WILLIAM PENN INN APPETIZERS

*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
4 Chilled Jumbo Shrimp Cocktail, 4 East Coast Oysters, 4 Top Neck Clams

TOP NECK CLAMS (6)* (GF) $14 $11
Tangy pepper vodka cocktail sauce

CHILLED JUMBO SHRIMP COCKTAIL (5) (GF) $18 $15
Tangy pepper vodka cocktail sauce

EAST COAST OYSTERS* (6) (GF) $20 *$17
Tangy pepper vodka cocktail sauce

TUNA TARTARE* $19 $16
Miso soy glaze, cucumber, pickled carrot, daikon radish, crispy wonton chips

Appetizers

PANKO-CRUSTED FRESH MOZZARELLA CHEESE $12 *$9
Quick-fried, roasted tomatoes, lemon, caper, and basil butter

ESCARGOTS EN CROÛTE $15 $12
Sautéed mushrooms and spinach, fines herbes garlic butter, Inn- baked sourdough roll

BAKED CLAMS CASINO $16 $13
With fines herbes, diced peppers and bacon

BUBBLING BLUE CRAB DIP $20 $17
Blue crab, cream cheese, lemon, old bay, cheddar, grilled focaccia

SWEET & SPICY CALAMARI $16 *$13
Flash-fried, fig balsamic glaze, Sriracha crème fraîche

APPLEWOOD BACON-WRAPPED SHRIMP (3) (GF) $16 $13
Jumbo shrimp, applewood-smoked bacon, horseradish dipping sauce, heirloom tomato salad

PETITE MARYLAND CRAB CAKES (3) $19 $16
Pure jumbo lump blue crabmeat, Old Bay, tangy pepper vodka cocktail sauce

SAMPLER $22 $19
Two clams casino, two petite Maryland crab cakes, two applewood-smoked bacon wrapped shrimp

Soups & Salads

LOBSTER BISQUE (GF) $14 *$11
Maine lobster, Cognac, spiced crème fraîche

WILLIAM PENN'S SNAPPER SOUP $13 $10
Authentic recipe, Snapper turtle meat, dry sherry service

BAKED FRENCH ONION SOUP $12 $9
Loaded with onions, smothered with cheeses

CHEF'S SOUP OF THE DAY $10
Prepared with the freshest ingredients daily

CAESAR SALAD $10 *$7
Crisp Romaine, classically prepared Caesar dressing, Parmesan cheese, lightly roasted garlic croutons

GRANNY SMITH APPLE SALAD (GF) $11 $8
Candied walnuts, sliced strawberries, goat cheese, field greens, apple cider ginger vinaigrette

WEDGE OF ICEBERG LETTUCE (GF) $10 $7
Topped with applewood-smoked bacon, creamy blue cheese dressing, diced tomatoes, crumbled blue cheese

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)
Sliced Kennett Square mushrooms, chopped egg, grape tomatoes. Choice of honey mustard or hot bacon dressing

*Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses (GF) = Gluten Free
A 3% processing fee applies to all credit card transactions. This fee is waived for cash, gift card, and debit card payments.

5/27/26

WILLIAM PENN INN DINNER

Roast Prime Rib of Beef *

THE PETITE CUT 12 – 14 oz. $58
THE GOVERNOR'S CUT 14 – 16 oz. $66
THE PRESIDENT'S CUT 18 – 20 oz. $76

Succulent and tender rib slowly roasted; Au jus, crispy fried onions, sauce béarnaise, baked potato & grilled asparagus

PETITE FILETS & WILD MUSHROOMS*
Two 3 oz filets mignon, sautéed wild mushroom medley, cognac and dijon mustard demi-glace, truffle whipped potatoes, grilled asparagus, $48

BROILED FILET MIGNON* (GF) $62
8 oz. filet, caramelized leeks, au gratin potatoes, grilled asparagus. Choice of classic béarnaise or cognac peppercorn sauce

CHICKEN MARSALA (GF) $35
Pan-seared chicken breast, imported & domestic mushrooms, French green beans amandine, whipped potatoes

CHICKEN MILANESE $36
Lightly breaded chicken breast, baby arugula, shaved red onion, oven-cured tomatoes, shaved pecorino, lemon olive oil, roasted fingerling potatoes

TANGERINE-GRILLED SALMON (GF)
Atlantic salmon, tangerine mustard glaze; whipped potatoes, grilled asparagus $40

MARYLAND CRAB CAKES
Pure jumbo blue crabmeat, pepper vodka cocktail sauce, French green beans amandine, whipped potatoes
Single 4 oz. $36
Double 4 oz. $51

LOBSTER TAILS (GF)
Maine lobster, drawn butter, fingerling potatoes, grilled asparagus
Single (6 oz.) Tail $50
Topped with Crab Imperial $58
Twin (6 oz.) Tails $68
Topped with Crab Imperial $82

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

MARYLAND CRABCAKE 4 oz. $63
CRAB IMPERIAL (GF) 4 oz. $64
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 CAULIFLOWER STEAK (GF)
Charred thick-cut cauliflower, vegan herb butter, black lentil cassoulét, wild mushrooms, spinach, maple-glazed carrots $28

SWEET AND SPICY TOFU BOWL $28
Kimchi fried rice, soy-glazed tempura tofu, avocado, sweet potatoes, kale, shaved cucumber, carrot, sesame seeds, scallion, chili vinegar dressing

Sides to Share

ASPARAGUS À LA OSCAR (GF) $18
Grilled asparagus spears, jumbo lump crabmeat, sauce hollandaise

CARAMELIZED BRUSSELS SPROUTS (GF) $10
With applewood-smoked bacon

Children's Options

FIRST COURSE: Fruit Cup

CHOICE OF: Pasta Marinara, Traditional Mac & Cheese, Grilled Cheese, Cheeseburger Sliders, or Breaded Chicken tenders With Tater Tots

DESSERT: Vanilla Ice Cream with Chocolate Sauce

$18 EACH (CHILDREN UNDER 10)

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5/27/26

WILLIAM PENN INN PRIX FIXE

PRIX FIXE PRICING IS NOT AVAILABLE FOR TAKEOUT

Tuesday through Friday 5:00 – 6:30 pm
Saturday 4:30 – 5:30 pm • Sunday 3:00 – 4:00 pm*
Items on this menu are still available individually after these times

Complete Three-Course Dinner

Available ALL NIGHT on the First Friday of Every Month!

Starters

HOUSE SALAD (GF)
Choice of Inn-made dressings: creamy tarragon, blue cheese, balsamic, honey mustard, Russian, poppy seed vinaigrette

SPINACH SALAD (GF)

CAESAR SALAD

WEDGE OF ICEBERG LETTUCE (GF)

GRANNY SMITH APPLE SALAD (GF)

SOUP OF THE DAY

WILLIAM PENN'S SNAPPER

SOUP FRENCH ONION SOUP

LOBSTER BISQUE (GF)
$11 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 $35
Crispy panko, fresh mozzarella, San Marzano tomato "gravy", bronze-cut spaghetti, sautéed spinach

BLACKBERRY-BARBECUED PORK LOIN CHOPS $35
Boneless & char-grilled, savory blackberry glaze, toasted pecan stuffing, whipped potatoes & French green beans amandine

SAUTÉED CALVES' LIVER (GF) $40
Onions, sliced green apples, bacon, whipped potatoes & French green beans amandine

FILET MIGNON TIPS (GF) $40
Pan-seared, sauteed mushrooms, caramelized 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) $45
Atlantic salmon, tangerine mustard glaze; whipped potatoes, grilled asparagus

MARYLAND CRAB CAKE $42
One (4 oz.) pure jumbo blue crabmeat, tangy pepper vodka cocktail sauce, whipped potatoes, French green beans amandine

PENN'S SEAFOOD PLATE (GF) $42
Baked crab imperial, filet of tangerine-grilled Atlantic salmon, three shrimp scampi; baked potato, sauteed garlic spinach

BAKED CRAB IMPERIAL (GF) $42
Our Chef's authentic recipe; whipped potatoes & French green beans amandine

Dessert

NY STYLE CHEESECAKE
Graham cracker crust, sour cream topping, raspberry coulis

CHOCOLATE TRUFFLE TORTE (GF)
Rich chocolate cake, chocolate ganache, raspberry coulis, fresh raspberries

PUMPKIN CHEESECAKE
Gingersnap crust, caramel, candied pumpkin seeds

KEY LIME PIE
Graham cracker crust, raspberry coulis, tropical fruit salsa

TIRAMISU
Sponge cake, Marsala Mascarpone mousse, whipped cream, chocolate sauce

ASSORTED ICE CREAMS, SORBET & NO SUGAR ADDED ICE CREAM

You may substitute any of our ala carte dessert selections for an additional $5

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

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9/11/26