

DINNER MENU

THE STATION

Coastal Kitchen - Bar - Pantry

FOLLOW US:
@THESTATIONFL

CALL US:
(302) 539-7156

STARTERS

PARKER HOUSE ROLLS

CHIVE BUTTER
-9-

STATION WINGS GF
Choose From:
Buffalo, Old Bay & Butter,
Station Signature Sauce
-16-

CREAMY BURRATA
Garlic focaccia, prosciutto,
caramelized figs, balsamic, basil
-16-

STEAMED CLAMS
Chili white wine tomato, butter
broth, baguette
-16-

CRAB DIP
Served with fried saltines
-20-

MUSSELS
Thai green coconut curry,
grilled flatbread
-16-

TUNA SAMBA
Lump crab, tuna, avocado,
soy-miso dressing,
wonton chips
-24-

SMOKED FISH DIP
Fried saltines
-15-

CRAB RANGOON
Thai chili sauce
-16-

PIMENTO CHEESE FRITTERS

WITH RED PEPPER JELLY
-12-



GF GLUTEN FRIENDLY

SALADS & BOWLS

GREEN GODDESS SALAD
Lettuce, avocado, pumpkin seeds, red
onion, cherry tomatoes, feta cheese,
Kalamata olives, crispy wontons
-16-

BEET & BURRATA
Roasted beets, prosciutto, candied
pecans, red onion, balsamic
-18-

WEDGE SALAD GF
Iceberg, crispy bacon, gorgonzola, pickled red
onion, tomato, shaved egg, buttermilk dressing,
thousand island drizzle
-16-

SIMPLE GREENS GF
Mixed greens, tomato, cucumber, pickled
red onion, house dressing
-14-

CAESAR SALAD
Romaine lettuce, sourdough croutons,
parmesan cheese, Caesar dressing
-14-

SEASONAL FARRO BOWL
Sweet potatoes, roasted beets, feta,
arugula, red onion, house dressing
-18-

TUNA POKE BOWL
Rice, edamame, avocado, cabbage
slaw, cucumber, seaweed salad
sweet & spicy soy, yum yum sauce
-26-

AUTUMN SPINACH & QUINOA BOWL
Spinach, apples, bacon, candied
pecans, blue cheese, bourbon
vinaigrette
-18-

ADD A PROTEIN:
CHICKEN BREAST.....\$8
FISH OF THE DAY.....MKT
4 OZ. CRAB CAKE.....MKT
SHRIMP SKEWER.....\$10
TUNA.....\$14
SALMON.....\$12

ENTREES

NUT CRUSTED SALMON GF
HERB & PANKO CRUST, CRISPY
POTATOES, GREEN BEANS,
MUSTARD CREAM SAUCE
-29-

SEARED AHI TUNA GF
Blackened tuna over warm Asian
noodles, creamy miso coconut
sauce, red pepper, mushrooms
-36-

SEAFOOD PASTA
Shrimp & lump crab, sun-dried
tomato pesto cream, spinach fresh
Chimaera pasta
-34-

BRAISED SHORT RIB GF
Creamy Parmesan risotto,
caramelized onions
-36-

FISH OF THE DAY GF
Chefs daily feature
-MKT-

SHRIMP & GRITS GF
Delmarva-style creamy grits,
bacon, creamy tomato butter broth
-29-

PORK CHOP GF
14 oz bone in, cheesy grits,
green beans, apple chutney
-28-

CRAB CAKES GF
(2) 4 oz. lump crab cakes, fries,
coleslaw
-MKT-

FRIED SHRIMP
French fries, coleslaw
-28-

DELMARVA ROTISSERIE CHICKEN
Brined and roasted half
chicken, mashed potatoes,
green beans
-26-

CHESAPEAKE FLOUNDER GF
Flounder topped with crab
imperial, mashed potatoes,
green beans
-33-

CHICKEN CHESAPEAKE GF
Chicken breast, topped with
crab imperial, mashed
potatoes, green beans
-29-

STEAK FRITES GF
12 oz NY STRIP, Parmesean
truffle fries, Cafe de Paris
Sauce
-37-

FILET MIGNON GF
6 oz filet, fingerling potatoes,
seasonal vegetable, house
Demi, crispy shallots
-38-

SANDWICHES

SERVED WITH FRIES

THE STATION CLUB GF
Hand-carved turkey,
applewood smoked bacon,
lettuce, tomato, mayo, white
toast
-16-

FRIED CHICKEN SAMMIE
Buttermilk breaded and
fried chicken, slaw, sweet &
tangy pickles, Fenwick
Sauce
-18-

STATION SMASH
Two beef patties, fried onions
cheddar cheese, lettuce, tomato,
Fenwick Sauce
-18-

PIMENTO SMASH
Two beef patties, pimento cheese,
sweet & tangy pickles, shredded
iceberg
-18-

FRIED FISH SAMMIE
Fresh flounder, beer battered and
fried, slaw, pickled onion, herb
aioli, Brioche bun
-22-

CRAB CAKE SAMMIE
Lettuce, tomato, Fenwick Sauce
-MKT-

WARREN'S STATION Classics

WARREN'S STATION TURKEY DINNER

Mashed potatoes, stuffing, gravy, cranberry
-24-

AVAILABLE A LA CARTE

SIDES

\$6.00 EACH

FRIES
APPLESAUCE
SIDE SALAD
ROASTED SWEET POTATO

MASHED POTATOES
GREEN BEANS
SEASONAL VEGGIE

CHEESY GRITS
ROASTED BLISS POTATOES
COLESLAW
SAUTEED MUSHROOMS

We are required to inform you that consuming raw or under-cooked egg, meat, seafood, or shellfish may increase your risk of food-borne illness.

CARRY OUT AVAILABLE

Order online at
TheStationFl.com

Pick up at The Pantry's
green door—quick,
easy, and ready when
you are.



COME VISIT US AT THE PANTRY!

Fresh coffee, pastries,
seasonal salads,
sandwiches, beach baskets
& quick carry-out.

ARE YOU A
COFFEE
CONNOISSEUR?

Join the Pantry's
Coffee Club

Exclusive coffee perks,
and daily fuel. Ask a
teammate to sign up
today!

Served
7-DAYS A WEEK

BRUNCH & LUNCH

During the Hours of
8:00 AM - 2:00 PM

SHAREABLES

Designed for the
table to enjoy

GIANT
CINNAMON BUN
\$16

GIANT
STICKY BUN
\$16

BISCUITS

With cultured butter,
house fruit jam
\$15

BLOODY MARY BOARD

Shrimp, bacon, chicken
tenders, pickled green beans,
pepperoncini, old bay, olives,
celery, prosciutto, fresh
mozzarella balls, hot sauce
\$45

SMOKED SALMON BOARD

Whipped cream cheese, green
goddess dressing, smoked
salmon, pickled onion, tomato,
egg, cucumber, dill, capers, sweet
& tangy pickles, feta, flatbread
\$42

Savory Plates

#1 BOATSWAIN \$11

Two eggs your style,
hash brown, choice of
meat and toast

BISCUITS & SAUSAGE GRAVY \$15

Add egg your way *2

THE CURE \$17

Two eggs your way, chorizo,
two hash browns, sausage
gravy, cheddar cheese

SHRIMP & GRITS \$26

Delmarva style creamy grits,
jumbo domestic shrimp
bacon, tomato

GF

STEAK & EGGS \$24

Bistro steak, eggs your way,
choice of toast, hash brown

SOUTHWEST BREAKFAST BURRITO \$16

Scrambled eggs, avocado, chorizo,
cheddar, hash browns, topped with
salsa, sour cream

FRENCH TOAST & CAKES

Sweet Things

SHORT STACK (2) FULL STACK (3)

RICOTTA FRENCH TOAST \$14

Brioche, topped with sweetened ricotta,
house-made seasonal jam, seasonal
fruit, toasted sliced almonds
Full stack only.

BANANA BREAD FRENCH TOAST \$14

House-made banana bread,
caramelized bananas, candied
walnuts, whipped cream
Full stack only

PLAIN JANE PANCAKES

House recipe, butter
Add toppings: chocolate chips,
bananas, blueberries - \$2
Short stack - \$10
Full stack - \$11

PLAIN JANE FRENCH TOAST

Brioche, topped with powdered sugar
Short stack - \$10
Full stack - \$12

SWEET POTATO PANCAKES

Served with sweet
potato whipped ricotta,
candied walnuts,
cinnamon sugar butter

Full stack \$14

Omelettes

CHESAPEAKE OMELETTE SMKT

Lump crab, cheddar
cheese, Chesapeake
mornay sauce, one
hash brown, choice of
toast

FARMERS MARKET OMELETTE \$13

Spinach, tomato, feta,
served with one hash
brown & choice of toast

BASIC OMELETTE \$15

Choice of cheese, meat,
and toast, served with
one hash brown

*ADDITIONAL TOPPINGS
FOR OMELETTES AVAILABLE
WITH CHARGE

CHEF'S CHOICE QUICHE \$14

Changes daily,
served with
mixed greens

MUST BE 12 AND UNDER

Kids Corner

\$10 A PLATE

PLAIN JANE PANCAKES

House recipe, butter
Add: chocolate
chips, bananas,
blueberries

JR. BOATSWAIN

1 egg, choice of
meat & toast

YOGURT & FRUIT

Seasonal
fruit in
yogurt

CHICKEN TENDERS

Served with
fries

CHEESE BURGER

Served with
fries

PB & J

Served
with fries

Handhelds

SUNRISE BREAKFAST SANDWICH \$13

Eggs your way, cheddar, sliced
tomato, avocado, & baby arugula
on a croissant, sundried tomato
aioli, mixed greens

Add choice of meat *3

BREAKFAST SANDWICH \$10

Eggs your way, choice of
cheese, meat, and bread,
hash browns

SMOKED SALMON, AVOCADO & EGG TARTINE \$16

Scrambled eggs, red onion,
sprouts, green goddess
dressing, sourdough toast,
mixed greens

SEASONAL FRUIT RICOTTA TARTINE \$14

Whipped sweetened ricotta,
fresh fruit, pistachio dust,
local honey, sourdough,
mixed greens

THE REDEYE SMASH \$19

Two beef patties,
cheddar cheese,
lettuce, tomato, fried
egg, Fenwick Sauce,
fries

Bowls

SEASONAL FARRO BOWL \$16

Farro, sweet potatoes,
beets, feta, arugula, red
onion, house dressing,
sunny side egg

SEASONAL FRUIT, GRANOLA
& YOGURT BOWL \$14
House-made granola, yogurt,
local honey, toasted almonds,
berries

TUNA POKE BOWL \$26 GF
Rice, edamame, avocado,
cabbage slaw, cucumber,
seaweed salad, sweet & spicy
soy, Yum Yum sauce

WEDGE SALAD \$16
Iceberg, crispy bacon,
gorgonzola, pickled red onion,
tomato, shaved egg, buttermilk
dressing, thousand island
drizzle GF

SIMPLE GREEN SALAD \$14 GF
Mixed greens, tomato,
cucumber, pickled red onion,
house dressing

BEET & BURRATA SALAD \$18
Roasted beets, prosciutto,
candied pecans, red onion,
balsamic

AUTUMN QUINOA BOWL \$18
Spinach, apples, bacon,
candied pecans, blue cheese,
bourbon vinaigrette

LUNCH CLASSICS

SUBSTITUTE FRIES *\$2

THE STATION CLUB \$16

House carved turkey, applewood
smoked bacon, lettuce, tomato,
mayo, choice of toast, kettle chips

THE GEMMA \$16

House-carved turkey, avocado,
tomato, onion, green goddess
dressing, sprouts, sourdough,
kettle chips

CRAB CAKE SAMMIE -MKT
Lettuce, tomato, Fenwick Sauce,
chips

THE VEGGIE \$16

Lettuce, tomato, cucumber,
red onion, olive tapenade,
green goddess dressing, on
sourdough, kettle chips

CHICKEN SALAD CROISSANT \$14

House-made roasted chicken
salad, arugula, tomato, mayo,
kettle chips

FRIED FISH SAMMIE \$22

Fresh flounder, slaw, pickled
onion, herb aioli, Brioche, chips

OPEN FACE HOT TURKEY SANDWICH \$16

Gravy, cranberry,
white bread, fries

FRIED CHICKEN SAMMIE \$18
Buttermilk breaded and fried
chicken, slaw, sweet & tangy
pickles, Fenwick Sauce, with fries



TURKEY SALAD BLT \$14

Warren's original turkey salad, bacon, lettuce,
tomato, served in a wrap, kettle chips

ICED OR HOT

CAFE

Proudly Serving
LAVAZZA

DRIP \$3.50
AMERICANO \$4.50
CAPPUCCINO \$5
LATTE \$5.50
COLD BREW \$5
ESPRESSO SHOT \$3

MILK OPTIONS
WHOLE
2%
SKIM

*.50
OAT
ALMOND
COCONUT

*.50
HAZELNUT
MOCHA
MATCHA

JUICE: \$4
ORANGE, APPLE, GRAPEFRUIT,
CRANBERRY

House-Made
FRESH BREWED
ICE TEA \$3.50

SIDES

BACON
\$5

SAUSAGE
\$5

SCRAPPLE
\$5

SAUSAGE
GRAVY
\$5

GRITS
\$4

HASH
BROWNS (2)
\$5

TOAST \$3
WHITE
WHEAT, RYE,
SOURDOUGH