

# Capt. Daniel Packer Inne

## Pub lunch

### 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 \$12  
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, sundried cranberries, roasted pistachios, English 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  
Grilled chicken, grape tomatoes, avocado, English cucumber, Manchego 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 Wrap \$15

Tomato, sliced red onion, cilantro lime guacamole, DPI fries

Captain Burger \$13

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

Flintlock Burger \$14

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

Mama Louie's Chicken Burger \$14

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

Crab Mac 'n Cheese \$16

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

## **ENTREES**

Penne \$17

Swiss chard, roasted marinated tomato, onion, garlic, fresh mozzarella, Grana Padano  
Parmesan, basil, EVOO, butter  
add chicken \$23 add shrimp \$28 add scallop \$31

†Scallops Nantucket \$27

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

†Pan Roasted Atlantic Salmon \$24

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

†Scallops with Allie & Aimée \$28

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

†Pan Roasted Cod \$16

Steamed Swiss chard, tomato-caper-green olive sauce

Roasted Breaded Lemon Peppered Chicken \$20

DPI mashed potatoes, lemon beurre blanc

†Petite Black Pepper Crusted "Blackjack" Strip Steak \$24

DPI mashed potatoes, Jack Daniels-shiitake mushroom Demi glacé

† 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.