



TO START

VALLEY CRAB SOUP CUP 7 BOWL 11	STEAMED SHRIMP 15 6 jumbo with old bay, cocktail sauce	BRAISED ASIAGO MEATBALLS 14 Cabernet sauce, parmesan
NEW ENGLAND CLAM CHOWDER CUP 7 BOWL 11	STEAMED LITTELECK CLAMS 15 Butter, lemon	LOBSTER TEMPURA 16 Tempura fried Maine lobster fingers laced with sriracha aioli and cusabi
CHICKEN NOODLE - GRUYÈRE CUP 5 BOWL 9	CLAMS CASINO 13 Gruyere, garlic herb butter, Applewood bacon	PEPPERED SMOKED SALMON 13 Caviar, dill dijon sauce, capers, red onion, european cucumber, toasted ciabatta
CRISPY PORK BELLY 14 Sweet potato puree, leeks, apple cider jus	THAI GLAZED CALAMARI 16	CHIPS & SALSA WITH GUACAMOLE 9
CHARGRILLED OYSTERS 21 Parmesan, herb butter	CHICKEN DRUMMIES 12 BBQ, old bay or garlic parmesan with celery and blue cheese	SPICY LOBSTER AND AVOCADO TOWER 15 Lobster, avocado, wonton, yellow tomato vinaigrette
OYSTERS ON THE 1/2 SHELL HALF DOZEN Blue Point 16, Raspberry Point 16.5, Wellfleet 18 Ask for daily selections	BROOKLANDVILLE WINGS 12 Dirty jerk, buffalo or BBQ	FRIED DEVILED EGGS 9 Panko, dijon mustard, lemon zest
FRIED OYSTERS 14 Micro greens, whole-grain mustard, beurre blanc	SUPER NACHOS 12 Tomato, olives, corn, seasoned beef, cheddar and jack cheese, cilantro, sour cream, guacamole	AHI TOSTADAS 15 Asian slaw, sesame ginger
	SEA SALT EDAMAME 10	CRAB AND CORN FRITTERS 10 Crab, roasted corn, Old Bay aioli

GREENS

CHOPPED SEAFOOD COBB SALAD SMALL 15 STANDARD 22 Shrimp, lump crab, bacon, tomato, egg, avocado, gorgonzola, romaine	POACHED PEAR SALAD 14 Poached pear, goat cheese, golden raisins, spinach, cashews, white balsamic vinegar	BUTTERNUT SQUASH AND KALE SALAD 12 Quinoa, butternut squash, kale, feta, cranberry dressing
VALLEY HOUSE SALAD STANDARD 12 SMALL 7 Romaine, black olives, crisp bacon, tomato, parmesan, blue cheese, balsamic dressing	ARUGULA SALAD WITH FIG AND PROSCIUTTO ... 14 Figs, shredded parmesan, arugula, prosciutto, balsamic dijon vinaigrette	LONGTAIL CAESAR 11 Split romaine hearts, croutons, parmesan
ROASTED BEET SALAD 12 Mixed greens, goat cheese, pistachios, blood orange segments, honey dijon	WINTER SALAD 13 Granny smith apples, raisins, pomegranate, mixed greens, smoked applewood gouda apple cider vinaigrette	STEAK SALAD 18 Romaine, iceberg, tomato, blue cheese, potatoes, olives, ranch dressing, crispy onions

Add ons: Chicken 6 Salmon 12 Tuna 13 Shrimp 8 Steak 10 Lump Crab 8

Dressings: Caesar Blue Cheese Ranch Raspberry Yogurt Vinaigrette Balsamic Vinaigrette Thousand Island White Balsamic

LARGE PLATES

HIMALAYAN SALT BLOCK SWORDFISH 36 White balsamic pearls, fire roasted tomato pesto, fried parmesan spinach, whipped potatoes	PRIME CREEK STONE FARM 24 OZ T-BONE 40 Baby carrots, mixed marbled fingerling potatoes, herb butter
POACHED LOBSTER 36 Lobster tail, crispy polenta, roasted winter vegetables, fire roasted tomato dill cream	THE VALLEY INN NEW YORK STRIP STEAK 40 Peppercorn encrusted 14oz prime Creek Stone Farm strip with green beans and a side of cognac cream
CRAB IMPERIAL 26 Need we say more? With your choice of side	FILET & SWEETS 38 8 oz tenderloin, sweet potato fries, brussels sprouts
CRAB CAKE PLATTER MKT Two jumbo lump cakes, slaw, tartar, lemon	BUTTERFLIED STUFFED LOBSTER TAIL MKT 8 oz Maine lobster tail with crab imperial
SESAME-DUSTED AHI TUNA WITH FRESH NOODLE SALAD 29 Seared tuna, thai rice noodles, cucumber, mushrooms, red and yellow matchstick peppers, sweet soy ginger sauce	CHICKEN & SHRIMP GUMBO 26 Andouille sausage, peppers, rice
GRILLED ROCKFISH 34 Crab risotto, asparagus, tomato, beurre blanc	CHICKEN MARSALA 24 Cremini mushrooms, garlic, shallots, marsala wine demi, tagliatelle pasta
APPLEWOOD BACON SCALLOPS 34 Corn emulsion, lobster risotto, roasted red pepper coulis	GRILLED MAPLE PORK CHOP 25 Braised red cabbage with fuji apples, sweet potato purée, whole-grain mustard and maple glaze
CRISPY SALMON WITH WINTER FRUIT SALSA 24 Golden jewel blend, cranberries, cilantro, pomegranate, jalapeno, candied beets	MINI MEATLOAF 15 Individual loaf with cheddar horseradish mashed potatoes, bacon jus
	RAGU BOLOGNESE 24 Veal, pork, pancetta, red sauce, penne pasta, parmesan
	GRILLED VEGETABLE STACK 15 Portobello, red pepper, zucchini, yellow squash, red onion, balsamic glaze

SIDES

STEAK FRIES 7	HOUSEMADE COLESLAW 6	BRUSSELS SPROUTS 8
STEAK FRIES WITH GRAVY 9	BACON MAC & CHEESE 11	GRILLED ASPARAGUS 9
GREEN BEANS 7	SWEET POTATO FRIES 8	SMOKED APPLEWOOD GOUDA GRATIN 9

LITE FARE

10 OZ VALLEY BURGER 14 Valley blend, LTO on brioche roll, steak fries	CHICKEN SALAD WRAP 12 Apple, raisins, carrots, curry, L&T	GRILLED LOBSTER BURRITO 18 Grilled lobster, cilantro rice, avocado, jalapeño tartar, sriracha, L&T, cheese blend
HAVARTI CHEESEBURGER 15 Arugula, tomato, dijonaise on ciabatta roll, steak fries	JUMBO LUMP CRAB CAKE 18 Slaw, tartar, lemon	HOUSEMADE SHRIMP SALAD SANDWICH 15 Jumbo shrimp, spice blend
HOT CORNED BEEF 13 Melted swiss, served on rye bread	SHRIMP TACOS 15 Grilled spicy shrimp, avocado purée, cilantro-lime sour cream, mango salsa, L&T, cheese blend	CHEESESTEAK SLIDERS 14 Tomato, onion, mayo, pickle, fries
FRENCH DIP BRIOCHE 14 6 oz lean roast beef, tiger sauce, choice of BBQ or au jus	MARGHERITA FLATBREAD 15 Fire-roasted tomato, fresh mozzarella, basil, housemade pesto, balsamic glaze	TUNA POKE TACOS 18 Jicama slaw, wasabi cream, #1 tuna, ginger, soy sauce, in a wonton taco, seaweed salad

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 ROSE	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

BOTTLED BEERS

AMSTEL LIGHT	5	HS CROSS BONES	6
ANCHOR STEAM	7	HS LOOSE CANNON	6
ANGRY ORCHARD	7	LAGUNITAS IPA	6
ANTHEM GOLDEN ALE	6	LAGUNITAS LITTLE SUMPIN'	6
BASS ALE	6	LEINENKUGEL GRAPEFRUIT SHANDY	7
BECK'S	6	MICHELOB ULTRA	5
BECK'S NA	6	MILLER HIGH LIFE	3.75
BUCKLER NA	5	MILLER LITE	3.75
BUD LIGHT	3.75	MODELO ESPECIAL	6
BUDWEISER	3.75	MODELO NEGRA	6
COORS LIGHT	3.75	PABST BLUE RIBBON	3.50
CORONA	5	PACIFICO	6
CORONA LIGHT	5	RED STRIPE	6
DOGFISH HEAD 60 MINUTE IPA	6	SAM ADAMS LAGER	6
DUVEL	9	SAPPORO	7
EVO RISE UP STOUT	7	SESSION BLACK	6
FAT TIRE	6	SESSION IPA	6
FLYING DOG NUMERO UNO	6	SIERRA NEVADA	6
FLYING DOG RAGING BITCH	6	STONE IPA	6
GOOSE ISLAND IPA	6	STELLA ARTOIS	6
GUINNESS	7	STRONG BOW APPLE CIDER	6
GUINNESS IRISH WHEAT	6	YARDS LOVE STOUT	6
GUINNESS BLOND	7	YUENGLING	3.75
HEINEKEN	5	312 WHEAT ALE	7

ON TAP

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

DESSERTS

5 LAYER CHOCOLATE MOLTEN	9	BEIGNETS	8
White chocolate drizzle		Strawberry sauce, powdered sugar	
HOT FUDGE SUNDAE	9	HOUSEMADE BREAD PUDDING	8
MALTED WAFFLE ICE CREAM SANDWICH	7	Whiskey sauce	
Chocolate chip		VALLEY INN BROWNIE	10
CHOCOLATE-DIPPED STRAWBERRIES	9	Chocolate chip brownie, hot fudge, vanilla ice cream, whipped cream	
Chocolate pretzel crunch		VANILLA CRÈME BRÛLÉE	8
ICE CREAM	9	Caramelized sugar, whipped cream	
Graeter's famous black raspberry chip, chocolate chip, or vanilla		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	