

Capt. Daniel Packer Inne

APPETIZERS

Jumbo Shrimp Cocktail...Jumbo Gulf Tiger Shrimp carefully poached with lemon, white wine and pickling spices. Chilled and served with our spicy cocktail sauce... \$3 per piece

Select Oysters on the Half Shell...Some of the finest select oysters served on the half shell with our spicy cocktail sauce...by the piece/market price

Grilled Mussels... New Zealand green lip mussels packed with herb garlic butter and pressed in seasoned bread crumbs...\$11

Sesame Seared Ahi Tuna...Loin cut of Ahi tuna coated in black sesame, pan seared to rare. Chilled and served with soy, cucumber salad and sweet Thai chili sauce...\$12

Scallops Casino...Fresh Bomster's Stonington Sea scallops topped with a flavorful smoked bacon, roasted pepper, scallion and white wine lemon butter baked to perfection with a panko crumb crust...\$15

Calamari...Tender calamari rings coated with seasoned flour, fried to perfection then tossed with hot pepper rings, scallions and a white wine, lemon and roasted garlic cream...\$10

Lobster Lollipops...Native handpicked lobster claws wrapped in phyllo dough strips skewered and baked golden brown. Dusted lightly with sugar and served with plum Dijon sauce and sweet chili sauce for dipping...\$11

Ahi Tuna...Sushi grade Ahi tuna seasoned, pan seared, and served over a shrimp and blue crab cake with sweet chili beurre blanc and scallionettes...\$12

Littlenecks and Chouriço...Fresh littleneck clams sautéed with chouriço sausage, elephant garlic and scallions in a white wine, crushed tomato and basil sauce. Finished with smoked mozzarella cheese and focaccia crouton...\$12

Stuffed Artichoke Hearts...Marinated long stem artichoke hearts filled with hand picked lobster meat and herb crumb stuffing topped with Asiago cheese and baked to perfection. Served with a flavorful sweet tomato coulis...\$12

Tenderloin Bruschetta...Thinly sliced choice cut filet mignon grilled over our open fire and topped with vine ripe tomato, portobello mushroom, caramelized onions and fresh mozzarella. Served on grilled homemade focaccia bread with balsamic reduction and a roasted garlic Marsala demi glaze...\$11

Wild Boar Sausage: Broken Arrow Ranch Italian blend sausage grilled on our natural hardwood charcoal fire. Served with Burrata cheese and a balsamic and fresh grape relish...\$12

Portobello Mushroom...A PACKER INNE ORIGINAL. A large portobello cap grilled over natural charcoal, topped with Alouette cheese and seasoned breadcrumbs. Baked golden brown and served with an intensely flavored chive infused olive oil and balsamic reduction...\$8

Almond Encrusted Goat Cheese Medallions...Medallions of goat cheese coated with chopped almonds and fried golden. Served on a bed of crisp field greens with an orange cashew vinaigrette...\$9

SOUPS

Captain Packer's New England Clam Chowder...\$7

Packer Inne Baked Onion Soup...\$7

SALADS

Classic Caesar...\$8

D.P.I. Salad...Red leaf lettuce topped with dried cranberries, pistachios, cucumbers and gorgonzola cheese. Drizzled with a raspberry vinaigrette...\$8

Burrata and Tomato Salad: Fresh creamy Burrata cheese served over a cipollini onion, cherry tomato, basil pesto and mixed greens salad finished with a fig balsamic reduction and focaccia croutons...\$11

Mediterranean Salad...Crisp chopped romaine hearts and baby spinach topped with kalamata olives, roasted red peppers, chickpeas, vine ripe tomatoes, cucumbers, feta cheese and an oregano and basil vinaigrette...\$9

Pear Frisée Salad...Fresh frisée greens topped with candied walnuts, sliced pears, red onions, shredded Asiago cheese and finished with a honey vinaigrette...\$8

Fig and Pancetta Salad...Thinly sliced baked pancetta crisps, black figs and creamy goat cheese served over arugula greens with a port wine reduction vinaigrette...\$8

ENTREES

Veal Homard...Tender choice cut of scaloppini veal pan seared with Maine lobster meat, shallots, shiitake mushrooms and aromatics. Finished in a Madeira demi glaze with a drizzle of truffle oil over DPI mashed potatoes...\$28

Blackjack Sirloin...Choice cut sirloin strip dusted in seasoned ground peppercorns, pan seared and finished on a hardwood grill. Served with a shiitake mushroom and Jack Daniels demi glaze and DPI mashed potatoes...\$28...Petite Portion...\$24

Filet Mignon...Grilled over natural hardwood charcoal and served with a combination of sauces, creamy gorgonzola and a port wine and toasted walnut demi glaze and DPI mashed potatoes \$29...Petite Portion...\$24

Lemon Peppered Chicken...A PACKER INNE TRADITION. Egg battered, pressed in coarse breadcrumbs with zest of lemon and cracked pepper. Pan sautéed then finished in the oven. Sliced and served with lemon beurre blanc and DPI mashed potatoes ...\$20

Roasted Half Duckling...Maple Leaf Farms rotisserie style half duckling slow roasted and served with a fig, sweet pepper drop and black currant reduction over basmati rice...\$30

Lamb Chops...Choice Colorado lamb chops marinated with Thai curry, lemon grass and mint grilled over our natural hardwood charcoal fire served with a sesame pineapple risotto...\$31

Jambalaya: Tender whole breast of chicken, cold water shrimp, and chorizo simmered in a flavorful Cajun tomato chicken broth with bell peppers and green onions tossed with long grain white rice...\$27

Shrimp and Lobster Ravioli...Cold-water shrimp, asparagus, shiitake mushrooms and sun dried tomatoes sautéed in a flavorful vodka, crushed tomato, tarragon cream. Presented over lobster filled ravioli...\$28...Petite Portion...\$21

Truffle Scallops...Fresh Bomster's Stonington sea scallops dredged in seasoned flour, pan seared with asparagus and sundried tomatoes in a black truffle citrus butter. Served over DPI mashed potatoes...\$32

Scallops Nantucket...Native Bomster's Stonington Sea Scallops baked with herb butter, white wine and seasoned bread crumbs topped with cheddar cheese...\$31

Salmon: Fresh salmon fillet caramelized with a honey sugar and orange Dijon glaze. Served with a watercress, toasted almond and pepper dew salad over basmati rice...\$27

Yellow Fin Tuna...Sesame crusted yellow fin tuna steak pan seared, served over a bed of stir fried vegetables and soba noodles. Topped with a wasabi cream and chilled seaweed salad...\$27

Seafood Fruit de Mer...Shrimp, scallops, littleneck clams and mussels sautéed with artichoke hearts, capers, sweet red peppers and sliced olives in a roasted garlic, fresh basil and lemon broth tossed with linguine...\$30 ...Petite Portion...\$24

Mediterranean Pasta: Artichoke hearts, roasted tomatoes, Kalamata olives, and baby spinach sautéed with a Mediterranean tomato basil sauce tossed with bow tie pasta and feta cheese...\$19

Above can be served with:

Grilled Chicken...\$24...Pan Seared Stonington Sea Scallops...\$31

Peppered Sirloin Steak...\$26...Grilled Shrimp...\$27...Salmon...\$26

All entrees served with French baguette and roasted garlic.

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

We are honored that you have chosen to dine with us. We prepare all of our selections from fresh, quality ingredients with imagination and care. Special orders will be accommodated to the best of our ability. We appreciate your patronage. Enjoy!

Executive Chef: Chaz Paul

Sous Chef: Dean Duffy

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