



## TO START

<b>VALLEY CRAB SOUP</b> ..... CUP 7 ..... BOWL 11
<b>NEW ENGLAND CLAM CHOWDER</b> ..... CUP 7 ..... BOWL 11
<b>CHICKEN NOODLE - GRUYÈRE</b> ..... CUP 5 ..... BOWL 9
<b>FROSTED CRAB SOUP</b> Roasted Tomato, Cream, Jumbo Lump Crab ..... CUP 8 ..... BOWL 12
<b>CHARGRILLED OYSTERS</b> ..... 21 Parmesan, herb butter
<b>OYSTERS ON THE 1/2 SHELL</b> ..... HALF DOZEN Blue Point <b>16</b> , Raspberry Point <b>16.5</b> , Wellfleet <b>18</b> Ask for daily selections
<b>STEAMED SHRIMP</b> ..... 15 6 jumbo with old bay, cocktail sauce

<b>STEAMED LITTLENECK CLAMS</b> ..... 15 Butter, lemon
<b>CLAMS CASINO</b> ..... 14 Gruyere, garlic herb butter, Applewood bacon
<b>THAI GLAZED CALAMARI</b> ..... 16
<b>FRIED OYSTERS</b> ..... 14 Micro greens, whole-grain mustard, beurre blanc
<b>BROOKLANDVILLE WINGS</b> ..... 12 Dirty jerk, buffalo, BBQ, Old Bay or Garlic Parmesan
<b>SUPER NACHOS</b> ..... 12 Tomato, olives, corn, seasoned beef, cheddar and jack cheese, cilantro, sour cream, guacamole
<b>NESTED POTATO BASKETS</b> ..... 10 Sour Cream, Bacon, Chives, Monterey Jack Cheese ..... WITH CRAB 14
<b>AVOCADO CAPRESE TOAST</b> ..... 12 Wheat toast rounds, capicola, heirloom tomatoes, mozzarella, basil, balsamic

<b>LOBSICLE</b> ..... MKT Panko, lobster, sriracha mayo
<b>FRIED GREEN TOMATOES</b> ..... 15 Jumbo lump crab, tear drop tomatoes confit, roasted com, lemon butter
<b>SEA SALT EDAMAME</b> ..... 10
<b>BRAISED ASIAGO MEATBALLS</b> ..... 14 Cabernet sauce, parmesan
<b>PEPPERED SMOKED SALMON</b> ..... 13 Caviar, dill dijon sauce, capers, red onion, european cucumber, toasted ciabatta
<b>CHIPS &amp; SALSA WITH GUACAMOLE</b> ..... 9
<b>FRIED DEVILED EGGS</b> ..... 9 Panko, dijon mustard, lemon zest
<b>AHI TOSTADAS</b> ..... 15 Asian slaw, sesame ginger
<b>CRAB AND CORN FRITTERS</b> ..... 10 Crab, roasted corn, Old Bay aioli

## GREENS

<b>CHOPPED SEAFOOD COBB SALAD</b> ..... <b>SMALL 15</b> ..... STANDARD 22 Shrimp, lump crab, bacon, tomato, egg, avocado, gorgonzola, romaine
<b>VALLEY HOUSE SALAD</b> ..... STANDARD 12 ..... SMALL 8 Romaine, black olives, crisp bacon, tomato, parmesan, blue cheese, balsamic dressing
<b>ROASTED BEET SALAD</b> ..... 12 Mixed greens, goat cheese, pistachios, blood orange segments, honey dijon
<b>LONGTAIL CAESAR</b> ..... 11 Split romaine hearts, croutons, parmesan

<b>POACHED PEAR SALAD</b> ..... 14 Poached pear, goat cheese, golden raisins, spinach, cashews, white balsamic vinegar
<b>BERRY KALE AND QUINOA SALAD</b> ..... 14 Toasted almonds, raspberries, strawberries, blackberries, cranberry goat cheese, blueberry dressing
<b>BURRATA AND HEIRLOOM SALAD</b> ..... 14 Pancetta crisp, basil, parsley infused oil, balsamic glaze

<b>ICEBERG WEDGE SALAD</b> ..... 12 Tear drop tomatoes, smoked cherry wood bacon, crispy onions, blue cheese
<b>SUMMER ASIAN SALAD</b> ..... 14 Napa cabbage, red cabbage, shredded carrots, grilled chicken, snow peas, mandarin oranges, scallions, sesame seeds, Asian dressing
<b>STEAK SALAD</b> ..... 18 Romaine, iceberg, tomato, blue cheese, potatoes, olives, ranch dressing, crispy onions

**Add ons:** Chicken 6 Salmon 12 Crab Salad 14 Tuna 13 Shrimp 8 Steak 10 Lump Crab 8  
**Dressings:** Caesar Blue Cheese Ranch Balsamic Vinaigrette Thousand Island White Balsamic

## LARGE PLATES

<b>GRILLED BRONZINI</b> ..... 32 Lemon garlic herb sauce, basil oil, tomato
<b>CRAB IMPERIAL</b> ..... MKT Need we say more? with grilled asparagus
<b>CRAB CAKE PLATTER</b> ..... MKT Two jumbo lump cakes, slaw, tartar, lemon
<b>LOBSTER NEWBERG</b> ..... 36 Cold water lobster, cream, nutmeg, cayenne pepper, puff pastry, Sturgeon caviar
<b>ANCHO SPICED SALMON</b> ..... 26 Chick pea cucumber salad, queso fresca, saffron tomato orzo
<b>GRILLED ROCKFISH</b> ..... 34 Crab risotto, asparagus, tomato, beurre blanc
<b>APPLEWOOD BACON SCALLOPS</b> ..... 34 Corn emulsion, lobster risotto, roasted red pepper coulis
<b>GRILLED PINEAPPLE PORK CHOP</b> ..... 25 Whipped cauliflower mash, seasoned rainbow chard, grilled pineapple sauce

<b>PRIME CREEK STONE FARM 24 OZ T-BONE</b> ..... 40 Baby carrots, mixed marbled fingerling potatoes, herb butter
<b>THE VALLEY INN NEW YORK STRIP STEAK</b> ..... MKT Peppercorn encrusted 14oz prime Creek Stone Farm strip with green beans and a side of cognac cream
<b>GRILLED TENDERLOIN</b> ..... 39 Horse radish whipped mash potato, prociutto wrapped asparagus, tomato bordelaise sauce
<b>CHERRY GLAZED AHI TUNA</b> ..... 30 Baby bokchoy, bean sprouts, snow peas, jasmine rice, lime yogurt
<b>BUTTERFLIED STUFFED LOBSTER TAIL</b> ..... MKT 8 oz Maine lobster tail with crab imperial
<b>CHICKEN &amp; SHRIMP GUMBO</b> ..... 26 Andouille sausage, peppers, rice
<b>CHICKEN MARSALA</b> ..... 24 Cremini mushrooms, garlic, shallots, marsala wine demi, tagliatelle pasta
<b>MINI MEATLOAF</b> ..... 15 Individual loaf with cheddar horseradish mashed potatoes, bacon jus
<b>RAGU BOLOGNESE</b> ..... 24 Veal, pork, pancetta, red sauce, penne pasta, parmesan
<b>GRILLED VEGETABLE STACK</b> ..... 15 Portobello, red pepper, zucchini, yellow squash, red onion, balsamic glaze

## SIDES

<b>STEAK FRIES</b> ..... 7
<b>STEAK FRIES WITH GRAVY</b> ..... 9
<b>GREEN BEANS</b> ..... 7
<b>SEASONED RAINBOW CHARD</b> ..... 7

<b>HOUSEMADE COLESLAW</b> ..... 6
<b>BACON MAC &amp; CHEESE</b> ..... 11
<b>SWEET POTATO FRIES</b> ..... 8

<b>TOMATO AND CUCUMBER FETA SALAD</b> ..... 8
<b>BRUSSELS SPROUTS</b> ..... 8
<b>GRILLED ASPARAGUS</b> ..... 9

## LITE FARE

<b>10 OZ VALLEY BURGER</b> ..... 14 Valley blend, LTO on brioche roll, steak fries
<b>HAVARTI CHEESEBURGER</b> ..... 15 Arugula, tomato, dijonnaise on ciabatta roll, steak fries
<b>HOT CORNED BEEF</b> ..... 13 Melted swiss, served on rye bread
<b>TRIO SALAD</b> ..... 18 Traditional chicken salad, crab salad, potato salad
<b>GRILLED HALIBUT SANDWICH</b> ..... 18 Avocado salsa, cabbage, chile rojo sauce, ciabatta

<b>CHICKEN SALAD WRAP</b> ..... 12 Apple, craisins, carrots, curry, L&T
<b>JUMBO LUMP CRAB CAKE</b> ..... MKT Slaw, tartar, lemon
<b>SHRIMP TACOS</b> ..... 15 Grilled spicy shrimp, avocado purée, cilantro-lime sour cream, mango salsa, L&T, cheese blend
<b>MARGHERITA FLATBREAD</b> ..... 15 Fire-roasted tomato, fresh mozzarella, basil, housemade pesto, balsamic glaze

<b>GRILLED LOBSTER BURRITO</b> ..... 18 Grilled lobster, cilantro rice, avocado, jalapeño tartar, sriracha, L&T, cheese blend
<b>HOUSEMADE SHRIMP SALAD SANDWICH</b> ..... 15 Jumbo shrimp, spice blend
<b>CHEESESTEAK SLIDERS</b> ..... 14 Tomato, onion, mayo, pickle, fries
<b>TUNA POKE TACOS</b> ..... 18 Jicama slaw, wasabi cream, #1 tuna, ginger, soy sauce, in a wonton taco, seaweed salad
<b>TURKEY BURGER</b> ..... 15 Cashew chipotle romesco, lettuce, tomato, sriracha aioli, brioche

## WINE LIST

RODNEY STRONG CHARDONNAY .....	10 glass	39 bottle
STARBOROUGH SAUVIGNON BLANC .....	10 glass	42 bottle
FRANCIS COPPOLA PINOT GRIGIO .....	11 glass	45 bottle
ELOUAN OREGON ROSÉ .....	12 glass	45 bottle
FREIXENET BRUT .....	8 glass	35 bottle
COLORES DEL SOL MALBEC .....	8 glass	29 bottle
DECOY CABERNET SAUVIGNON .....	13 glass	55 bottle
MEIOMI PINOT NOIR .....	14 glass	68 bottle
FRANCIS COPPOLA MERLOT .....	11 glass	45 bottle
J LOHR REISLING .....	8 glass	37 bottle
LOLEA SANGRIA (ROSÉ, RED, WHITE) .....	10 glass	38 bottle

## BOTTLED BEERS

AMERICANNON .....	6	HS LOOSE CANNON .....	6
ALLAGASH WHITE .....	7	LAGUNITAS IPA .....	6
AMSTEL LIGHT .....	5	LAGUNITAS LITTLE SUMPIN' .....	6
ANCHOR STEAM .....	7	LEINENKUGEL GRAPEFRUIT SHANDY .....	7
ANGRY ORCHARD .....	7	LOST TROPIC CIDER .....	7
ANTHEM GOLDEN ALE .....	6	MICHELOB ULTRA .....	5
BASS ALE .....	6	MILLER HIGH LIFE .....	4
BECK'S .....	6	MILLER LITE .....	4
BECK'S NA .....	6	MODELO ESPECIAL .....	6
BUCKLER NA .....	5	MODELO NEGRA .....	6
BUD LIGHT .....	4	NATURAL LIGHT .....	3
BUDWEISER .....	4	OMISSION PALE ALE .....	6
COORS LIGHT .....	4	PACIFICO .....	6
CORONA .....	5	RED STRIPE .....	6
CORONA LIGHT .....	5	SAPPORO .....	7
CORONA PREMIER .....	5	SEAQUENCH ALE .....	6
DOGFISH HEAD ROTATION .....	6	SESSION IPA .....	6
DOGFISH HEAD 60 MINUTE IPA .....	6	SIERRA NEVADA .....	6
DOGFISH HEAD 90 MINUTE IPA .....	6	STONE IPA .....	6
DUVEL .....	9	STELLA ARTOIS .....	6
FAT TIRE .....	6	STRONG BOW APPLE CIDER .....	6
FOUNDERS ALL DAY IPA .....	6	TROPICANNON CITRUS .....	6
GUINNESS BLOND .....	7	YARDS LOVE STOUT .....	6
HEINEKEN .....	5	YUENGLING .....	4

## ON TAP

DALE'S PALE ALE .....	6	HS LOOSE CANNON .....	6
DUCKPIN PALE ALE .....	8	GUINNESS .....	8
GOOSE ISLAND IPA .....	6	STELLA ARTOIS .....	7
BUD LIGHT .....	6	SAM ADAMS SEASONAL .....	6
BLUE MOON .....	7	YELLOW SUD MARINE .....	7
PROSECCO, GLERA .....	7	CRAFT BREW OF THE MONTH .....	MP

## DESSERTS

HOT FUDGE SUNDAE .....	9	BEIGNETS .....	8
COCONUT CAKE .....	9	Strawberry sauce, powdered sugar	
Whipped cream		HOUSEMADE BREAD PUDDING .....	8
CHOCOLATE-DIPPED STRAWBERRIES .....	9	Whiskey sauce	
Chocolate pretzel crunch		VALLEY INN BROWNIE .....	10
ICE CREAM .....	9	Chocolate chip brownie, hot fudge, vanilla ice cream, whipped cream	
Graeter's famous black raspberry chip, chocolate chip, or vanilla		VANILLA CRÈME BRÛLÉE .....	8
STRAWBERRY MASCARPONE .....	9	Caramelized sugar, whipped cream	
		JUNIOR'S NEW YORK CHEESE CAKE .....	10

## KIDS MENU

PENNE PASTA WITH BUTTER .....	10	HOT DOG ON A POTATO ROLL .....	8
Parmesan		French fries	
GRILLED CHEESE .....	8	CHICKEN TENDER WITH FRIES .....	10
French fries		Honey mustard	