



The Philadelphia Cricket Club

ST. MARTINS DINNER MENU

SMALL PLATES

SEAFOOD SALSA & CHIPS GF 18

Blood Mary Salsa with Shrimp, Crab, and Calamari, Corn Tortilla Chips

DELAWARE BAY OYSTERS ON THE HALF SHELL GF 14

Poached Lobster, Watermelon and Heirloom Tomato Mignonette, Peach and Jalapeno Relish

BABY BEET CROSTINI 12

Grilled Nine Grain Bread, Herb Goat Cheese Spread, Orange, Salted Walnuts, Mustard Vinaigrette, Arugula

CHICKEN WINGS GF 13/21

All-Natural Chicken, Choice of Mild, Hot, BBQ or dry rub

CHICKEN QUESADILLA 13

Cheddar-jack, Salsa, Sour Cream, Guacamole

SOUPS

SNAPPER

cup 5.5/ bowl 8

CHARRED TOMATO GAZPACHO V

Cucumber and Baby Tomato Relish, Basil Crema and Focaccia Croutons

FRENCH ONION

crock 8

cup 5.5/ bowl 8

SALADS

CAESAR SALAD 9

Focaccia Croutons, Parmesan Cheese, Caesar Dressing

COBB SALAD GF 13

Grilled Chicken, Bacon, Baby Tomato, Avocado, Egg, Blue Cheese, Derby Dressing

FALAFEL GREEK SALAD V/GF 12

Cucumber, Onion, Olive, Feta, Spiced Crunchy Chickpeas, Tzatziki Vinaigrette

ERDENHEIM FARM V/GF TOMATO SALAD 14

Grilled Watermelon, Hand Pulled Mozzarella, Arugula, Balsamic, Crunchy Blueberries

ADD TO ANY SALAD

Grilled Chicken GF 5
Fried Chicken 6

Jumbo Shrimp GF 9
Salmon* GF 12

Crab Cake GF 15
Petite Filet* GF 14

SANDWICHES

served with your choice of PCC Chips, French Fries, Sweet Potato Fries, Coleslaw or Fruit

BURGER'S BURGER* 16

Blend of Chuck, Short Rib, and Brisket, Choice of Cheese, Lettuce, Tomato, Onion, Pickle, Baker Street Roll

SUMMER TOMATO BLT 10

Sliced Heirlooms, Fried Green Tomatoes, Smoked Bacon, Avocado Ranch, Toasted Sourdough Bread
Add Sliced Turkey 4

BEYOND MEAT BURGER V 16

Choice of Cheese, Lettuce, Tomato, Onion, Pickle, Baker Street Roll

CHEF BEN'S FRIED CHICKEN 13

Pickles, Honey, Side of Black Pepper Aioli, Baker Street Roll (Buffalo Style Available)

ENTREES

CHEF BEN'S FRIED CHICKEN 21

Baked Potato or Mashed Potato, Summer Vegetables, Honey-Pecan Drizzle

JUMBO LUMP CRAB CAKE GF 29

Warm Cajun Corn Salsa, Jambalaya Fritters, Creole Remoulade

SKUNA BAY SALMON* 31

Pearl Cous Cous with Shrimp, Chickpeas, Baby Tomatoes, Basil, Lemon, Fried Capers

PAN SEARED HALIBUT GF 33

Warm Lobster Potato Salad, Asparagus, Favas, Caviar Butter Sauce

STUFFED LOCAL ZUCCHINI V/GF 18.54

Crimson Quinoa, Black Beans, Corn, Jalapeno, Feta, Arugula Pesto, Courgette Puree, Frisée and Herb Salad

ROASTED BONELESS LAMB LOIN* 29

Black Eyed Pea Cassoulet with Prosciutto, Apricots and Peaches, Plumped Cherries, Oyster Mushrooms, Scallions

SUMMER MUSHROOM LINGUINI V 18.54

Fresh Mozzarella, Spinach, Tomato Crudo SAuce

12 OZ NEW YORK STRIP* GF 42

Parmesan Marble Potatoes, Roasted Carrots, King Trumpet Mushrooms, Snap Peas, Bearnaise Sauce

6OZ FILET MIGNON* GF 34

Parmesan Marble Potatoes, Roasted Carrots, King Trumpet Mushrooms, Snap Peas, Bearnaise Sauce

*Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness