

MOUNT VERNON

at
The Ship

APPETIZERS

Artichoke Stuffed Rigatoni	\$ 5.99	Sweet Thai Calamari	\$7.99
<i>Rigatoni stuffed with artichoke hearts, spinach, ricotta and feta cheese, diced tomatoes and spinach in light garlic butter sauce</i>		<i>Fried calamari tossed in sweet soy Thai chili sauce</i>	
		<i>Also available traditional</i>	\$6.99
Chicken Cordon Bleu Nuggets	\$5.99	Bacon Wrapped Scallops	\$8.99
<i>Chicken stuffed with imported ham and Swiss cheese served with dipping sauce</i>		<i>Sea scallops wrapped in crispy bacon</i>	
Appetizer Combo Platter	\$11.99	Shrimp Cocktail	\$12.99
<i>Boneless buffalo chicken, fried mozzarella, cheddar jalapeno peppers and potato skins</i>		<i>Five jumbo shrimp served with our zesty cocktail sauce</i>	
<i>All items available separately</i>	\$5.99	New England Sampler	\$12.99
Captain's Steamers	market price	<i>Clams casino, oysters Rockefeller and bacon wrapped scallops</i>	
<i>Fresh clams sautéed in white wine, minced garlic and onions, served with broth and drawn butter</i>		Crab Stuffed Mushrooms	\$6.99
Prosciutto Wrapped Shrimp	\$9.99	<i>Mushrooms loaded with crab, topped with lemon aioli</i>	
<i>Warm shrimp and imported prosciutto served with sautéed spinach, goat cheese and golden raisins</i>		Buttermilk Soaked Vidalia Onion Rings	\$5.99
Sailor's Delight	\$13.99	<i>Crispy onions served with jalapeno ranch dressing</i>	
<i>Chilled shrimp, freshly shucked oysters and cherrystones</i>		Lobster Ravioli Appetizer	\$7.99
		<i>Lobster ravioli served over our homemade Newburg sauce</i>	

SALADS

Caesar Salad Your Way	\$7.99		
<i>Crisp romaine lettuce, tossed in our creamy Caesar dressing, served with croutons, shredded parmesan and grated Romano cheese</i>			
Topped with Chilled Shrimp	\$12.99	Topped with Grilled Chicken	\$9.99
Topped with Chilled Lobster Meat	market price		
Chef's Salad	\$9.99	The Commodore Salad	\$10.99
<i>Fresh romaine and iceberg lettuce, topped with imported ham, turkey and cheese, served with fresh garden vegetables, a hardboiled egg, bacon and choice of dressing</i>		<i>Fresh grilled chicken served on a bed of romaine lettuce, tossed in raspberry vinaigrette with sweet dried cranberries, walnuts and crumbled bleu cheese</i>	
Cobb Salad	\$10.99	Garden Side Salad	\$2.99
<i>Romaine lettuce, grilled chicken, tomatoes, blue cheese, bacon, sweet dried cranberries, hardboiled egg and avocado, tossed with jalapeno ranch and served with pita points</i>		<i>Fresh garden salad with your choice of dressing</i>	

SOUPS

Homemade Soup Du Jour

Made fresh daily from our chef's finest recipes

cup \$ 2.99 bowl \$ 3.99

Lobster Bisque

Rich and creamy, made with cream, sherry and brandy

cup \$ 4.99 bowl \$ 5.99

Homemade Clam Chowder

Our classic homemade chowder, piping hot and filled with fresh Ipswich clams

cup \$ 3.99 bowl \$ 4.99

Crock of Onion Soup

\$ 4.99

Delicious, served in a crock and smothered with melted cheese

BEEF SELECTIONS

Slow Roasted Prime Rib of Beef \$22.99

A generous cut, cooked to your liking, served au Jus with salad, potato and vegetable

Frenched Pork Chop \$15.99

A center cut bone in chop topped with roasted Fuji apples, served with salad, potatoes and vegetable

Broiled Kidney Lamb Chops \$23.99

Two extra thick lamb chops, served with tomato mint relish, salad, potato and vegetable.

Filet Mignon \$26.99

A fresh tenderloin steak, topped with a portabella mushroom cap, served with béarnaise sauce, salad, potato and vegetable

14 oz. Prime Sirloin \$24.99

Prime center cut sirloin steak, cooked to your liking, topped with onion strings, served with salad, potato and vegetable

Liver & Onions \$10.99

Sautéed beef liver and caramelized onions, topped with crispy bacon, served with potato and vegetable

Steak Tips \$13.99

Marinated sirloin tips, char broiled, served with salad, potato and vegetable

POULTRY SELECTIONS

Roasted Chicken \$12.99

Fresh ½ chicken, baked to perfection, served with cranberry sauce, mashed potato and vegetable

BBQ Turkey Tips \$11.99

Marinated tenderloin turkey tips, grilled, served with potato and vegetable

Mount Vernon Chicken Sauté \$16.99

A Mount Vernon classic! Fresh chicken breast sautéed in white wine, garlic, and butter, served over our rigatoni stuffed with feta and ricotta cheeses and artichoke hearts, and tossed with fresh spinach and tomatoes.

ITALIAN SELECTIONS

Chicken Parmigiana \$12.99

Served over ziti or linguini with our homemade marinara sauce

Veal Oscar \$18.99

Sautéed veal, topped with fresh Maine lobster, asparagus and hollandaise sauce, served with rice

Veal Parmigiana \$14.99

Served over ziti or linguini with our homemade marinara sauce

Lobster, Asparagus & Sweet Corn Risotto \$18.99

Fresh Maine lobster, asparagus and sweet corn, tossed with creamy risotto

CHILDREN'S SPECIALS

Fish & Chips \$5.99

Steak Tips \$5.99

Hot Dog, Grilled Cheese or Burger \$4.99

Chicken Fingers \$5.99

Roast Beef Dinner \$5.99

SEAFOOD SELECTIONS

Home of our Famous Twin Lobster Special

Please ask your server for today's price

SHELLFISH

Lobster Casserole **\$24.99**

Fresh Maine lobster tossed in our crumbled cracker stuffing, served with salad, potato and vegetable

Baked Stuffed Shrimp **\$19.99**

Five shrimp topped with our jumbo lump crab stuffing, served with salad, potato and vegetable

Baked Scallops **\$16.99**

Fresh sea scallops tossed with lightly seasoned bread crumbs, served en casserole with salad, potato and vegetables

Jalapeno & Lime Tilapia **\$14.99**

Fresh Tilapia encrusted with jalapeno and lime zest, served with salad, potato and vegetable

Scallops Moranda **\$17.99**

Fresh sea scallops poached in white wine, topped with baby spinach, crumbled bacon, melted jack and cheddar cheese, served with salad, potato and vegetables

Jumbo Lobster Salad Roll **\$16.99**

Fresh Maine lobster lightly tossed in mayonnaise and chopped celery, in a Portuguese roll, served with sweet potato fries

FRESH FISH

Baked Haddock **\$13.99**

The freshest available, topped with lightly seasoned bread crumbs, served with salad, potato and vegetable

Salmon Rockefeller **\$17.99**

Pan seared salmon topped with Maine lobster, baby spinach and hollandaise sauce, served with salad, potato and vegetable

Orange Ginger Swordfish **\$17.99**

Fresh grilled swordfish with an orange ginger glaze, topped with pineapple salsa, sweet potato hay, served with salad, potato and vegetable

Filet of Sole **\$17.99**

Filet of Dover sole stuffed with our homemade Maryland lump crab, topped with Newburg sauce, served with salad, potato and vegetable

FRIED SEAFOOD

Fisherman's Platter **\$24.99**

A jumbo platter of fresh native fried clams, haddock, shrimp and scallops, served with cole slaw, tartar sauce and cocktail sauce, served over fries, onion rings and salad

Fish & Chips **\$13.99**

Fresh haddock, lightly battered and deep fried, served over fries and onion rings, with cole slaw, tartar sauce and salad

Fried Scallops **\$15.99**

Fresh scallops lightly battered, served with fries, onion rings, cole slaw and salad

Native Fried Clams **\$17.99**

Fresh native Ipswich clams, lightly battered, served with fries, onion rings, cole slaw and salad

Fried Shrimp **\$13.99**

A dozen shrimp lightly battered and deep fried, over fries and onion rings, with cole slaw and a sweet Chili Thai dipping sauce

Consuming raw or undercooked fish, seafood or meat may increase risk of food borne illness