

# Welcome to the Sitting Duck 1/20/21

## Beers on Tap

Yuengling  
Coors Light  
Miller lite

Blue Moon  
Edmund Fitzgerald  
Fat Tire

Angry Orchard  
Sam Adams Cold Snap  
Conway's Irish Ale

## 12 oz Bottles of Beer:

Coors Light  
Miller Lite

Corona Light  
60 Minute IPA  
Torpedo IPA

Coors NA  
Corona

## Starters

**Mac & Cheese Bites**- Everyone's favorite comfort food deep fried with ranch dressing for dipping 8.99

**Mini Pierogies**- Bite size potato & cheese Pierogies sauteed with bacon & onion. Served with sour cream 8.99

**Fresh Maine Steamers**- A full pound served with warm drawn butter & lemon 15.99

**Soft Pretzel Bites** – Soft Bavarian style pretzel nuggets served warm with a homemade cheddar cheese sauce 9.49

**Jumbo Shrimp Cocktail**- Large black tiger shrimp with cocktail sauce and a lemon crown 12.49

**CARAMEL APPLE CHEESECAKE 7.49**

## **Slow Roasted Prime Rib of Beef Au jus with Baked Potato 22.99**

**Captain Bob's Seafood Sampler**- ½ lobster, fresh flounder filet and black tiger shrimp all filled with our homemade crabmeat stuffing then broiled with lemon, white wine & butter. Served with rice pilaf & lemon crown 21.99

**Crabcakes Po' Boy**- Two Sautéed jumbo lump crabcakes on French bread with lettuce, tomato & tartar sauce. Served with crispy French fries, pickle & coleslaw 18.99

**Blackened Chicken Tacos** – Three flour tortillas with blackened chicken, shredded lettuce, cotija cheese, fresh pico de gallo & a drizzle of chipotle aioli. Served with seasoned long branch fries 17.99

**Filet Mignon Cheesesteak**- Sliced, garlic peppercorn crusted filet mignon on French bread with bell peppers, onions and mozzarella cheese. Served with french fries, pickle & coleslaw 19.99

**Black Forest Blended Burger** - ½ pound of freshly ground short ribs, chuck, & brisket. Served on a Kaiser roll with grilled sliced ham, swiss & sautéed onions. Served with French fries, slaw & pickle 16.99

**Baked Stuffed Salmon**- Fresh North Atlantic Salmon fillet stuffed with own blend of fresh spinach, artichoke hearts, parmesan & mozzarella cheese. Served with rice pilaf & lemon crown 22.99

**Lemon Pepper Grouper**- Grouper fillet dusted with lemon pepper seasonings, pan seared then topped with fresh diced tomatoes & chopped scallions. Served with rice pilaf 21.99

**Chicken Jambalaya Wrap**- Cajun chicken, zesty jambalaya rice with sausage, cheddar jack cheese, lettuce & tomato over-stuffed in a flour tortilla wrap. Served with French fries & coleslaw 15.99

**Sautéed Chicken & Broccoli Scampi**- Sautéed chicken breast tenders served over steaming penne pasta with minced garlic, Fresh broccoli florets, lemon, white wine & butter 17.99

**Baked Eggplant Parmigiana**- Freshly sliced eggplant, breaded and golden fried then topped with homemade tomato basil sauce & shredded mozzarella cheese. Served with a side of steaming linguini & warm garlic toast 16.99

**Blackened BBQ Pork Chops**- Two center cut pork chops dusted with cajun spice then grilled perfectly with Sweet Baby Ray's® bbq sauce. Served with crispy French fries and applesauce 19.99

**Petite Filet Mignon**- Hand cut 6oz filet grilled the way you like it then drizzled with garlic herb butter. Served with an Idaho baked potato & steamed seasonal vegetables 21.99

**Tuscany Salad**- Romaine lettuce with grape tomatoes, sliced black olives, roasted red peppers, shredded parmesan cheese, croutons & golden Italian dressing. Herb crusted chicken 13.99 or shrimp 15.99

**Pub Style Fish & Chips**- Fresh cod filet dipped in a Yuengling lager® beer batter, fried golden brown with French fries, coleslaw, lemon crown & tartar sauce 18.99

**Kansas City BBQ Baby Back Ribs**- One full pound of slow roasted baby back ribs, basted with our own hickory smoked BBQ sauce. Served with crispy French fries & applesauce 22.99