

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

†**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

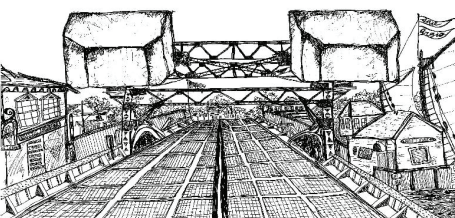
DPI French Fries 5

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

Cold Lobster Roll MKT

Garlic mayo, red onion, celery, 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, red onion, pineapple salsa, mango

habanero dressed greens, sweet potato fries

Nashville Hot Fried Chicken 16

Bleu cheese mayo, potato roll, fried pickled veggies

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

Short Ribs 33

Gochujang slow-braised short ribs, garlic sauteed kale & spinach, crispy fried carrot threads

†**Champagne Lobster Risotto 45**

Blackened sea scallops, avocado cream

†**Scallops Nantucket 36**

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

potatoes, green beans

*†**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 \$32

†**Roasted Cod 23**

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

†**Vegan Mushroom Goulash 21**

Mushroom medley, sautéed onions, red pepper, roasted tomato, and garlic over white rice

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
NEBCO 8
Cisco 8

BOTTLES/CANS

Truly Strawberry Lemonade 6
Bud Light Black Cherry Seltzer 6
Austin Eastciders Blood Orange 6
High Noon Passion Fruit Seltzer 9
Magners Pear Cider 6
Stella Cidre 5
Fisher's Island Lemonade 11
Michelob Ultra * Coors Light 4
Miller Light * Yuengling Lager 4
Budweiser * Bud Light * Corona 4

Heineken 5 * Heineken N/A 4
Kronenbourg 1664 5
Delirium Tremens 10
Blue Moon Belgian White 5
Long Trail VT IPA 5
Sam Adams * Sam Adams Seasonal 5
Newcastle 5 * Orval Trappist Ale 11
Thimble Island Vanilla Coffee Stout 6
Narragansett * Pabst Blue Ribbon 3

WINES

Prima Perla Prosecco 11
Villa Jolanda Moscato Dolce, N.V. 11
E. Guigal Côte du Rhône Blanc 13/44
Vieira de Plata Albarino 13/44
Ziobaffa Pinot Grigio 9/35
Matua Sauvignon Blanc 11/36
Capt. Daniel Packer Inne Chardonnay 9/35

Bargemone Provence Rosé 13/44
Firesteed Pinot Noir 13/44
Be Human Merlot 10/36
Capt. Daniel Packer Inne Cabernet 9/35
Cartlidge & Browne Cabernet 11/40
Jonathan Edwards Cabernet 10/Decanter 36
Trapiche Oak Cask Malbec 9/35

SPECIALTY COCKTAILS

Ada's Tres Agave 14

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

Real Joy 13

Real McCoy 3 Year, Aztec chocolate bitters, crème de cocoa, Coco Real, cream

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

DESSERTS

Crème Brûlée 12



Brownie Sundae 10

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

Strawberries & Cream Bread Pudding 12

Caramelized white chocolate sauce, home-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