

Capt. Daniel Packer Inne

Pub Dinner

SOUP

DPI New England Clam Chowder \$8
Salt crackers

†DPI Baked Onion Soup \$8

†Beef & Red Bean Chili \$8
Cheddar, green onions

STARTERS

†Seared Beef Filet Skewers \$13
Japanese steakhouse sauce

†Crab & Manchego Stuffed Piquillo Peppers \$12
Cilantro pesto

†Seacoast Farm Mushroom Pâté \$7
Hard-boiled egg, pickled red onions, cornichons, cracker bread

†Black Beard's Beef Nachos \$11
Angus beef chili, cheddar cheese, salsa, fresh guacamole

†Jumbo Shrimp Cocktail \$3 per shrimp
Spicy cocktail sauce

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

Seared Sesame Tuna \$13
Chilled Chinese noodles with marinated Seacoast Farm mushrooms
Shallots, garlic, ginger, green onions, and spicy kimchi

Fried Calamari \$10
Tossed with sliced hot peppers & roasted garlic cream sauce

Captain Packer's Honey Chipotle Wings \$11
Cabbage slaw, lime-sour cream

†The DPI Original Stuffed Portobello Mushroom \$8
Alouette cheese, seasoned breadcrumbs, chive oil, balsamic syrup

†Pan Roasted Broken Arrow Ranch Wild boar sausage \$13
Corn and cheddar grits, house hot sauce

†DPI French Fries \$4

Cajun Spiced Sweet Potato Fries \$5
Remoulade sauce

DPI's Roasted Garlic & Warm Lighthouse Baguette \$6 Full/\$4 Half
Sweet butter

SALADS

†Simple \$7
Red leaf, white balsamic vinaigrette

†Caesar \$8
Crisp romaine, Parmesan cheese, Caesar dressing, garlic herb crostini

†The DPI \$8
Red leaf lettuce, sun dried cranberries, roasted pistachios cucumber, gorgonzola cheese
raspberry vinaigrette

†Burrata \$10
Shredded romaine, marinated roasted tomatoes, pickled peppers & red onion, shredded
carrots, Lighthouse bread crunch, white balsamic vinaigrette

†Shredded Romaine \$10
Grape tomatoes, avocado, English cucumber, shredded sharp cheddar cheese roasted pine
nuts, crispy tortilla strips, creamy roasted garlic dressing

Pretzel & Cheese \$10
Mixed greens, grape tomatoes, red onions, pretzel croutons, blue cheese dressing

Protein Additions

Chicken \$6...Pan Seared Scallops \$14...Peppered Sirloin \$8...Shrimp \$11...Salmon \$8

CASUAL PLATES

Hot Buttered Lobster Roll \$18

Sherry-butter sauce, toasted roll, DPI fries

Crab Cakes \$16

Cabbage slaw, tartar sauce, tomato-horseradish vinaigrette

Beer Battered Fish & Chips \$16

Slaw, fries, tartar sauce

Lemon Dill Crab BAT \$16

Bacon, avocado, roasted marinated tomatoes, griddled rye, DPI fries

West Indies Chicken Sandwich \$14

Applewood smoked bacon, pickled peppers & red onion, cabbage slaw, calypso spiced island sauce, potato bread roll, DPI fries

The DPI Dip \$16

Shaved beef, pickled peppers & red onions, horseradish-mustard, toasted roll, beef jus
DPI fries

Latin Spiced Tuna Flour Wrap \$15

Beefsteak tomato, sliced red onion, cilantro lime guacamole, DPI fries

Captain Burger \$13

Smoked bacon, provolone cheese, potato bread roll with DPI fries

Flintlock Burger \$14

Shredded romaine, sliced red onion, cheddar cheese, pirate sauce, potato roll
DPI Fries

Mama Louie's Chicken Burger \$13

Roasted tomato relish, basil pesto, fresh mozzarella, garlic bread potato roll with DPI fries

Crab Mac 'n Cheese \$16

Ham, onions, leeks, peas, blended artisanal cheese, herb parmesan crust

ENTREES

Penne \$17

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

add chicken \$23 add shrimp \$28 add scallop \$31

†Pan Roasted Cod \$16

Steamed Swiss chard, tomato-caper-green olive sauce

†Scallops Nantucket \$27

Baked Stonington's 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 \$27

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

†Scallops with Allie & Amiee \$28

Sea scallops, Lump crab, shallot-green onion risotto, sesame slaw

Roasted Breaded Lemon Peppered Chicken \$20

DPI mashed potatoes, lemon Beurre blanc

†Roasted Maple Leaf Farms Duck Half \$28

Buttered asparagus, corn and cheddar grits, sundried cherry-balsamic sauce

†Grilled Pork Tenderloin \$22

Braised Swiss chard with garlic, shallots and rosemary
pan roasted sweet fingerling potatoes, whole grain mustard sauce

†Black pepper crusted "Blackjack" strip steak \$24

DPI mashed potatoes, Jack Daniels-shiitake mushroom Demi glacé

†Grilled Filet of Beef \$26

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

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.