

Capt. Daniel Packer Inne

Pub Menu

SOUP

DPI New England Clam Chowder 8
Salt crackers

†DPI Baked Onion Soup 8

†Beef & Red Bean Chili
Cheddar, green onions, jalapenos, tortilla crisps 9

STARTERS

†Shrimp Cocktail
Spicy cocktail sauce 3/each

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

*Seared Sesame Tuna
Chilled and served with soy, cucumber and coriander cello noodles 13

Seafood Poutine
Hand cut fries, seafood bisque and cheese curds 14

†The DPI Original Stuffed Portobello Mushroom
Alouette cheese, seasoned breadcrumbs, chive oil, balsamic syrup 10

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

†Mussels
Wild boar sausage, Dijon mustard cream sauce, fried onion threads,
herbed toast points 14

Fried Brussels sprouts
Tossed in a maple mustard sauce 10

Duck Flatbread
Herbed flatbread, shredded duck, fig jam, caramelized onions, arugula, bleu cheese crumbles
and balsamic drizzle 16

†Black Beard's Beef Nachos
Angus beef chili, cheddar cheese, salsa, guacamole, hot peppers, tomatoes 12

Captain Packer's Honey Chipotle Wings 11
Lime-sour cream

DPI French Fries 4

DPI Truffle French Fries
Truffle oil, Parmesan cheese 7

Sweet Potato Fries
Melba dipping sauce 5

DPI's Roasted Garlic, Butter & Warm Lighthouse Baguette 6 Full/4 Half

SALADS

†The DPI
Red leaf lettuce, sun dried cranberries, roasted pistachios, cucumber, toasted
gorgonzola cheese, raspberry vinaigrette 10

†Spinach Salad
Red onion, toasted garbanzo beans, cucumber, cherry tomatoes, red pepper, lemon basil
vinaigrette 12

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

Almond Encrusted Goat Cheese
Baby greens, orange cashew vinaigrette 12

†Cobb
Romaine, tomatoes, avocado, English cucumber, hard-boiled egg, bacon, bleu cheese,
zinfandel vinaigrette 11

Protein Additions

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

CASUAL PLATES

Hot Buttered Lobster Roll

Sherry butter, toasted brioche roll, DPI fries 24

Crab Cakes

Seafood bisque, Old Bay Caesar side salad 18

Beer Battered Fish & Chips

Slaw, DPI fries, tartar sauce 16

Lobster Mac 'n Cheese

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

Surf & Turf Tacos

Grilled shrimp, tenderloin tips, pepper salsa, lime cream sauce, served on a soft flour tortilla with seasoned fries 16

DPI Reuben

House made corned beef, sauerkraut, Swiss cheese, Russian dressing, rye bread, DPI fries 14

Fried Chicken Sandwich

Spicy chicken, bacon, cheddar, pirate sauce, potato roll, DPI fries 14

Truffle Chicken Burger

Ground chicken with black truffles, sautéed spinach, and roasted red pepper on a potato bun with DPI fries 15

†Vegetable Flatbread

Gluten free flatbread, Seacoast mushrooms, Brussels sprouts, roasted tomato, red onion, Alouette cheese, balsamic reduction 15

†Beyond Burger

Meat without feet! Plant based protein, lettuce, tomato, potato roll with DPI fries 14

*Captain Burger

Smoked bacon, provolone cheese, potato roll with DPI fries 14

*Flintlock Burger

Lettuce, sliced red onion, cheddar cheese, pirate sauce potato roll, DPI Fries 14

*Black & Bleu Burger

Cajun grilled burger, bleu cheese crumbles, fried onion threads on a potato bun with DPI fries 14

Pulled Pork

BBQ sauce, slaw, ciabatta roll, sweet potato fries 14

ENTREES

Lemon Peppered Chicken "A DPI Original"

DPI mashed potatoes, green beans, lemon beurre blanc 22

*†Hunter's Harvest

Maple Leaf Farm roasted duck leg, Broken Arrow Ranch wild boar sausage, whole grain mustard, Fossil Farms grilled venison rack, blackberry maple sauce, green beans 34

Seared Pork Belly

Braised seared pork belly, pappardelle pasta, roasted tomato garlic butter sauce, fried Seacoast oyster mushrooms 28

*†Black Pepper Crusted "Blackjack" Strip Steak

DPI mashed potatoes, green beans, Jack Daniels-shiitake mushroom Demi glacé 31

*†Filet Mignon

Grilled certified Angus Beef, DPI mashed potatoes, green beans, Creamy Gorgonzola sauce, port wine-toasted walnut demi glacé 34

†Roasted Cod

Butter cracker crumbs, citrus beurre blanc, green beans, DPI mashed potatoes 18

*†Faroe Island Salmon

Maple Sugar dusted and pan seared with beluga lentils, seared pork belly, herb salad 28

†Braised Lamb Shank

Herbed couscous and roasted root vegetables 30

†Scallops Nantucket

Sea scallops baked with herb butter, white wine and seasoned breadcrumbs topped with cheddar cheese. DPI mashed potatoes, green beans 31

†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**

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