

The Franklinville Inn

Appetizers

- Crab Bisque** Lump Crab, Old bay with Sherry 8.99
- Inn's Crab Cake** Served with a choice of White Wine Lemon or Roasted Red Pepper Cream Sauce (Broiled or Fried) 13.99
- Inn's Babyback Ribs** Half Rack your choice :
Smoked with Aged Oak in our Savory BBQ Sauce **OR**
Slow Cooked in our Mild BBQ Sauce 13.99
- Crab Dijon** Lump Crab in a Spicy Sauce Seasoned with White Cheddar, Dijon Mustard & Old Bay en casserole served with Wonton Crisps 11.99
- Teriyaki Char Tips** Sliced Filet Mignon Marinated in Soy & Pineapple served with Grilled Peppers, Onions & Pineapple (Substitute Shrimp, Salmon or Chicken) 13.99
 Dinner Entree 32.99
- Iceberg Wedge** with Bleu Cheese, Bacon, Tomatoes and Fresh Chives 8.99 (with Entree 4.99)
- Mushrooms Stuffed with Lump Crab** Broiled and served with Drawn Butter and Basil Marinara 12.99
- Char Tips** Sliced Filet Mignon served with Grilled Peppers & Onions (Substitute Shrimp, Salmon or Chicken) 13.99
 Dinner Entree 32.99
- Inn's House Chicken Salad** Grilled served over Mixed Greens with Tomatoes, Sugar Snap Peas, Black Olives, Mushrooms, White Cheddar 15.99 (Substitute Shrimp, Filet or Salmon 18.99)
- Chicken Caesar Salad** Grilled served over Romaine with Tomatoes, Caesar Dressing & Pecorino Romano 15.99
 (Substitute Shrimp, Filet or Salmon 18.99)

Land

(All Steaks are Aged and Cut In House by our Chefs)

- Filet Tips Oscar** Thinly Sliced with Lump Crab and Asparagus with our Hollandaise Sauce 32.99 (Sub. Salmon, Chicken or Shrimp)
- Inn's Babyback Ribs** Full Rack your choice :
Smoked with Aged Oak in our Savory BBQ Sauce **OR**
Slow Cooked in our Mild BBQ Sauce 32.99
- Babyback Ribs and Filet Mignon** Half Rack of Ribs with Filet 34.99
- Chicken Marsala** Sautéed with Mushrooms in a Rich Marsala Wine Sauce 25.99 (w/Lump Crab Add'l 3.99)
- Filet Mignon** Our Most Tender Cut of Beef
Petite Cut 25.99 **Full Cut** 34.99
- Inn's Prime Rib** Slow Roasted for Tenderness served with Au Jus
English 35.99 **Queen** 45.99 **King** Market (Limited Qty)
 Prime Rib is a flavorful cut of beef because it is well marbled. Please for your enjoyment, order one of our great steaks if you want a leaner cut.
- New York Strip Steak** Our Most Flavorful Steak 34.99
- Chicken Piccata** Sautéed in a White Wine Lemon Caper Sauce 25.99 (w/Lump Crab Add'l 3.99)

Sea

- Tilapia Parmesan Encrusted** Finished with a White Wine Lemon Sauce with Jumbo Lump Crab, Asparagus and Plum Tomatoes 29.99
- Salmon Italiano** Scottish Salmon dusted with Basil, Oregano, Garlic and Parmesan Cheese served with Julienned Zucchini sautéed in Olive Oil and Plum Tomatoes 29.99
- Shrimp Stuffed with Lump Crab** Served with a choice of White Wine Lemon or Roasted Red Pepper Cream Sauce 32.99
- Inn's Crab Cake and Filet** Crab Cake with Filet Mignon (Broiled or Fried) 34.99
- Lobster Tails** Two Brazilian Lobster Tails 47.99
 (Stuffed with Lump Crab Add'l 9.99)
- Crab Imperial** Jumbo Lump Crab in a Cream Sauce Seasoned with Old Bay and Sherry en casserole 29.99
- Broiled Seafood Combo** Shrimp Stuffed with Lump Crab, Sea Scallops, Inn's Crab Cake, & your choice of Flounder, Tilapia or Salmon 37.99
- Flounder Stuffed with Lump Crab** Served with a choice of White Wine Lemon or Roasted Red Pepper Cream Sauce 32.99
- Inn's Crab Cakes** Delicately Seasoned Jumbo Lump Crab (Broiled or Fried) 32.99
- Sea Scallops & Shrimp** Served on Sautéed Spinach with a choice of White Wine Lemon or Roasted Red Pepper Cream Sauce 32.99
- Surf & Turf** Brazilian Lobster Tail & Filet Mignon 42.99
 (Stuffed with Lump Crab Add'l 4.99)
- Crab Au Gratin** Jumbo Lump Crab in a Light Parmesan & White Cheddar Cream Sauce en casserole 29.99

~ Entrees are served with choice of Salad or Chef's Soup and One Side ~

Sides

- Stuffed Potato Mashed North Carolina Sweet Potatoes Idaho Baked Potato
 Cole Slaw Horseradish Potato Salad Creamed Spinach Sherried Mushrooms Rustic Fried Potatoes
- A la Carte Sides** Sautéed Asparagus, Spinach or Julienned Zucchini 6.99

Desserts

- Crème Brulee** ~ Rich Custard made with Belgian White Chocolate, with Caramelized Sugar and served Flambéed
- Tiramisu** ~ Espresso & Kahlua soaked Cake layered with an Amaretto Mascarpone Cream
- New York Style Cheesecake** ~ Choice of Chocolate, Salted Caramel, Sliced Strawberries, Raspberry Puree
- Chocolate Mousse Pie** ~ Made with Imported Belgian Chocolate
- Apple Pie** ~ Served warm with Vanilla Ice Cream
- Key Lime Pie** ~ Made with Fresh Squeezed Limes, Finished with a Raspberry Puree

All Desserts 8.99