

Appetizers

FRENCH FRIED PROVOLONE

Hand breaded provolone cheese fried to a golden brown and served with marinara sauce - 7.99

SHRIMP & SCALLOPS

Shrimp and scallops broiled in butter with your choice of Cajun, citrus or Dijon seasoning - 12.99

BAKED BRIE

A delightful semi-soft cheese topped with slivered almonds and brown sugar served hot with sliced apples and bread - 9.99

COMBO PLATTER

A platter of potato skins loaded with bacon and melted cheese, fried provolone, crispy onion rings and Buffalo wings - 12.99

DEEP FRIED ZUCCHINI

Slices of zucchini deep fried and served with marinara sauce - 8.99

SHRIMP COCKTAIL

Plump jumbo shrimp served with cocktail sauce - 9.99

STUFFED MUSHROOMS

Fresh mushroom caps stuffed with delicious crab meat - 9.99

MARYLAND CRAB CAKE

Baked and served with Cajun cream sauce - 8.99

LOBSTER BITES

Lightly breaded tender chunks of Langostino served with Cajun cream sauce - 8.99

Salad & The Devonshires

BREADED OR GRILLED CHICKEN SALAD

Strips of tender grilled or breaded chicken breast atop a bed of salad greens, topped with French fries, egg and cheese - 13.99

GRILLED STRIP STEAK SALAD*

Slices of tender, juicy steak atop a bed of salad greens with French fries, egg and cheese - 14.99

GRILLED CAESAR SALMON* SALAD

Grilled salmon fillet served over crisp romaine, croutons and grated Romano cheese tossed in Caesar dressing - 16.99

DEVONSHIRES

A delightful casserole created with bacon and tomato on toast and topped with baked cheddar cheese sauce. Served with coleslaw. Turkey - 10.99 · Lobster or Crab Meat - 11.99 Add House Salad - 3.99

GRILLED CHICKEN CAESAR SALAD

Grilled chicken served over crisp romaine tossed with croutons and our Caesar dressing - 13.99

Soups

Specialty soup and combinations.

FRENCH ONION SOUP

A Crock of hearty broth brimming with onions, topped with cheese and croutons, then baked - 4.99

FRENCH ONION SOUP

Our delicious French onion soup and House Salad- 12.99

DAILY SOUP & HOUSE SALAD

A crock of our daily soup and our House Salad - 11.99

DAILY SOUP SELECTIONS

Our chef prepares homemade soups daily - 3.99

Sunday: Chicken Noodle
Monday: Cream of Mushroom
Tuesday: Loaded Potato
Wednesday: Broccoli Cheese
Thursday : Stuffed Pepper
Friday: Lobster or Crab Bisque - 4.99
Saturday: Wedding

Your server will present additional soup of the day specials.

Pasta

Our dinners include a choice of House Salad, Caesar salad or fresh spinach salad with hot bacon dressing. Gluten free pasta available on request and cooked to order.

GARLIC SEAFOOD PASTA

Gulf shrimp and jumbo sea scallops sautéed in a garlic and white wine butter sauce and tossed with linguine - 18.99

CHICKEN BROCCOLI ALFREDO

Served over fettuccine with just the right amount of delicious Romano cheese and cream sauce - 18.99

SEAFOOD LINGUINE

Langostino, shrimp and scallops tossed with linguine in a white wine sauce with a hint of Cajun - 19.99

PASTA PRIMAVERA

Fresh cauliflower, broccoli and carrots sautéed with garlic and white wine served over a bed of fettuccine - 15.99
With Chicken - 3.00
With Shrimp - 4.00



Burgers & Sandwiches

All sandwiches are served with traditional French fries or quarter fries.

Add the House Salad to any Sandwich - 3.99

Enjoyable add-on's to any of our burgers:

Bacon · Cheese · Fresh Sautéed Mushrooms · Sautéed Onions - 99¢

Sautéed Mushrooms and Onions - 1.99

THE CLASSIC INN BURGER*

An 8 oz. handmade all beef burger broiled to your specifications - 10.99

PRIME RIB SANDWICH*

Our delicious prime rib served with au jus or horseradish sauce on ciabatta bread - 12.99

REUBEN

Thinly sliced corned beef topped with melted Swiss cheese, sauerkraut and Russian dressing. Served on grilled Russian rye bread - 11.99

FISH SANDWICH

A flaky haddock fillet hand breaded and deep fried golden brown. Served on a toasted bun - 11.99

Regular Sides

Baked Potato
Fries · Quarter Fries
Today's Seasonal Vegetables
Wild Rice Pilaf · Sweet Potato with Cinnamon Butter

Sub Regular side for Signature side - 1.99

Signature Sides

FRESH STEAMED ASPARAGUS & ROASTED PEPPERS

Drizzled with lemon butter sauce and topped with a touch of grated Parmesan - 3.99

SWEET POTATO CASSEROLE

Mashed roasted sweet potatoes topped with a toasted marshmallow topping - 3.99

AU GRATIN POTATOES

Sliced Idaho potatoes topped with bacon and cheddar - 3.99

Children's Menu

Children's entrees are served with French fries. House Salad included.

CHICKEN - 6.99

SPAGHETTI - 6.99

CHEESEBURGER* - 6.99

LOBSTER KETTLE - 8.99

PRIME RIB* - 10.99

Not available for carry out

HOUSE SALAD ONLY - 4.99



Seafood

Our dinners include your choice of House Salad, Caesar salad or fresh spinach salad with hot bacon dressing or a bowl of our daily soup. With the exception of pasta dishes, dinners also include choice of a regular side. Substitute a Signature Side - 1.99

BRONZED TUNA*

Yellow fin tuna seared in our special creation of sugar and spices - 19.99 (GF)

ORANGE ROUGHY

Delicate fillet broiled with lemon butter - 18.99 (GF)

FRESH SALMON*

Fresh grilled salmon topped with dill and caper butter - 19.99

HADDOCK FILLET

Fresh haddock prepared to your liking. Served deep fried, Cajun or broiled with lemon butter - 16.99

MARYLAND CRAB CAKES

Baked and served with a Cajun cream sauce - 18.99

SHRIMP & SCALLOP DIJON

Plump shrimp and scallops broiled and topped with our Dijon sauce. Simply delicious - 19.99

DEEP FRIED SHRIMP

Jumbo shrimp breaded and deep fried to a golden brown - 18.99

CAPE COD BROIL

A combination of our broiled favorites; scallops, crab meat and langostino - 21.99

LOBSTER KETTLE

Our famous kettle of tender chunks of sweet langostino lobster - 24.99 (GF)

BAKED STUFFED CRAB

Sweet lump crab meat baked to a perfect finish - 19.99

SHRIMP SCAMPI

Plump shrimp perfectly seasoned and broiled in garlic butter - 18.99

STUFFED SHRIMP

Jumbo shrimp split and delicately stuffed with crab meat - 20.99

THE SEAFARER

A luscious creation of broiled orange roughy fillet stuffed with our lump crab meat stuffing - 21.99

THE MARINER

A broiled seafood platter of langostino, scallops, haddock, baked crab and shrimp. A feast for the eye and the palate - 26.99

LOBSTER TAILS

South African lobster tails split and broiled to perfection and served with hot drawn butter and lemon. A true seafood treat. Three Tails - 39.99 · Two Tails - 32.99 (GF)

Chicken & Veal

Our dinners include your choice of House Salad, Caesar salad or fresh spinach salad with hot bacon dressing or a bowl of our daily soup. With the exception of pasta dishes, dinners also include choice of a regular side. Substitute a Signature Side - 1.99

BROILED CHICKEN

A traditional favorite. A plump, boneless chicken breast marinated then broiled to a golden finish - 15.99 (GF)

HONEY SPICED CHICKEN

A skinless chicken breast sautéed and lightly glazed with honey and Cajun seasonings - 16.99

CHICKEN PARMIGIANA

Plump chicken breast served with pasta and topped with our Italian sauce and melted mozzarella cheese - 18.99

CHICKEN MARSALA

A boneless breast of chicken sautéed with fresh mushrooms in a sweet Marsala wine sauce - 18.99

VEAL PARMIGIANA

A generous portion of fresh veal served with pasta and topped with our Italian sauce and melted mozzarella cheese - 19.99

VEAL MARSALA

Fresh veal sautéed with mushrooms in sweet Marsala wine - 19.99

Steaks, Prime Rib & Chops

Our dinners include your choice of House Salad, Caesar salad or fresh spinach salad with hot bacon dressing or a bowl of our daily soup. With the exception of pasta dishes, dinners also include choice of a regular side. Substitute a Signature Side - 1.99

PRIME RIB OF BEEF*

Nobody does prime rib like JW's. We slow cook our rib overnight to seal in the natural juices. Absolutely succulent. Each cut carved to your preference. Served with au jus. (GF)
Princess Cut - 25.99 · King Cut - 29.99
Royal Cut - 32.99

THE CLASSIC INN STEAK*

A succulent strip steak broiled tender and juicy - 24.99 (GF)

LIVER & ONIONS

Baby beef liver simmered with sautéed onions and topped with bacon - 15.99 (GF)

RIB-EYE STEAK*

A hearty 12 oz. cut of perfectly aged and marbled beef broiled to your liking. A favorite choice among beef lovers everywhere - 29.99 (GF)

FILET MIGNON*

A freshly cut steak from the heart of the tenderloin very tender and delicious. We broil to your specification.
9 oz. - 34.99 · 6 oz. - 28.99

GRILLED CHOPS

Twin 6 oz. boneless pork chops seasoned, broiled to perfection and served with a teriyaki honey sauce - 16.99 (GF)

» Complement Your Steak

Crab Cake - 5.99 · Scallops - 6.99 · Broiled Shrimp - 5.99 · Fried Shrimp - 5.99

Land & Sea Combinations

Our dinners include your choice of House Salad, Caesar salad or fresh spinach salad with hot bacon dressing or a bowl of our daily soup. With the exception of pasta dishes, dinners also include choice of a regular side. Substitute a Signature Side - 1.99

SURF N' TURF*

The best of both worlds. Our tender 6 oz. filet mignon presented with a South African lobster tail, hot drawn butter and lemon wedge.
Two Tails - 39.99 · One Tail - 32.99 (GF)

PRIME RIB N' KETTLE*

The princess cut of our savory melt in your mouth prime rib paired with a portion of our langostino lobster - 29.99 (GF)

STEAK N' KETTLE*

The perfect pair. Our langostino lobster accompanied with "The Inn Steak" broiled to your specifications - 28.99 (GF)

STEAK N' SEA*

A delicious combination of shrimp, langostino lobster and scallops teamed up with our "Inn Steak" - 29.99 (GF)

Enjoyable Add-On's to any Dish:

Fresh Sautéed Mushrooms, Onions,
or Both - 1.99
Smothered with Sautéed Mushrooms,
Onions & Mozzarella Cheese - 2.99

Vegetarian Meal Request

If you have any special vegetarian requests please let your server know and we'll do our best to accommodate.

