

\$55
PER PERSON
\$18 CHILDREN
(9 AND UNDER)



An 18% gratuity is
added to all parties of
8 or more guests.

SEAFOOD BUFFET MENU



Available every Thursday through June, July 25th and August 29th.
In September available on the 1st and 3rd Thursday every month.

SOUP

New England Clam Chowder

RAW BAR

Chilled Shrimp and
East Coast Oysters
on the Half Shell
Gravlax and all the fixins

BOUNTIFUL SALAD BAR

Mixed Greens Salad
Caesar Salad
Granny Smith Apple Salad
Tomato & Mozzarella Salad
Mediterranean Pasta Salad
Garbanzo Bean Salad
Fresh Fruit Display

ANTIPASTO BAR

Assorted Olives
Roasted Peppers
Artichoke Heart Salad
Pepperoni
Sharp Provolone Cheese
Shaved Prosciutto

CARVING STATION

Grilled Certified Angus Flank Steak
*with sauce au poivre, sauce béarnaise
or creamed horseradish*

Fresh Herb-Crusted Loin of Pork
*with William Penn Inn
blackberry barbeque sauce*

ENTREE SELECTIONS

Maryland Crab Cakes
Tangerine Grilled Salmon
Shrimp Scampi
Steamed Clams
Steamed Mussels
with a garlic, white wine butter broth
Lobster Mac and Cheese
Chicken Marsala
Buffalo Chicken Wings

Seasonal potato and
vegetable selections

INN-MADE MINIATURE DESSERT SELECTIONS

Chocolate-Dipped Strawberries, Cannoli, Brownies,
Crème Brûlée, New York Cheesecakes, Pecan Squares,
Chocolate Mousse, and Seasonal Selections