommended, by the County Health Department, to remind all guests that consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne illness. Especially if you have certain Medical Conditions.

Main Courses

Signature House Cuts

SIGNATURE CUTS SERVED WITH HOUSE THYME BUTTER OR BÉARNAISE AND CRISPY FRIED LEEKS

CENTER CUT FILET MIGNON

6 oz - 30 / 12 oz - 44

N.Y. STRIP

14 oz 34

Enhance Your Steak

SIGNATURE SIDES

Sauteed Onions 2 / Sauteed Mushrooms 3

CREATE YOUR OWN SIGNATURE SURF & TURF

Add any of the following to your Signature Cut:

Jumbo Lump Crab Cake 16

6 oz Maine Lobster Tail 22 6 oz Maine Stuffed Lobster Tail 32

SLOW ROASTED PRIME RIB OF BEEF

Horseradish aioli and au jus.

12-14 oz. Queen. 28 16-18 oz. King. 34

(Not Available Wednesday Nights)

GRILLED LAMB CHOPS

Flash grilled and enriched with an apple rosemary demi-glace.

4 Chops 34 / 6 Chops 44

Veal, Poultry & Fowl

MARINATED ROASTED DUCK

A half duck perfectly roasted and finished with plum hoisin glaze. Served over wild rice. 30

JUMBO LUMP CRAB CHICKEN OR VEAL FRANÇAISE

Sautéed egg battered chicken medallions finished with jumbo lump crabmeat and a caper lemon white wine butter sauce served over fresh linguini. 27/32

Fresh Seafood

MENDENHALL SIGNATURE CRAB CAKES

Jumbo lump crabmeat broiled to perfection.

Served with a chipotle remoulade sauce.

One Crab Cake 24

Two Crab Cakes 36

SHRIMP AND SCALLOPS MENDENHALL STYLE

Pan seared jumbo shrimp and sea scallops, thyme butter and finished with our tomato caper relish and served with asiago roasted garlic mashed potatoes. 31

LOBSTER TAILS

6 oz. tail broiled and served with drawn butter.

One Tail 26 Two Tails 43 Three Tails 67

Add 4 oz. Jumbo Lump Crabmeat to Lobster Tail Additional 11 per Tail.

CHEF'S FISH SPECIAL OF THE DAY

Market Price

VEGETARIAN SPECIAL

ABOVE ENTREES (UNLESS NOTED) SERVED WITH VEGETABLE OF THE DAY AND ASIAGO ROASTED GARLIC MASHED POTATOES

Children's Menu

FOR CHILDREN UNDER 10

GRILLED CHICKEN BREAST AND FRENCH FRIES 11

CHICKEN FINGERS AND FRENCH FRIES 12

FRIED SHRIMP AND FRENCH FRIES 11

6 OZ CUT OF PRIME RIB & FRIES (THURSDAY-SUNDAY) 18

CHEESEBURGER AND FRENCH FRIES 14

It is recommended, by the County Health Department, to remind all guests that consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne illness. Especially if you have certain Medical Conditions.