

FUN FINGER FOODS

LUNA BITES

blackened sushi grade Ahi tuna bites served with snappy Asian slaw, sweet pineapple-chili dipping sauce 12.99

CHARCUTERIE BOARD TO SHARE

cured Italian meats, artisanal cheeses, marinated olives, lemon-honey ricotta spread, dried fruits, nuts and toasted focaccia 18.99

JACK DANIELS ONION RINGS

battered onion rings served with buffalo ranch 8.99

GUACAMOLE + CHIPS

made fresh to order with garlic, jalapeño, cilantro and lime served with house cooked tortilla chips 11.99

BASKET OF CHIPS AND SALSA

tri-colored tortilla chips served with pico de gallo 6.99

LUNA'S WINGS

jumbo fresh wings (8) tossed in your choice of:

- Island Jamaican Jerk
- Honey BBQ
- Buffalo Ranch 9.99

GARLIC HUMMUS

house made served with grilled pita, cucumbers, peppadews, Kalamata olives, and feta 11.69

NACHOS GRANDE

tortilla chips topped with jalapeños, chopped tomatoes, cheddar cheese, Monterey Jack cheese, black beans, sour cream and scallions

Ground Beef 12.69
Grilled Chicken 11.99

CONCH FRITTERS

Key West style fritters with a key lime dipping sauce 11.99

KOREAN CHICKEN

lettuce wraps
chicken breast, Korean steak sauce, brown sugar, soy sauce, cucumber slices, green onions and sesame seeds with lettuce leaves 10.99

HOMEMADE CRISPY CALAMARI

tubes, tentacles and banana peppers dusted in seasoned flour, served with marinara sauce 11.99

PICKLE FRIES

julienne pickles in a crunchy masa corn batter served with spicy ranch dipping sauce 8.99

BAVARIAN SOFT PRETZEL

jumbo authentic pretzel served with cheddar cheese sauce and spicy mustard 9.50

BUFFALO SHRIMP

fried Gulf shrimp tossed in a sweet-tangy Buffalo sauce, ranch dressing 10.99



SEAFOOD BAR

SKILLET SHRIMP SCAMPETTE

pan seared Key West Pinks (8) with fresh cilantro, tequila-lime scampi sauce and garlic crostini 11.99

OYSTERS ON THE HALF SHELL

local, Delaware Bay East Points
3 for 5.99 • 6 for 10.99 • 12 for 19.99

STEAMED CLAMS

littlenecks (15), fresh herbs, white wine, lemon, crushed red pepper, garlic crostini 13.99

SASHIMI STUFFED AVOCADO

raw, diced sashimi grade yellowfin tuna tossed with garlic, ginger, soy sauce, fresh lime, cilantro, cucumbers and red onion in avocado halves drizzled with wasabi cream 14.99

OLD BAY SHRIMP

chilled U-peel shrimp (12) steamed with old bay 10.99

CLAMS ON THE ½ SHELL

iced, middleneck clams (8) on the half shell, cocktail sauce and lemon 10.99

BURGERS

All hamburgers are certified Black Angus beef and served on a country roll with lettuce, tomato, onion and fries (substitute sweet potato fries +2.49)

THE EAST VINELAND BURGER

American cheese and a long hot pepper 12.50

ISLAND BURGER

grilled pineapple, pepper jack cheese, bacon, soy sauce and sriracha 13.99

SMOKEHOUSE BURGER

bacon, cheddar cheese, onion ring and BBQ sauce 13.99

WICKED BURGER

Jamaican spices, pepper jack cheese, jalapeño, bacon, spicy ketchup 13.59

PARMESAN BURGER

tomato sauce, mozzarella and pepperoni 12.99

ON BREAD & TORTILLA

served with chips and slaw

MEATLOAF GRILLED CHEESE

homemade, grilled meatloaf, white cheddar, baby spinach, onion-bacon jam on sour dough bread 13.99

BBQ PORK SANDWICH

pulled pork, BBQ sauce and Granny Smith apple cole slaw 12.99

CHICKEN MANGO QUESADILLA

grilled chicken with diced fresh mangos, cheddar and jack cheeses served with sour cream and pico de gallo 12.99

BANG BANG QUESADILLA

shrimp tossed in a sweet Thai chili sauce, scallions, broccoli, Monterey and cheddar cheeses 13.69

MAINE LOBSTER ROLL

cold water lobster meat gently tossed with mayo, celery and lemon on a buttered split-top roll 19.99

THE KEY WESTER

key lime marinated chicken with Applewood bacon, lettuce, tomato, and sliced avocado on sour dough toast with chipotle aioli 12.99

VEGGIE WRAP

garlic-herb tortilla filled with baby spinach, red peppers, Portobello mushroom, zucchini, garlic hummus and goat cheese spread 12.99

THE GROUPE SANDWICH

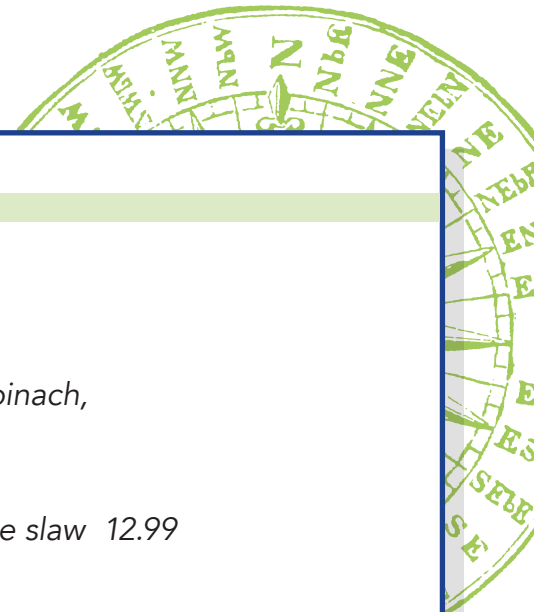
Florida grouper with Thai-chili mayo, lettuce, tomato and onion on a Cuban roll, your choice of tempura beer battered –or– blackened 18.99

SLOPPY JOES

Big Marty's seeded roll filled with our homemade Sloppy Joes recipe served with pickles and potato chips for scooping 9.99

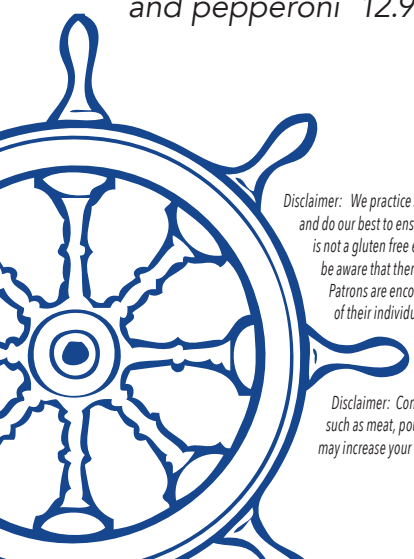
GRILLED JUMBO HOT DOG

with fries 5.99



Disclaimer: We practice serious caution in preparing our gluten free items and do our best to ensure a gluten free product. Merighi's Savoy Inn is not a gluten free environment. In consuming our gluten free items, be aware that there may be a chance of cross contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs.

Disclaimer: Consuming raw or undercooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.



ENTRÉES

CHICKEN AND WAFFLES
homemade buttermilk waffle topped with fried chicken fritters drizzled with honey-maple syrup and sage butter 13.99

KEYS COCONUT SHRIMP*
jumbo Key West Pinks (8) served with a Calypso dipping sauce 14.99

STOCK ISLAND SOFT TACOS (2)*
flour tortillas filled with shaved cabbage, radish, pico de gallo, cilantro, shredded cheddar and a mango-key lime crema
Blackened Mahi Mahi 15.99 • Yum Yum Shrimp 15.99

PENNE WITH TOMATOES AND SHRIMP
penne tossed with spinach, garlic, fresh tomatoes, Gulf shrimp, basil and olive oil 16.99

THE LAZY LUNA

3 egg frittata with provolone, prosciutto, roasted red peppers, asparagus and grated Parmesan served with a side salad 13.99

SUMMER PESTO PASTA
bow tie pasta with fresh parsley and mint, walnuts, garlic, olive oil, asparagus and peas- topped with ricotta cheese and Parmesan 15.99

GRILLED MAHI MAHI*
topped with an avocado-chili salsa 19.99

FRIED SHRIMP BASKET
lightly breaded shrimp served with cocktail sauce, lemon and fries 14.99

CHICKEN TENDERS BASKET
breaded chicken tenders served with ranch dressing and fries 11.99

MAHI MAHI BASKET
battered mahi mahi fingers served with island dipping sauce and fries 16.99

*served with Cuban black beans and rice

GOURMET FLATBREADS

made on a 16" long thin crust flatbread

SOUTH JERSEY FARMER
crumbled sausage, tomato sauce, long hot peppers, Cooper sharp cheese 12.99

KEY WEST
Gulf shrimp with a splash of lime, cubanelle peppers, shredded mozzarella, basil and garlic with a touch of old bay 13.99

MILANESE
fresh tomatoes, grilled chicken, prosciutto and mozzarella topped with arugula salad, lemon vinaigrette 12.99

MARGHERITA
roasted Roma tomatoes, fresh mozzarella, fresh basil, finished with grated Romano 10.99

SALADS

STRAWBERRY BALSAMIC CHICKEN SALAD
baby field greens with fresh strawberries and blueberries, dried cranberries, grilled chicken, almonds, tomatoes, raspberry vinaigrette 13.99

TACO SALAD
mixed greens with ground taco meat, cheddar cheese, black beans, roasted corn, pico de gallo, jalapeños and black olives served with cilantro lime aioli 13.99
Add fresh avocado +2.25

served with an artisan roll
SESAME AHI TUNA SALAD
sesame encrusted seared Yellowfin tuna with artisan field greens, fresh pineapple, cucumber, tomato, avocado cream dressing with fried wonton strips 16.99

CAESAR SALAD
romaine lettuce greens, croutons, black olives and house made Caesar dressing 10.99
with grilled chicken 12.99
with grilled shrimp 14.59

SALMON GREEK SALAD
grilled Faroe Island salmon on a salad of tomatoes, cucumbers, green peppers, red onion and Kalamata olives with a feta wedge, lemon dill vinaigrette 19.99

Signature Drinks

—MULES—

all made with muddled lime and ginger beer

TRADITIONAL, ORANGE, BLUEBERRY, OR STRAWBERRY
made with Stoli Vodka

HAWAIIAN MULE
Stoli Pineapple Crush Vodka and muddled mint

KEY WEST MULE
Stoli Lime Vodka, fresh lime

—MOJITOS—

hand muddled with rum, simple syrup, fresh mint and fresh limes

TRADITIONAL, STRAWBERRY, WATERMELON, COCONUT, OR MANGO

—MARGARITAS & TEQUILA—

WATERMELON-BASIL MARGARITA
Milagro Reposado, fresh watermelon, fresh lemon and lime juice, agave, fresh basil

ORANGE MARGARITA
Milagro Silver, Patron Citronage, freshly squeezed oranges and limes, sours

PEACH MARGARITA
Milagro Silver, triplesec, peach agave, fresh lime, sours

PINEAPPLE COOLER
Patron Citronage Pineapple Tequila, prosecco, club soda, fresh lime and pineapple juice

PINK SEÑORITA
Margarita's sassy sister! Milagro Silver, triplesec, muddled lemon, pink lemonade, splash of club

—WE'RE CRUSHIN' IT!!—

ORANGE CRUSH
Stoli Orange, triplesec, freshly crushed oranges, splash of club soda

GRAPEFRUIT CRUSH
Skyy Texas Grapefruit, triplesec, freshly crushed grapefruits, splash of club soda

LEMON CRUSH
Stoli Citros Vodka, simple syrup, fresh squeezed lemon, splash of Sprite

1800 COCONUT CRUSH
1800 Coconut Tequila, pineapple juice, splash of club soda or Sprite

—COSMOPOLITANS—

SAVOY COSMO
Stoli Vodka, triplesec, muddled lime, splash of cran

LIMONCELLO COSMO
Stoli Vodka, Toschi Limoncello, cranberry juice

WHITE CRANBERRY COSMO
Stoli Vodka, triplesec, white cranberry juice and fresh cranberries

THE PEACH COSMO
Stoli Peach Vodka, Peach Schnapps, cranberry juice, splash of OJ

—SIGNATURE FAVORITES—

KEY LIME MARTINI
Stoli Vanille Vodka, fresh lime juice, pineapple juice, splash of coconut cream, graham cracker rim

TROPICAL PUNCH
Bacardi Banana, Bacardi Coconut, coconut cream, pineapple and orange juices

THE SWEET MELISSA
Stoli Orange, ½ club ½ Sprite, splash OJ, muddled oranges and limes

—SAVOY LEMONADES & TEAS—

RASPBERRY, STRAWBERRY OR BLUEBERRY
all made with Stoli flavors and fresh lemonade

BOB MARLEY
Sweet Tea Vodka, lemonade, muddled fresh mint, splash of club

PURPLE RAIN
Smirnoff Berry-Lemon Vodka, lemonade, muddled blueberries and lemons, splash of Sprite



TRY A 20 OZ. BEER FLIGHT
select 4 of our craft beers 7.99

—SANGRIA BY THE PITCHER—

RUBY RED SANGRIA
Spanish red wine, lime, orange, lemon and cherries 22

serves 5-6
WHITE SANGRIA
Spanish white wine with lime, orange, lemon and strawberries 22