

CAPT. DANIEL INNE PACKER

c. 1754 Historic Mystic, Conn.

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

*†**Scallops & Pork Sausage 16**

Sugar cane skewer, apple slaw, Real McCoy rum sauce

***Chilled Seared Sesame Tuna 14**

Cucumber, coriander cello noodles

Lighthouse Bakery Focaccia 15

Grilled peaches, Brie, prosciutto, balsamic reduction, arugula

Fried Brussels Sprouts 13

Tossed in a maple mustard sauce

***Chilled Tenderloin Canape 16**

Parmesan peppercorn aioli on focaccia

†**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

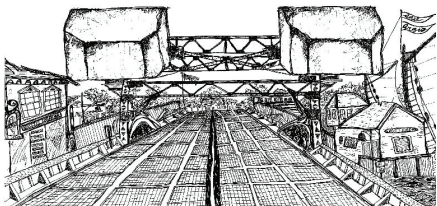
DPI French Fries 6

Sweet Potato Fries with Melba 7

DPI Truffle French Fries 10

Roasted Garlic & Warm

Lighthouse Baguette 8 Full/6 Half



CASUAL PLATES

Hot Buttered Lobster Roll MKT

Sherry Butter, toasted brioche, DPI fries

Cold Lobster Roll MKT

Garlic mayo, red onion, celery, DPI fries

Beer Battered Fish & Chips 19

Lobster Mac 'n Cheese 26

Creamy cheddar & Swiss, butter cracker crust

Reuben 17

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

Chicken Focaccia 17

Lighthouse Bakery focaccia, grilled chicken, bacon, cheddar, house-made Ranch, lettuce, tomato, DPI fries

Hot Honey Fried Chicken 16

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

Black Bean Quinoa Burger 18

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

†**Ancho Chili Braised Short Ribs 34**

Three bean succotash, roasted poblano corn spoon bread

†**Fire Roasted Pork Chop 33**

Apricot brandy marinade, grilled peaches, green beans, DPI mashed potatoes

***Cajun Shrimp Tacos 17**

Avocado peach agave chutney, purple cabbage, sweet potato fries

***Tuna Wrap 17**

Pan seared tuna, chipotle sauce, black bean corn salsa, mixed greens, DPI fries

***Salad Niçoise 23**

Chilled grilled tuna, red potatoes, green beans, hard-boiled-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

Italian Sandwich 17

Salami, Capicola, Provolone, arugula, balsamic reduction roasted tomatoes, and banana peppers on a French baguette with DPI fries

Wild Boar Gnocchi 38

Lemon thyme mascarpone cream, spinach

†**Cajun Scallop Truffle Risotto 45**

Stonington sea scallops, creamy parmesan mushroom risotto, truffle oil, grilled lemon squeeze

†**Scallops Nantucket 36**

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

*†**Faroe Island Salmon 32**

Roasted tomato pesto, and a quinoa, Kalamata olives, Feta salad

†**Roasted Cod 24**

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

†**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
Whaler's Rise 8
Beer'd 8
Grey Sail 8
New England Brewing Co. 8

BOTTLES/CANS

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

Heineken 5 * Heineken N/A 4
Delirium Tremens 10
Allagash White 6
Blue Moon Belgian White 6
Founder's All Day IPA 6
Long Trail VT IPA 6
Sam Adams * Sam Adams Seasonal 6
Newcastle 6
Thimble Island Vanilla Coffee Stout 7
Narragansett * Pabst Blue Ribbon 4

WINES

Prima Perla Prosecco 12
Villa Jolanda Moscato Dolce, N.V. 12
Ziobaffa Pinot Grigio 10/36
Banfi Principessa Gavia 13/44
Matua Sauvignon Blanc 11/40
Saint M Riesling 11/40
Capt. Daniel Packer Inne
Chardonnay 10/36
Sonoma Cutrer Chardonnay 15/48

Bargemone Provence Rosé 13/44
D. Dupeuble Gamay 13/44
Firesteed Pinot Noir 13/44
Ch. Saint-Andre Corbin Bordeaux 15/48
Capt. Daniel Packer Inne Cabernet 10/36
Cartlidge & Browne Cabernet 11/40
Jonathan Edwards Cabernet 11/Decanter 40
Trapiche Oak Cask Malbec 10/36

FREE SPIRIT BEVERAGES

Brew Dr. Superberry Kombucha 8

Empty Spirit 7
Ripe Agave Margarita Sour,
club soda, ginger beer, lime garnish

Tropical Punch 7
CocoReal, fresh Orange juice,
pineapple, white cranberry,
fresh lime juice

SPECIALTY COCKTAILS

Packer Punch by The LAB 13

Pineapple-Ancho chili-banana-ginger rum, club soda, dash of ginger beer, lime

Empress Lulu 13

Empress 1908 gin, white cranberry juice, cava floater

Ada's Tres Agave 14

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

Brown Sugar Old Fashioned 14

Benchmark bourbon, brown sugar, orange & lemon zests, dried sour cherries, molasses bitters

44° North Cosmopolitan 14

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

Pama Lemonade 12

Bully Boy vodka, lemonade, Pama liqueur, fresh lime juice, lemon garnish

Superberry Kombucha Mimosa 14

Brew Dr. Superberry kombucha, cava

Espresso Martini 12

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

DESSERTS

Crème Brûlée 12



Brownie Sundae 10

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

Raspberry Bread Pudding 11

Blackberry brandy cream sauce, fresh whipped cream

Gelato Duo 10

Flavors fluctuate

Xango 10

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