Appetízers

Orleans Inn Clam Chowder		
Cup\$5 Bowl\$8		
Scallops in Bacon \$13		
With an orange honey drizzle		
With an orange honey drizzle Crab Cakes \$14		
2 premíum lump meat crab cakes		
Broiled to perfection and served		
with tartar sauce and coleslaw		
Potato Skíns \$10		
Filled with bacon and cheese		
with sour cream on the side		
Chicken Quesadilla \$13		
Díced chícken, portabella mush-		
rooms, caramelízed oníons, Mon-		
terrey Jack and cheddar cheese		
Lobster & Shrimp Quesadilla \$16		
Lobster, shrimp, shallots, scallion		
MonterreyJack and cheddar cheese		
Beer Battered Onion Rings \$8		
Lobster Filled Raviolis \$14		
Served with a lobster cream sauce		

Orleans Inn Lobster Bisque Cup \$6 BOWL \$9 Chicken Tenders \$10 Served with honey mustard or barbeque sauce Buffalo Chicken Tenders \$12 Boneless chicken tenders Tossed in our hot sauce and served with bleu cheese and celery Fried Calamari \$13 With mixed peppers and a side of marínara sauce Vegetarían Quesadílla \$12 Caramelized onions, roasted red peppers, portabella mushrooms & cheddar cheese Orleans Inn App. Sampler \$14 Potato skins filled with bacon and cheese, onion rings and chicken tenders with a side of honey mustard dressing and sour cream

Salads

Duck Salad Sm\$11/lg\$14
Shredded duck, chevre cheese, § pecans With a sherry mustard
vinaigrette
Lobster Salad one size \$22
Fresh lobster meat lightly dressed with mayonnaise and chives
served over romaine with onions and tomatoes
House Salad sm\$5/lg\$8
Red onions, tomatoes, parmesan cheese, Croutons and balsamic
vinaigrette
Spinach Salad sm\$9/lg\$12
With pine nuts, feta cheese and yellow Tomato vinaigrette
Chicken Salad one size-\$12
House made chicken salad with diced bacon, red onions and chives
served over romaine with onions and tomatoes
Caesar Salad sm\$6/lg\$8
Romaine lettuce, shredded parmesan cheese, croutons all tossed in our

Add Grilled Chicken \$6 or Shrimp \$8 to any salad

Caesar dressing



Menu subject to change Nightly Dinner Specials Available at 4:00 pm Daily

Entrees

1¹/4 lb. Steamed Native Lobster Market price/ when available with rice pilaf and vegetables Grilled North Atlantic Salmon \$21 With an orange honey glaze with rice pilaf and vegetables Sea Scallop Platter \$24 Fried-served with fries and coleslaw or..... Broiled- served with rice and vegetables Fried Clam Platter \$24 Lightly breaded and fried whole belly fried clams served with fries and coleslaw Fish and Chips \$20 Lightly breaded and fried cod Served with fries and coleslaw Sea Scallops & Dried Peaches \$25 Baked with honeyed crumbs with rice pilaf and vegetables Cape Cod Seafood Trío \$28 Sea scallops, shrimp and cod Fried-served with fries and coleslaw or.... Broiled- served with rice and vegetables

Sandwiches

Lobster Salad Sandwich On a toasted New England roll Fried Fish Sandwich Fried cod served on a toasted bulkíe roll Turkey Club With bacon, lettuce and tomato served On white Texas toast Buffalo Chicken Wrap Breaded chicken with our buffalo sauce, lettuce and bleu cheese Chicken Salad Sandwich \$12 On a toasted bulkie roll with diced Bacon, red onions and chives *Orleans Inn Angus Burger \$12 On a toasted bulkie roll served with Lettuce, tomato and red oníons

Sandwiches Served with Choice of French Fries, Cape Cod Potato Chips or Cole Slaw Additional Toppings for Sandwiches Add \$.50 Each Bacon, Caramelized Onions, Portabella Mushrooms, Roasted Red Peppers, Cheese

*Cooked to order. Consuming of raw or undercooked meats and fish may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Orleans Inn Breakfast Menu

\$14

MP Chicken Piccata \$20 Sautéed chicken breast with lemon, Capers and shallots served with rice pilaf and vegetables *New York Sirloin \$28 1202 sírloín with Mashed potatoes and vegetables *Surf and Turf \$25 8 oz. grilled sirloin with 5 shrimp and a Thai chili dipping sauce Pastas Chicken Parmesan \$20 Italían breaded chícken breast baked with our special marinara sauce and Melted cheese served over línguíní Shrimp Pesto Pasta \$22 Sautéed shrimp with a pestocream Sauce served over linguini Spicy Sautéed Cajun Shrimp \$23 Served over linguini with marínara Sauce, pepperoncíní,

black olives and tomatoes aarnished with parmesan cheese vegetarían Selectíon \$18 Wild mushroom raviolis with a seasoned garlic olive oil and

\$22 Fried Scallop Roll \$18 On a toasted New England roll \$15 Fried Whole Belly Clam Roll \$18 On a toasted New England roll Grilled Chicken Sandwich \$12 \$12 With bacon and melted cheddar cheese on a bulkie roll with lettuce & tomato \$12 Turkey Sandwich Wrap \$11 With cheddar cheese, cranberry sauce and tomatoes in a flour tortílla wrap Hot Pastramí and Swiss \$12 On Pumpernickel with lettuce &

> tomato Vegetarían Burger \$12 On a bulkie roll with cheddar cheese, Caramelized onions, lettuce & tomato

Stuffed French Toast

Banana stuffed challah bread rolled in cinnamon sugar served with strawberry & blueberry compote with choice of bacon or sausage

Steak & Eggs

A char-grilled New York strip steak served with scrambled eggs, home fried potatoes & fruit

Scrambled Egg Platter з eggs scrambled served wíth home fried potatoes, fruit & choice of bacon or sausage \$10

Belgium Waffles

Topped with whipped cream § strawberries breakfast potatoes

Sídes-

Berries and Whipped Cream Fresh Fruit & Yogurt side of Sausage Side of Bacon Home Fired Potatoes

Specialty Omelets Bacon & Cheese Omelet \$12 Bacon & Monterrey Jack/Cheddar Veggie Omelet \$12 Spínach, Mushroom, Red Pepper, Caramelized Onions & Monterrey

\$18 Jack/Cheddar Cheese Cape Cod Omelet \$16

Tender Lobster Meat, shallots, scallions & Monterrey \$9 Jack/Cheddar Cheese

> (Omelets are served with Home Fried Potatoes & Fresh Fruit)

*Our Breakfast Menu is served Daily from 9am-11am

<u>Specialty Breakfast Cocktails</u>

- Orleans Inn Bloody Mary
- Mímosa
- White Peach Bellini \$4
- Summer Berry Champagne \$4
- \$3 Coffee, Baileys & Whipped Cream

Orleans Inn Dessert Menu

\$6

\$7

New York Style Cheesecake In a graham cracker crust, garníshed with whipped cream \$7

Triple Layer Chocolate Cake

The ultimate chocolate delight! A layer of chocolate mousse and a layer of chocolate butter cake Topped with a rich chocolate ganache and whipped cream \$10

Key Lime Pie

This refreshingly light pie is made with zesty key lime juice And baked in a graham cracker crust, topped with whipped cream \$8

> Vanílla Crème Brulee \$8

Online Menu www.OrleansInn.com

Icecrean by the Scoop: Featuring Richardson's Super Premíum Ice cream Flavors:

Maine Black Bear

Coffee Kahlua Brownie Peanut Butter Cup

Death By Chocolate

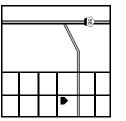
French Vanilla

Raspberry Sorbet

Brownie Sundae

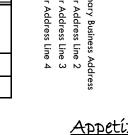
chocolate chip brownie topped with Kahlua brownie ice cream, hot fudge, caramel sauce and whipped cream \$9

Call for Reservations: 508-255-2222



Primary Business Address Your Address Line 2 Your Address Line 3 Your Address Line 4

Organization Шь



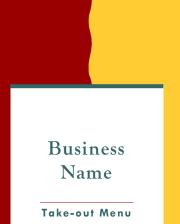
Orleans Inn Clam Chowder

Cup \$4 Bowl \$6

Сир \$4

Orleans Inn Lobster Bisque

BOWL\$6





Briefly describe the kind of items your restaurant offers.

> Hours Monday-Friday 00:00-00:00 Saturday 00:00-00:00 Sunday 00:00-00:00

To order, contact

Phone: 555-555-5555 Fax: 555-555-5555 Email: xyz@microsoft.com

Name of Item or Service **00% OFF** ORGANIZATION NAME Describe your location by landmark or area of town. Tel: 555 555 5555

Expiration Date: 00/00/00

You may want to place text here to indicate the type of payment you accept, such as checks or credit cards.

Category Name

Describe the items in this category or what is included with these dishes. In this first category, you may want to list appetizers if your restaurant offers them.

Item A brief description of the dish.	0.00
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Category Name

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Category Name

Describe the items in this category or what is included with these dishes.

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Item A brief description of the dish.

Category Name

Describe the items in this category or what is included with these dishes. In this category, you may want to list your main course items.

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Deliver to: Please fill in your name, address, and phone number so we know where to send your or- der.		
Name		
Address		
Phone		

Category Name

Describe the items in this category or what is included with these dishes. In this category, you may want to list the soups and salads you offer.

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