

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

Raw Bar

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

Appetizers

PANKO-CRUSTED FRESH MOZZARELLA CHEESE	\$10	* \$7	SWEET & SPICY CALAMARI	\$15	* \$12
Quick-fried, roasted tomatoes, lemon caper butter sauce			Flash-fried, fig balsamic glaze, Sriracha crème fraîche		
ESCARGOTS EN CROÛTE	\$14	\$11	APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF)	\$16	\$13
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn-baked sourdough roll			Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad		
BAKED CLAMS CASINO	\$16	\$13	PETITE MARYLAND CRABCAKES (3)	\$19	\$16
With fines herbes, diced peppers and bacon			Pure jumbo lump blue crabmeat, Old Bay, tangy pepper vodka cocktail sauce		
BUBBLING BLUE CRAB DIP	\$18	\$15	SAMPLER	\$22	\$19
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

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

Appetizer Additions

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

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

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

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

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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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William Penn Inn Prix Fixe

Roast Prime Rib of Beef*

THE PETITE CUT	12 – 14 oz.	\$55
THE GOVERNOR’S CUT	14 – 16 oz.	\$63
THE PRESIDENT’S CUT	18 – 20 oz.	\$71

Succulent and tender rib slowly roasted; served with au jus, crispy fried onions and our classic béarnaise; served with baked potato & grilled asparagus

Entrées

PETITE FILETS MIGNON & WILD MUSHROOMS* (GF)	\$46
Two 3 oz. filets, sautéed wild mushrooms, Cognac crème demi-glaze, truffle whipped potatoes, grilled asparagus	
BROILED FILET MIGNON * (GF)	\$61
8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of our classic béarnaise or Cognac Peppercorn sauce	
CHICKEN MARSALA (GF)	\$35
Scaloppine of pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine & whipped potatoes	
SEA SCALLOPS	\$45
Pan seared and caramelized, creamed corn, Applewood smoked, broccolini, Inn-made bread crumbs	

ATLANTIC GRILLED SALMON (GF)	\$38
Inn-made blackberry BBQ glaze, grilled asparagus, whipped potatoes	
MARYLAND CRABCAKES	
Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine & whipped potatoes	
Single 4 oz. Crabcake	\$36
Double 4 oz. Crabcake	\$51
LOBSTER TAILS (GF)	
Maine lobster, drawn butter, fingerling potatoes, grilled asparagus	
Single (6 oz.) Tail	\$50
Topped with Crab Imperial \$57	
Twin (6 oz.) Tails	\$68
Topped with Crab Imperial \$81	
CHILEAN SEABASS	\$46
Miso marinated, sweet soy glaze, jasmine rice, julienne vegetable medley	

Penn's Surf & Turf

BROILED FILET MIGNON * (GF)

5 oz. filet paired with your choice of “surf” served with au gratin potatoes and grilled asparagus

CRAB IMPERIAL (GF) 4 oz.	\$59
MARYLAND CRABCAKE 4 oz.	\$63
MAINE LOBSTER TAIL (GF) 6 oz.	\$69
CRAB IMPERIAL-TOPPED MAINE LOBSTER TAIL 6 oz.	\$75

Vegan & Vegetarian	
LEMON MASCARPONE RISOTTO	\$30
Creamy mascarpone, grilled asparagus, roasted red peppers, wild mushrooms	
VEGAN PENNE BOLOGNESE	\$30
Slow simmered vegan ragu, Portobello mushrooms, grilled onions, carrots, braised tomatoes, roasted cauliflower, EVOO, basil, toasted pine nuts	
VEGAN QUINOA COBB BOWL (GF)	\$28
Warm organic quinoa and brown rice, smashed avocado, red onion, corn, black beans, garbanzo beans, roasted tomatoes, lemon tahini drizzle	

To Share

CARAMELIZED BRUSSELS SPROUTS (GF)	\$7	ASPARAGUS À LA OSCAR (GF)	\$14
With applewood-smoked bacon		Grilled asparagus spears topped with jumbo lump crabmeat and sauce hollandaise	

Children's Options

\$16 PER CHILD (nine years and under)

1st Course: FRUIT CUP

Choice of: PASTA MARINARA, TRADITIONAL MAC & CHEESE GRILLED CHEESE, CHEESEBURGER SLIDERS, BREADED CHICKEN TENDERS WITH TATER TOTS

Dessert: Vanilla Ice Cream with Chocolate Sauce

FOR PARTIES OF EIGHT OR MORE GUESTS, A 20% GRATUITY WILL BE ADDED TO YOUR BILL

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