



The Ship Lantern Inn
Est 1925

Happy Valentine's Day Appetizers

Filet of Beef Tenderloin Carpaccio \$16 Rosemary Crusted with an Aromatic Salsa	Blue Point Oysters on Half Shell (6) \$16 Cajun Cocktail Sauce (GF)
Escargot Bourguignonne \$11 Fine Herb, Butter, Garlic Consume	Caesar Salad a la Maison \$9 Our Classic House Made Caesar
Jumbo Panama Shrimp Cocktail (5) \$16 Cocktail Sauce & Honey Lime Aioli	Baked Clams Ship Lantern Inn \$12
Maryland Crab Bisque W/ Fino Sherry \$8	Mozzarella alla Caprese \$9 House Made Mozzarella and Ripe Tomato
French Onion Soup Gratinee \$8	Seafood Sampler For One \$21 Clams 1/2, Oysters 1/2, Jumbo Shrimp Cocktail, and Maryland Lump Crabmeat
Ahi Tuna Tartare & Lump Crab \$17 Tuna, Lump Crab & Avocado	

Fresh Garden Greens

Ship Lantern Inn Dressing is Served with your Dinner (GF)

Entree's

Select Diver Sea Scallops \$38 Wild Mushroom and Julienne Leek Beurre Blanc	
Fillet of Faroe Island Salmon \$35 Hudson Valley Honey and Soy Glaze (GF)	
Roast Long Island Duckling \$37 Chambord and Wild Berry Sauce (GF)	
Porcini Dusted Fillet of Chilean Sea Bass \$41 Teriyaki Glaze and Shallot Beurre Blanc (GFO)	
Maine Lobster & Maryland Crab Risotto \$39 A Creamy Risotto of Arborio Rice Tossed with Fresh Maine Lobster, Maryland Crab, Fino Sherry, Lobster Fumet, Basil, Vidalia Onion & Roma Tomato. (GFO)	
Parmesan Crusted Swordfish \$36 Citrus and Caper Jus Lie (GFO)	
Prime Porterhouse 22oz \$58 Mirin Glaze Mushroom & Bone Marrow Butter, 28 day house aged	
Oven Braised Beef Short Rib \$39 Port Demi Glaze & Butternut Squash Risotto	
Center Cut Black Angus Filet Mignon \$41 Mushroom Garni & Sauce Bordelaise	
Pan Seared Day Boat Sea Scallops \$36 Wild Mushroom & Leek Ragout (GF)	
Roast Prime Rib \$39 Black Angus Beef au Jus (GF)	
Hudson Valley Breast of Chicken Milanese \$28 With Fresh Arugula, Heirloom Tomatoes, and Avocado	

Medley of Fresh Vegetables and Chef's Potato du Jour