

CAPT. DANIEL INNE PACKER

c. 1754 Historic Mystic, Conn.

STARTERS

DPI New England Clam Chowder 10

†DPI Baked Onion Soup 10

†Beef & Red Bean Chili 11

Cheddar, jalapeños, tortilla chips

†Shrimp Cocktail 4/each

Spicy cocktail sauce

*†Oysters on the Half Shell 3.50/each

*Chilled Seared Sesame Tuna 14

Cucumber, coriander cello noodles

Lighthouse Bakery Focaccia 15

Oven baked with green apples, Brie & honey.

Whole grain mustard for dipping.

Fried Brussels Sprouts 13

Tossed in a maple mustard sauce

Lobster & Scallop Tartlet 18

Savory tartlet shell filled with a creamy lobster, scallop, mascarpone, lemon, thyme filling

†Stuffed Portobello Mushroom 13

Alouette cheese, seasoned breadcrumbs, chive oil, balsamic reduction

Fried Calamari 14

Tossed with sliced hot peppers, green onions & roasted garlic cream sauce

†Black Beard's Beef Nachos 15

Angus beef chili, cheddar cheese, salsa, guacamole, hot peppers, tomatoes

Captain Packer's

Honey Chipotle Wings 15

Lime-sour cream

DPI French Fries 6

Sweet Potato Fries with Melba 7

DPI Truffle French Fries 9

Roasted Garlic & Warm

Lighthouse Baguette 7 Full/5 Half

CASUAL PLATES

Hot Buttered Lobster Roll MKT

Sherry Butter, toasted brioche, DPI fries

Beer Battered Fish & Chips 19

Lobster Mac 'n Cheese 24

Creamy cheddar & Swiss, butter cracker crust

Reuben 17

Sliced corned beef, sauerkraut, Swiss cheese, and Thousand Island on grilled rye toast, DPI Fries

Grilled Chicken Wrap 17

Melted Brie, toasted walnuts, orange juice soaked craisins, dressed mixed greens, DPI fries

Hot Honey Fried Chicken 16

Battered and deep-fried chicken breast, rolled in spicy hot honey, pickles, lettuce, tomato, DPI fries

Seared Ahi Tuna Tacos 17

Seared ahi tuna, mango habanero purple cabbage carrot slaw, scallions, DPI fries

Black Bean Quinoa Burger 17

Sliced avocado, lime cream, potato roll, sweet potato fries

ENTRÉES

Lemon Peppered Chicken

“A DPI Original” 26

Lemon beurre blanc, DPI mashed potatoes, green beans

*†Filet Mignon MKT

Angus tenderloin grilled over our natural charcoal fire with a creamy gorgonzola & port wine-toasted walnut demi glacé, DPI mashed potatoes, and sautéed green beans

*†Sirloin Blackjack 38

Pressed in peppercorns with a mushroom whiskey sauce, DPI mashed potatoes, green beans

†Scallops Nantucket 36

Sea scallops baked with herb butter, white wine and seasoned breadcrumbs, cheddar, DPI mashed potatoes, green beans

Salad Niçoise 23

Chilled grilled tuna, red potatoes, green beans, hardboiled-egg, marinated mixed olives, & grape tomatoes over lemon shallot Dijon dressed greens

*Captain Burger 16

Smoked bacon, provolone, potato roll, DPI fries

*Flintlock Burger 16

Sliced red onion, cheddar, lettuce, pirate sauce, potato roll, DPI fries

*†DPI Skewers 22

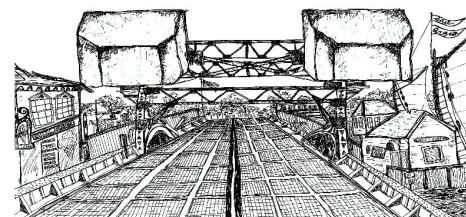
Tenderloin tips, Stonington sea scallops, jumbo shrimp, horseradish cream, roasted red potatoes

*Tenderloin Schnitzel Sandwich 17

Lightly fried with cheddar cheese, caramelized onions, and pirate sauce on a potato bun with DPI fries

BBQ Pulled Pork Sandwich 16

Pickled onions, potato bun, sweet potato fries



*†Banh Mi Salmon 32

Pan seared, topped with miso aioli and a pickled red onion, carrot, cilantro, red cabbage slaw served with grilled baguette and sticky white rice

†Roasted Cod 23

Butter cracker crumbs, citrus beurre blanc, DPI mashed potatoes, green beans

*Grilled Pork Chop 33

Olive oil, garlic, herb marinade, pan gravy, mushroom Gruyere bread pudding, green beans

*†Duck Risotto 42

Chinese five spice pan seared duck breast, shallot walnut butternut squash risotto

†Vegan Buddha Bowl 24

Quinoa, black beans, chickpeas, purple cabbage, carrots, avocado, tahini lime dressing

SALADS

†DPI Salad 14

Red leaf lettuce, dried cranberries, pistachios, cucumber, gorgonzola, raspberry vinaigrette

†Caesar 13

House-made Caesar dressing, croutons

Almond Encrusted

Goat Cheese 16

Baby greens, orange cashew vinaigrette

†Cobb 15

Romaine, tomatoes, avocado, English cucumber, hard-boiled egg, bacon, bleu cheese, zinfandel vinaigrette

PROTEIN ADDITIONS

Pan Seared Scallops 14 | Shrimp 12 | Salmon 12 | Seared Yellowfin Tuna 12 | Tenderloin Tips 16 | Chicken 8 | Roasted Portobello Mushroom 7

DRAFT

DPIPA by Outer Light 8
Outer Light Subduction IPA 8
Long Trail Amber Ale 8
Blue Point Toasted Lager 8
Stella Artois 8
Guinness 8
Two Roads 8
Beer'd 8
Grey Sail 8
New England Brewing Co. 8
Packer Punch by The LAB 13

BOTTLES/CANS

Bud Light Black Cherry Seltzer 7
Truly Wild Berry 7
Austin Eastciders Blood Orange 7
High Noon Passion Fruit Seltzer 9
Magners Pear Cider 7
Stella Cidre 6
Fisher's Island Lemonade 11
Michelob Ultra · Coors Light 5
Miller Lite · Yuengling 5

Budweiser · Bud Light · Corona 5
Delirium Tremens 10
Allagash · Blue Moon Belgian White 6
Whalers Rise APA 7
Long Trail VT IPA 6
Sam Adams · Sam Adams Seasonal 6
Newcastle Brown Ale 6
Thimble Island Vanilla Coffee Stout 7
Narragansett · Pabst Blue Ribbon 4

WINES

Prima Perla Prosecco 11
Villa Jolanda Moscato Dolce, N.V. 11
Ziobaffa Pinot Grigio 10/36
Matua Sauvignon Blanc 11/40
Capt. Daniel Packer Inne Chardonnay 10/36
Sonoma-Cutrer Chardonnay 15/48

Bargemone Provence Rosé 13/44
Firesteed Pinot Noir 13/44
Ch. Saint-André Corbin Bordeaux 15/48
Il Pumo Primitivo 13/44
Cartlidge & Browne Cabernet 11/40
Jonathan Edwards Cabernet 11/Decanter 40
Trapiche Malbec 10/36

SPECIALTY COCKTAILS

Ada's Tres Agave 14

South County agave spirit, agave syrup, pineapple juice, Ripe agave sour, lime

Apple Cider Mimosa 12

Apple Pie Full Moonshine, apple cider, cava, cinnamon sugar rim

Empress Lulu 13

Empress 1908 gin, white cranberry juice, cava floater

Brown Sugar Old Fashioned 13

Clonakilty Bordeaux Cask, brown sugar, orange & lemon zests, dried sour cherries, molasses bitters

44° North Cosmopolitan 12

44° North Nectarine vodka, Cointreau, cranberry juice, squeeze of lime. Served up.

Mystic River Sunset 12

Bully Boy vodka, freshly squeezed orange juice, cranberry juice, Ripe Agave Sour, Cava, lime garnish

Espresso Martini 12

Espresso, Smoke Lab vanilla infused vodka, Irish cream, Kahlua, crème de cacao

Golden Chai Martini 12

Jahmu Turmeric Chai blend, Bailey's Irish Crème, Smoke Lab Aniseed vodka

DESSERTS

Crème Brûlée 12



Brownie Sundae 10

Homemade brownies, vanilla ice cream, chocolate & caramel drizzle, fresh whipped cream

Bruléed Orange Rum Mascarpone Bread Pudding 12

House-made whipped cream

Gelato Duo 11

Flavors fluctuate

Xango 11

Banana cheesecake wrapped in a flour tortilla, deep fried, rolled in cinnamon & sugar, caramel sauce

A TWENTY PERCENT GRATUITY WILL BE SUGGESTED FOR PARTIES OF SEVEN OR MORE

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

† Items may be prepared Gluten Free