

Starters

DPI New England Clam Chowder

Salt crackers 9

†DPI Baked Onion Soup 9

*† Shrimp Cocktail

Spicy cocktail sauce 3/each

*†Oysters on the Half Shell

Spicy cocktail sauce 3/each

Lobster Mac 'n Cheese

Lobster, orecchiette pasta, creamy cheddar and Swiss cheese, herb butter cracker crust 24

† Mussels

*Wild boar sausage, Dijon cream sauce, fried onion threads,
herbed toast point 14*

Duck Flatbread

*Herbed flatbread, shredded duck, apricot preserve, caramelized onions, arugula,
blue cheese béchamel and balsamic drizzle 16*

*Seared Sesame Tuna

Chilled and served with soy, cucumber, coriander cello noodles 13

Fried Calamari

Sliced hot peppers, green onions & roasted garlic cream sauce 11

Brussels Sprouts

Deep fried, tossed in a maple mustard sauce 11

†The DPI Original Stuffed Portobello Mushroom

Alouette cheese, seasoned breadcrumbs, chive oil, balsamic syrup 11

Salads

†DPI Salad

*Red leaf lettuce, sun dried cranberries, roasted pistachios, English cucumber,
gorgonzola cheese, raspberry vinaigrette 10*

Lobster Salad

*Butter poached lobster tail, heirloom tomato, chilled grilled asparagus, butter lettuce,
lemon champagne vinaigrette 24*

Almond Encrusted Goat Cheese

Baby greens, orange cashew vinaigrette 12

†Caesar

Crisp romaine, Parmesan cheese, Caesar dressing, garlic herb croutons 9

Entrées

*† Hunter's Harvest

Broken Arrow Ranch wild boar sausage, New Zealand grilled venison chop, Crescent Farm crispy duck leg, apricot whole grain mustard sauce, DPI mashed potatoes, sautéed green beans 40

*† Filet Mignon

Grilled certified Angus Beef, DPI mashed potatoes, green beans, creamy gorgonzola sauce, port wine-toasted walnut demi glacé 36

*† Black Pepper Crusted "Blackjack" Sirloin

DPI mashed potatoes, green beans, Jack Daniels-shiitake mushroom demi glacé 33

Surf and Turf

14 Ounce bone in Ribeye grilled over our natural charcoal grill, butter poached lobster tail, roasted red potatoes, sautéed green beans 41

Lemon Peppered Chicken

DPI mashed potatoes, green beans, lemon beurre blanc 23

† Scallops Nantucket

Sea scallops baked with herb butter, white wine and seasoned breadcrumbs topped with cheddar cheese, DPI mashed potatoes and green beans 32

*† Faroe Island Salmon

Pistachio crusted, Mandarin vinaigrette, arugula, sticky rice 28

Seafood Stuffed Cod

Roasted cod with a crab and shrimp butter cracker stuffing, topped with a seafood bisque served with DPI mashed potatoes, and green beans... 26

DPI Clam Scampi

Littlenecks and chopped clams, artichokes, lemon, garlic, white wine, crushed red pepper sauce, over angel hair pasta 24

Vegan Paella

Sautéed onion, garlic, red pepper, green beans, peas, and toasted chickpeas in a lemon saffron rice 19

Additions: Pan Seared Scallops 14... Shrimp 12... Salmon 12... Steak 16... Chicken 8

† Items may be prepared Gluten Free

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

A TWENTY PERCENT GRATUITY WILL BE SUGGESTED FOR PARTIES OF SEVEN OR MORE