

## Starters

DPI New England Clam Chowder 9

†DPI Baked Onion Soup 9

†Beef & Red Bean Chili

Cheddar, jalapeños, tortilla chips 10

†Shrimp Cocktail

Spicy cocktail sauce 3.50/each

\*†Oysters on the Half Shell 3/each

\*Chilled Seared Sesame Tuna

Cucumber, coriander cello noodles 13

Fried Brussels Sprouts

Tossed in a maple mustard sauce 12

†Stuffed Portobello Mushroom

Alouette cheese, seasoned breadcrumbs,  
chive oil, balsamic reduction 12

Fried Calamari

Tossed with sliced hot peppers, green onions &  
roasted garlic cream sauce 12

†Black Beard's Beef Nachos

Angus beef chili, cheddar cheese, salsa,  
guacamole, hot peppers, tomatoes 15

Captain Packer's Honey Chipotle Wings

Lime-sour cream 12

DPI French Fries 5/ DPI Truffle French Fries 9

## Salads

†DPI Salad

Red leaf lettuce, dried cranberries, pistachios,  
cucumber, gorgonzola, raspberry vinaigrette 11

†Caesar

House-made Caesar dressing, croutons 10

Almond Encrusted Goat Cheese

Baby greens, orange cashew vinaigrette 14

†Cobb

Romaine, tomatoes, avocado, English  
cucumber, hard-boiled egg, bacon,  
bleu cheese, zinfandel vinaigrette 14

Protein Additions:

Pan Seared Scallops 14...Shrimp 12

Salmon 12...Seared Yellowfin Tuna 12

Tenderloin Tips 16...Chicken 8

Roasted Portobello Mushroom 7

## Entrées

Lemon Peppered Chicken "A DPI Original"

Lemon beurre blanc, DPI mashed potatoes,  
green beans 25

\*†Filet Mignon

Certified Angus Beef with your choice of  
creamy gorgonzola sauce, port wine-toasted  
walnut demi glacé

-OR-

Blackjack style, pressed in peppercorns with a  
mushroom whiskey sauce. DPI mashed  
potatoes, green beans 38

DPI Surf & Turf Sampler (Best of both worlds)

Filet Mignon and Scallops Nantucket. DPI  
mashed potatoes, green beans 38

†Scallops Nantucket

Sea scallops baked with herb butter, white  
wine and seasoned breadcrumbs, cheddar,  
DPI mashed potatoes, green beans 34

Risotto

Shrimp, Scallop, and Lobster Tails with shallot  
risotto, drizzled with basil oil 36

\*†Faroe Island Salmon

Pan seared, rosemary infused honey, roasted  
red potatoes, sautéed spinach 29

†Roasted Cod

Butter cracker crumbs, citrus beurre blanc,  
DPI mashed potatoes, green beans 19

†Vegan Garam Masala

Sautéed onion, garlic, red pepper, green  
beans, peas, and toasted chickpeas, coconut  
garam masala sauce with white rice 19

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Upcoming Events

## Casual Plates

Hot Buttered Lobster Roll

Sherry Butter, toasted brioche, DPI fries 24

Beer Battered Fish & Chips

Slaw, DPI fries, tartar sauce 16

Lobster Mac 'n Cheese

Creamy Cheddar & Swiss, herb butter cracker  
crust 24

Reuben

Thinly sliced corned beef, sauerkraut, Swiss  
cheese, and Thousand Island on grilled rye  
toast, DPI Fries 16

Nashville Hot Fried Chicken

Bleu cheese mayo, potato roll, fried pickled  
vegetables 15

Seared Ahi Tuna Tacos

Ginger, sesame vegetable slaw, drizzled with a  
wasabi cream sauce 16

DPI Skewers

Tenderloin beef tips, Stonington sea scallops,  
and jumbo shrimp skewers, horseradish  
cream, and roasted red potatoes 20

Falafel Wrap

Cucumber, red onion, grape tomato, salsa  
lemon dill sour cream, and Romaine lettuce  
in a tortilla wrap with DPI fries 15

\*Captain Burger

Smoked bacon, provolone, potato roll,  
DPI fries 14

\*Flintlock Burger

Sliced red onion, cheddar, lettuce, pirate  
sauce, potato roll, DPI fries 14

Roasted Garlic & Warm Lighthouse Baguette

6 Full/4 Half

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

## Draft

Guinness \* Long Trail Amber Ale 7  
Blue Point Toasted Lager \* Stella Artois 7  
Two Roads Seasonal 7  
Blizzard of '78 Brown Ale 7  
Beer'd Seasonal \* Grey Sail Seasonal 8  
Outer Light Subduction IPA \* Allagash White 8

## Bottles/Cans

Truly Watermelon 6  
Truly Wild Berry 6  
Bud Light Mango Seltzer 6  
Long Trail CBD Seltzer 8  
Stella Cidre 5  
Austin Eastciders Blood Orange 6  
Magners Pear Cider 6  
Fisher's Island Lemonade 9  
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 \* Long Trail VT IPA 5  
Sam Adams \* Sam Adams Seasonal 5  
Newcastle 5 \* Orval Trappist Ale 11  
Thimble Island Vanilla Coffee Stout 6  
Kentucky Bourbon Barrel Ale 8  
Narragansett \* Pabst Blue Ribbon 3

## Wines

Prima Perla Prosecco 11  
Villa Jolanda Moscato Dolce, N.V. 11  
Chandon Californina Sparkling Rosé 12  
Ziobaffa Pinot Grigio 9/35  
Porcupine Ridge Sauvignon Blanc 10/36  
Riesling Charles & Charles 9/35  
Capt. Daniel Packer Inne Chardonnay 8/26  
Sonoma Cutrer Chardonnay 15/48  
Pasqua 11 Minutes Rosé 10/36  
Wild Horse Pinot Noir 11/44  
Be Human Merlot 10/36  
Capt. Daniel Packer Inne Cabernet 8/26  
Cartlidge & Browne Cabernet 10/36  
Jonathan Edwards Cabernet 10/Decanter 36  
Trapiche Oak Cask Malbec 9/30

## Specialty Cocktails

Maple Manhattan  
Saxton's Maple Rye, black walnut bitters,  
sweet vermouth, Luxardo cherry,  
orange twist 13  
Pom 75  
Tanqueray gin, Pama liqueur, lemon juice,  
Prosecco, club soda, rosemary sprig 14  
Brown Sugar Old Fashioned  
Town Branch Bourbon, brown sugar, orange &  
lemon zests, dried sour cherries, molasses  
bitters 12  
44° North Cosmopolitan  
44° North Nectarine vodka, Cointreau,  
cranberry juice, squeeze of lime. Served up 12  
Packer Mule  
Crystallized ginger infused Tito's vodka, ginger  
beer, lime, cranberry bitters 12  
Apple Cider Mimosa  
Apfel apple liqueur, apple cider, prosecco,  
cinnamon sugar rim 13  
“Did you say *Margariter*?”  
South County Agave spirit, Cointreau, Ripe  
lemon sour, cranberry-orange compote, fresh  
lime juice, club soda 13  
Espresso Martini  
Espresso, vanilla vodka, Irish cream, Kahlua,  
crème de cacao 12

## Desserts

Crème Brûlée 11  
Brownie Sundae  
Homemade brownies, vanilla ice cream,  
chocolate & caramel drizzle, fresh  
whipped cream 8  
Peach Cobbler  
Sliced peach filling with a home made  
biscuit 10  
Gelato Duo  
Flavors fluctuate 9  
Xango  
Banana cheesecake wrapped in a flour tortilla,  
deep fried, rolled in cinnamon & sugar, with  
caramel sauce 10

CAPT. DANIEL INNE  
PACKER

Welcome, and thank you for visiting the  
Capt. Daniel Packer Inne ! We are excited to  
offer you quality food & beverages,  
exceptional service, and the cozy atmosphere  
for which we are known. Our number one goal  
is to ensure the safety of our guests and staff.  
Thank you for your patience while we  
follow proper procedure to keep us all healthy.

**Keep this menu and bring it to your  
next visit for  
\$10 off of your next purchase of \$50  
or more.**

(Valid one coupon/table. Not to be combined with other promotions or discounts.  
A 20% gratuity will be suggested to pre-discount subtotal)