



MERRICK INN

New Year's Eve Dinner Menu

Start the evening off right with our Veuve Clicquot special, two glasses for \$35!

APPETIZERS

GROUPE FINGERS | 15

A house favorite, with our famous mustard sauce.

CALAMARI | 19

Lightly fried and tossed in Asian slaw, with banana pepper rings and a sesame ginger vinaigrette.

SWEET AND SPICY RIBS | 21

8 meaty ribs, tossed in our peach jalapeño barbecue sauce.

SHRIMP COCKTAIL | 24

Jumbo tiger shrimp, served with a king crab cocktail sauce.

MARYLAND CRAB CAKES | 22

Two lump crab cakes, with a mustard aioli drizzle.

SALADS & SOUP

LOBSTER BISQUE

ICEBERG WEDGE SALAD

Our unforgettable blue cheese dressing, crisp bacon, chives and blue cheese crumbles.

MERRICK HOUSE SALAD

Iceberg, romaine and spring mix, with tomatoes, red onion, cucumber and croutons.

SIDES

SCALLOPED POTATOES

ROASTED ASPARAGUS WITH HOLLANDAISE

BOURBON WHIPPED SWEET POTATOES

STEWED TOMATOES

GREEN BEANS

CORN PUDDING

BAKED POTATO

MAIN COURSE (ENTREES) | 75

All entrees include your choice of soup or salad and two sides.

SLOW ROASTED PRIME RIB

Served au jus, with creamy horseradish.

PRIME NEW YORK STRIP AU POIVRE

A Merrick Inn favorite, 16 oz. house cut aged Angus, topped with chef's herb butter and a side of peppercorn cognac cream.

SURF & TURF

6 oz. house cut filet mignon with a 4 oz. coconut breaded lobster tail, served with a mango sweet Thai chili sauce.

FILET OSCAR

8 oz. house cut aged filet mignon with house demi-glaze, topped with lump crab, and bearnaise.

FRIED CHICKEN

White meat or dark meat, half a bird, we're famous for it! We hand bread every piece with love.

PECAN CRUSTED PORK TENDERLOIN

A house favorite, sautéed tenderloin, topped with Maker's Mark apple chutney and maple chipotle butter.

SEAFOOD PASTA

Sea scallops and lump crab, served over fettucine with onions, garlic, spinach and tomatoes, tossed in a lobster chardonnay cream.

HALIBUT

Garlic crusted and topped with lemon butter, roasted asparagus and lump crab.

SEABASS

Chili lime dusted, with an agave glaze and smoked chili citrus butter.