

The
Inn of Cape May
Established 1894

The Inn of Cape May began life as a four story boarding house known as the Colonial in 1894. It was built by William Church, a contractor from West Cape May. Mr. Church purchased the land which previously had been home to two private cottages that were lost in the fire of 1878. The Colonial was one of the largest boarding houses in Cape May, with 60 guest rooms. It was also one the most technologically advanced, boasting a central heating system and gas lighting that extended into the rooms. The Colonial also offered an elevator, installed shortly after the hotel opened, an amenity that few others offered at the time. That original elevator is still in use today. In 1905 Church added a large wing extending the hotel towards the ocean and doubling the number of rooms.

In 1927, the property was sold to ray Fite, whose family ran the Colonial until 1986, when the Menz family purchased the property. They changed the name to the Inn of Cape May. It still has the old Victorian charm but amenities have been added, including television and air conditioning.



Appetizers

Beef Carpaccio (GF)	Raw Paper Thin Filet Mignon, Diced Red Onions, Capers, Pecorino Romano Cheese, Field Greens and Horseradish Sauce	10
Sweet Potato Chips (GF)	Deep Fried Sliced Sweet Potatoes on top of Warm Blue Cheese Sauce	8
Edamame (GF)	Steamed and Salted	5
Baked Brie	Oven Baked Brie on Puff Pastry with Strawberries and Grapes. Topped with Raspberry Coulis	9
Mussels (GF)	Prince Edward Island Mussels sautéed in Tomato, Garlic, Onion, Basil and Blue Cheese in Red Sauce	12
Chicken Wings	Choice of Thai Sauce, Buffalo, or Raspberry BBQ served with Blue Cheese and Celery	12
Mushroom Risotto (V)	Wild Mushroom Risotto with Port Reduction	12
Hummus (V)	Hummus served with a Pita and Carrots and Celery. Topped with Olive, Roasted Red Pepper and Roasted Garlic	10
Calamari	Breaded Calamari with Marinara Sauce	8
Ahi Tuna (GF)	Sesame Encrusted Ahi Tuna with Wakame, Pickled Ginger, Unagi Sauce and Sriracha Mayonnaise	12
Shrimp Cocktail	Classic Shrimp Cocktail served with Cocktail Sauce and Lemon	11
Oysters on the 1/2 Shell	Served with Cocktail Sauce and Lemon	13
Seafood Combo	Jumbo Lump Crab, 3 Oysters and 3 Shrimp served with Cocktail Sauce and Lemon	19

Soup and Salads

All Salad Dressings are House Made

Choose Any Large Salad with Protein:

<i>Salmon</i> 19	<i>With Grilled Chicken</i> 17	<i>With Steak</i> 19
<i>Shrimp</i> 16	<i>Tuna</i> 19	<i>Grilled Tofu</i> 13

New England Clam Chowder		Bowl 6	Cup 4
Caesar Salad	Romaine Lettuce, Croutons and Pecorino Romano Cheese.	<i>Small</i> 6	<i>Large</i> 10
House Salad (GF)	Field Greens, Tomatoes, Onions, Cucumbers, Dried Cranberries and Walnuts Tossed with Champagne Honey Basil Vinaigrette.	<i>Small</i> 6	<i>Large</i> 10
Spinach Salad (GF)	Baby Spinach, Roasted Beets, Caramelized Onions, Candied Walnuts, Bacon and Goat Cheese tossed with Raspberry Vinaigrette	<i>Small</i> 7	<i>Large</i> 11
Tomato Mozzarella (GF)	Sliced Tomatoes, Fresh Mozzarella and Basil, Drizzled with Honey Balsamic Reduction.	8	
Crab Salad	Avocado Half topped with Jumbo Lump Crab, Grape Tomatoes and Lemon Poppy Vinaigrette	15	

Entrees
Served from 5 to closing

Crab Cake	Pan Seared Jumbo Lump Crab Cake with Roasted Red Pepper Coulis served with Asparagus and Whipped Potatoes	30
Grouper Aleathea	Pan Fried Encrusted Grouper over Risotto and Sautéed Spinach. Topped with Crab Tomato Basil Vin Blanc then finished with Micro Greens.	29
Filet Mignon (GF)	Grilled 8 Ounce Filet Mignon, Caramelized Onions, Blue Cheese, and House Made Merlot Demi. Served over Whipped Potatoes with Sautéed Asparagus.	38
Pork Tenderloin	Grilled Pork Tenderloin with Garam Masala sauce, Rice, Broccoli and Frizzled Leaks	21
Salmon (GF no sauce)	Sesame Seed Crusted North Atlantic Salmon broiled and finished with Hoisin BBQ Sauce. Served with Rice Quinoa and Asparagus	27
Chicken Francaise	Lemon Thyme infused Egg battered Chicken with Crab Buerre Blanc. Served with Mashed Potatoes and Broccoli.	27
Scampi (GF)	White Wine, Butter, Garlic and Locatelli Cheese, Grape Tomato and Basil served over Linguini or Risotto	19
	With Grilled Chicken	26
	With Sautéed Shrimp	29
	With Scallops	33
Jumbo Lump Crab	Jumbo Lump Crab in a White Wine Butter, Garlic, Lemon, Caper Sauce served over Linguini.	33
Fruit del Mar (GF)	Shrimp, Scallops, Crab and Mussels. Served over Linguini or Risotto with your choice of Red or White Sauce.	35
Thai Bowl (GF)	Crab, Shrimp, Scallops, Mussels, Spinach and Bell Pepper served over Rice and with Broccoli in a Sesame Ginger, Coconut Curry Broth.	35
Scallops (GF)	Pan Seared Sea Scallops Sautéed with Blood Orange Balsamic Glaze and served with Fingerling Potatoes and Asparagus	33
Surf & Turf	Grilled 8 ounce Filet with sautéed Crab Meat, Mashed Potatoes and Asparagus. Finished with a Sherry Crab Cream Sauce.	37
Ahi Tuna	Sesame Crusted Thin Sliced Ahi Tuna with Wakame, Seaweed Salad, Pickled Ginger, Unagi Sauce, Sriracha Mayo and Rice and Broccoli	26
Mahi Mahi	Broiled Soy glazed Mahi Mahi over Risotto and Sautéed Spinach and finished With a Mirin Soy Jus	25

Vegan Offerings

Pasta Primavera	Sautéed Mushrooms, Spinach, Garlic, Broccoli and Asparagus. <i>Marinara or Oil and Garlic served over Linguini or Risotto</i>	25
Linguini Marinara	House made House Made Marinara over Linguini with Fresh Basil	19
Cape May Buddha Bowl	Sautéed Spinach, Mushrooms over Rice & Quinoa with Sautéed Broccoli, Asparagus, and Cherry Tomatoes Hemp, Sun Flower and Pepita Sprinkle. Your choice of Tofu or Seitan may be added	25
Vegan Burger (V)	House made Black Bean, Carrot, Onion, Garlic and Bell Pepper based Burger on a Kaiser Roll with Lettuce, Tomato and Onion. Served with French Fries.	17
Garam Masala	Chick Peas Simmered in Tomato Based Garam Masala Sauce. Served with Grilled Pita, Broccoli and Rice	25
Vegan Tacos	Choice of Seitan, Tofu or Vegan Burger	13

Sandwiches

Served with Potato Salad. Add French Fries for \$1.

House Burger	Ground Chuck Burger topped with Cheddar Cheese, Lettuce, Tomato and Onion on a Brioche.	13
Blue Burger	Ground Chuck Burger topped with Blue Cheese, Bacon, Lettuce, Tomato and Onion on a Brioche.	14
Rosemary Chicken	Grilled Rosemary Marinated Chicken with Lettuce, Tomato, Onion, Smoked Mozzarella and Rosemary Aioli. Served on Brioche.	13
Cheesesteak	Sautéed Filet with American Cheese, Onions and Mushrooms.	15
Roasted Turkey Club	Roasted Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise. Served on your choice of Bread.	13
BLT	Bacon, Lettuce and Tomato with Mayonnaise. Served on your choice of Bread	11
Crab Cake	Crab Cake topped with Lettuce, Tomato, Bacon and Siracha Mayonnaise on a Brioche Roll	15
Margherita Flatbread	Fresh Mozzarella, Tomato, Basil, Roasted Garlic and Olive Oil with Balsamic Glaze	11
Mahi BBQ	Grilled Mahi Mahi with Raspberry BBQ, Cheddar Cheese, Bacon, Lettuce, Tomato and Onion	17
Soft Shell Sandwich	Fried Softshell Crab with Lettuce, Tomato, Onion and Tartar Sauce	17
Ahi Tuna BLT	Grilled Ahi Tuna with Sirachi Mayo and Bacon. Served on White, Wheat or Rye Bread	17

Tacos

Two Soft Flour Tortilla Tacos with Shredded Cabbage, Pico deGallo, Guacamole and Fresh Lime

Tuna	17	Shrimp	15	Mahi Mahi	17
		Cod	13	Soft Shell	17

Kid's Dinner Menu

Chicken Fingers Served with Fries \$10

Turkey Sandwich Lettuce, Tomato, Cheddar Cheese, Mayo.

Your choice of Toasted Bread. Served with Fries \$10

Mac & Cheese \$7 Strawberries \$5

Mozzarella Sticks \$6 Personal Pizza \$7

Pasta with Marinara \$7

Cheeseburger

8 oz served with Fries \$13