

\*If substituted for your included House or Spinach Salad  
or the Starter Course from our Prix Fixe Menu

## Raw Bar

<b>RAW BAR TO SHARE*</b> (GF)	<b>\$30</b>	<b>\$27*</b>	<b>EAST COAST OYSTERS (6)*</b> (GF)	<b>\$20</b>	<b>\$17*</b>
4 Chilled Jumbo Shrimp Cocktail, 4 East Coast Oysters, 4 Top Neck Clams			Tangy pepper vodka cocktail sauce		
<b>TOP NECK CLAMS (6)*</b> (GF)	<b>\$12</b>	<b>\$9</b>	<b>TUNA TARTAR*</b> (GF)	<b>\$18</b>	<b>\$15</b>
Tangy pepper vodka cocktail sauce			Yellowfin Tuna, teriyaki, cucumber, avocado, sriracha crème, lime, wonton chips		
<b>CHILLED JUMBO SHRIMP COCKTAIL (5)</b> (GF)	<b>\$17</b>	<b>\$14</b>	<b>CHILLED COLOSSAL CRABMEAT COCKTAIL (3 oz.)</b> (GF)	<b>\$25</b>	<b>\$22</b>
Tangy pepper vodka cocktail sauce			Tangy pepper vodka cocktail sauce		

## Appetizers

<b>PANKO-CRUSTED FRESH MOZZARELLA CHEESE</b>	<b>\$10</b>	<b>\$7*</b>	<b>SWEET &amp; SPICY CALAMARI</b>	<b>\$15</b>	<b>\$12*</b>
Quick-fried, roasted tomatoes, lemon caper butter sauce			Flash-fried, fig balsamic glaze, Sriracha crème fraiche		
<b>ESCARGOTS EN CROÛTE</b>	<b>\$14</b>	<b>\$11</b>	<b>APPLEWOOD BACON-WRAPPED SHRIMP (3)</b> (GF)	<b>\$16</b>	<b>\$13</b>
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll			Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad		
<b>BAKED CLAMS CASINO</b>	<b>\$16</b>	<b>\$13</b>	<b>PETITE MARYLAND CRABCAKES (3)</b>	<b>\$19</b>	<b>\$16</b>
With fines herbes, diced peppers and bacon			Pure jumbo lump blue crabmeat, Old Bay, tangy pepper vodka cocktail sauce		
<b>BUBBLING BLUE CRAB DIP</b>	<b>\$18</b>	<b>\$15</b>	<b>SAMPLER</b>	<b>\$22</b>	<b>\$19</b>
Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia			Two clams casino and two petite Maryland crabcakes teamed with two applewood-smoked bacon shrimp		

## Soups & Salads

<b>LOBSTER BISQUE</b> (GF)	<b>\$12</b>	<b>\$9*</b>	<b>PETITE CAESAR SALAD</b>	<b>\$9</b>	<b>\$6*</b>
Maine lobster, Cognac, spiced crème fraîche			Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons		
<b>WILLIAM PENN'S SNAPPER SOUP</b>	<b>\$10</b>	<b>\$7</b>	<b>PETITE GRANNY SMITH APPLE SALAD</b> (GF)	<b>\$9</b>	<b>\$6</b>
Authentic recipe, Snapper turtle meat, dry sherry service			Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette		
<b>BAKED FRENCH ONION SOUP</b>	<b>\$9</b>	<b>\$6</b>	<b>WEDGE OF ICEBERG LETTUCE</b> (GF)	<b>\$9</b>	<b>\$6</b>
Loaded with onions, smothered with cheeses			Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese		
<b>CHEF'S SOUP OF THE DAY</b>	<b>\$6</b>				
Prepared with the freshest ingredients daily					

**CHOICE OF  
HOUSE OR  
SPINACH SALAD  
SERVED WITH  
ALL ENTRÉES.**

### HOUSE SALAD (GF)

Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage, and grape tomatoes

Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppy seed vinaigrette

### SPINACH SALAD (GF)

Served with sliced Kennett Square mushrooms, chopped egg and grape tomatoes; topped with your choice of hot bacon or honey mustard dressing

\*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses (GF) = Gluten Free

William Penn Inn Appetizers

## Appetizer Additions

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### LOBSTER ARANCINI \$13

Lobster claw and knuckle, panko-crusted risotto, Gruyere cheese, lobster coulis

As a replacement for your inclusive salad \$10

### CRAB STACK \$15

Super lump crab, tropical salsa, smashed avocado, cilantro, wonton chips

As a replacement for your inclusive salad \$12

### STRAWBERRY BALSAMIC BRUSCHETTA \$11

Roasted strawberries, honey basil mascarpone, grilled crostini, EVOO

As a replacement for your inclusive salad \$8

### SMOKED PORK BELLY (GF) \$16

Thick-cut Nueske's Applewood smoked bacon, maple glaze, cracked pepper

As a replacement for your inclusive salad \$13

## Seasonal Salad

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### MELON PROSCIUTTO SALAD (GF) \$12

Cantaloupe, prosciutto, arugula, lemon vinaigrette, shaved reggiano, toasted pine nuts

As a replacement for your inclusive salad \$10

## Entrée Additions

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### CHARBROILED PORTERHOUSE\* (GF) \$65

18 oz. bone-in, garlic herb compound butter, au gratin potatoes, grilled asparagus

### RISOTTO AL FRUITTI DI MARE (GF) \$44

Lobster, crab, shrimp, saffron risotto, asparagus, red bell peppers

### DUCK L' ORANGE (GF) \$52

Crispy roasted half duck, orange brandy sauce, ancient grain medley, sautéed broccolini

### LINGUINE ALLE VONGOLE \$36

Little neck clams, bronze-cut linguine, garlic, Chablis, lemon, parsley, grilled crostini

**AVAILABLE ON  
WEDNESDAYS  
AND THURSDAYS**

### LOBSTER SCHNITZEL A LA OSCAR \$46

Crispy panko-crusted Maine lobster tail topped with jumbo lump crab, asparagus and sauce Hollandaise; served with truffle whipped potatoes

## Featured Wine Bottles

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<b>CABERNET SAUVIGNON</b> Justin, Paso Robles	<b>\$62</b>	<b>\$58</b>
<b>RED BLEND</b> Murphy Goode, California	<b>\$50</b>	<b>\$38</b>
<b>SAUVIGNON BLANC</b> The Applicant, Chile	<b>\$46</b>	<b>\$34</b>
<b>CABERNET SAUVIGNON</b> Alias, California	<b>\$48</b>	<b>\$36</b>

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William Penn Inn Additions

Tuesday through Friday 5:00 – 6:30 p.m.  
Saturday 4:30 – 5:30 pm • Sunday 3:00 – 4:00 pm

Items on this menu are still available individually  
after these times, not as a three-course meal

Available  
**ALL NIGHT**  
on the First Friday  
of Every Month!

Complete  
Three-Course  
Dinner

## Starters

### HOUSE SALAD (GF)

Choice of Inn-made dressings:  
creamy tarragon, blue cheese,  
balsamic, honey mustard, Russian,  
poppy seed vinaigrette

### SPINACH SALAD (GF)

### PETITE CAESAR SALAD

### WEDGE OF ICEBERG LETTUCE (GF)

### PETITE GRANNY SMITH APPLE SALAD (GF)

### SOUP OF THE DAY

### WILLIAM PENN'S SNAPPER SOUP

### FRENCH ONION SOUP

### LOBSTER BISQUE (GF) \$7 additional charge

You may substitute any of our hot or cold  
appetizer selections for an additional charge.  
See our appetizer page for details.

## Entrées

### CHICKEN PARMESAN

\$33

Crispy panko breading, fresh mozzarella,  
San Marzano tomato "gravy", bronze-cut  
thick spaghetti, garlic spinach

### BLACKBERRY-BARBEQUED PORK LOIN CHOPS

\$33

Boneless & char-grilled, savory blackberry  
glaze, toasted pecan stuffing, whipped potatoes  
& French green beans amandine

### SAUTÉED CALVES' LIVER (GF)

\$39

Onions, sliced green apples, bacon, whipped  
potatoes & French green beans amandine

### FILET MIGNON TIPS (GF)

\$39

Pan-seared, button mushrooms, pearl  
onions, merlot demi-glace, frizzled leeks,  
truffle whipped potatoes & sautéed garlic spinach

### ROAST PRIME RIB OF BEEF\* (8–10 oz.) \$50

Slowly roasted, au jus, crispy fried onions,  
classic béarnaise, baked potato & grilled asparagus

### CLASSIC SHRIMP SCAMPI

\$36

7 wild caught shrimp, bronze-cut spaghetti,  
garlic, Chablis, lemon, parsley

### TANGERINE-GRILLED SALMON (GF)

\$40

Atlantic salmon, tangy tangerine  
mustard glaze; whipped potatoes  
& grilled asparagus

### MARYLAND CRABCAKE

\$40

One (4 oz.) pure jumbo blue crabmeat,  
tangy pepper vodka cocktail sauce,  
whipped potatoes, French green  
beans amandine

### PENN'S SEAFOOD PLATE (GF)

\$40

Baked crab imperial, fillet of  
tangerine-grilled salmon, three shrimp scampi;  
baked potato, sautéed garlic spinach

### BAKED CRAB IMPERIAL (GF)

\$42

Our Chef's authentic recipe;  
whipped potatoes &  
French green beans amandine

## Dessert

### PEANUT BUTTER MOUSSE PIE

Rich chocolate ganache, Reese's Cups, peanut  
butter mousse, whipped cream, peanut butter chips  
and chocolate curls

### CHOCOLATE HEAVEN CAKE

Cocoa genoise layered with white chocolate  
mousse, frosted dark chocolate mousse;  
purée of fresh raspberries

### TIRAMISU

Mascarpone, Marsala mousse;  
whipped cream & chocolate curls

### ASSORTED ICE CREAMS OR SHERBETS

### BAKED CHEESECAKE

Graham cracker crust, fresh berries  
and raspberry sauce

### KEY LIME PIE

Traditional Graham cracker crust,  
whipped cream and citrus confetti

### APPLE CRUMB PIE

Apples, sour cream custard; with a cinnamon,  
brown sugar and walnut crumb topping

You may substitute any of our ala carte  
dessert selections for an additional \$4.

Prix Fixe Menu not available New Year's Eve, Valentine's Day, Easter, Mother's Day or Thanksgiving

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