

Starters

DPI New England Clam Chowder \$8

Salt crackers

†DPI Baked Onion Soup \$8

†Jumbo Shrimp Cocktail \$3 per shrimp

Spicy cocktail sauce

†Oysters on the Half Shell (market price per oyster)

Spicy cocktail sauce

Fried Calamari \$10

Tossed with sliced hot peppers & roasted garlic cream sauce

†Crab & Manchego Stuffed Piquillo Peppers \$12

Cilantro pesto

†Seared Beef Filet Skewers \$13

Japanese steakhouse sauce

†Seacoast Farm Mushroom Pâté \$12

Hard-boiled egg, pickled peppers & red onions, cornichons, cracker bread

†The DPI Original Stuffed Portobello Mushroom \$8

Alouette cheese, seasoned breadcrumbs, chive oil, balsamic syrup

Seared Sesame Tuna \$13

*Chilled Sōmen noodles with marinated Seacoast Farm shiitake mushrooms
shallot, garlic, ginger, and green onions, spicy kimchi*

†Pan Roasted Broken Arrow Ranch Wild Boar Sausage \$13

Corn and cheddar grits, house hot sauce

Salads

†Simple \$7

Red leaf, white balsamic vinaigrette

†Caesar \$8

Crisp romaine, Parmesan cheese, Caesar dressing, garlic herb crostini

†DPI Salad \$8

*Red leaf lettuce, sun dried cranberries, roasted pistachios, English cucumber,
Gorgonzola cheese, raspberry vinaigrette*

†Shredded Romaine \$10

*Grape tomatoes, avocado, English cucumber, Manchego cheese,
roasted pine nuts, crispy tortilla strips, creamy roasted garlic dressing*

†Burrata \$10

*Shredded romaine, marinated roasted tomatoes, pickled peppers & red onion,
shredded carrots, Lighthouse bread crunch, white balsamic vinaigrette*

Pretzel & Cheese \$10

Mixed greens, grape tomatoes, red onions, pretzel croutons, blue cheese dressing

Entrées

Penne \$17

*Swiss chard, roasted marinated tomato, onion, garlic, fresh mozzarella
Grana Padano Parmesan
Basil, EVOO, butter*

add Chicken \$23 add Shrimp \$28 add Scallops \$31

†Roasted Cod \$26

Braised Swiss chard, tomato-caper-green olive sauce

†Scallops Nantucket \$31

*Baked Stonington Bomster's sea scallops, white wine
herb butter, seasoned bread crumbs, cheddar cheese*

†New England Shore Dinner \$34

*Shelled lobster meat, cod, scallops, clams, red bliss potatoes, corn,
onions, garlic, herbs, buttered shellfish broth*

†Pan Roasted Atlantic Salmon \$28

Coconut-vegetable rice stir fry, sweet chili sauce, cilantro oil

†Scallops with Allie & Aimée \$31

Bomster's scallops, lump crab, shallot-green onion Miso risotto, sesame slaw

Roasted Breaded Lemon Peppered Chicken \$20

DPI mashed potatoes, lemon beurre blanc

†Roasted Maple Leaf Farms Duck Half \$28

Sautéed greens, corn and cheddar grits, sundried cherry-balsamic chutney

†Grilled Pork Tenderloin \$25

*Braised Swiss chard with garlic, shallots and rosemary
pan roasted sweet fingerling potatoes, chimichurri*

†Black Pepper Crusted "Blackjack" Strip Steak \$28

DPI mashed potatoes, Jack Daniels-shiitake mushroom demi glacé

†Grilled Filet of Beef \$31

*DPI mashed potatoes, creamy Gorgonzola sauce, port wine-toasted
walnut demi glacé*

†Fire Roasted Veal Porterhouse \$32

*Sweet fingerling potatoes with Seacoast Farm mushrooms, shallots, garlic & rosemary
truffle cognac sauce, truffle oil*

† Items may be prepared Gluten Free

Executive Chef: Jay Groten

Sous Chef: Dean Duffy

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.