

# Captain Daniel Packer Inne

## PUB LUNCH MENU

### Appetizers

- Portobello Mushroom:** A PACKER INNE ORIGINAL, large portobello cap rubbed with garlic and herb butter, then topped with Alouette cheese and seasoned breadcrumbs. Baked golden brown and served with an intensely flavored chive-infused olive oil and balsamic reduction...\$8
- Stuffed Artichoke Hearts:** Marinated long stem artichoke hearts filled with handpicked lobster meat and herb crumb stuffing topped with Asiago cheese and baked to perfection. Served with a flavorful sweet tomato coulis...\$12
- Baked Artichoke and Spinach Dip:** Pureed artichoke hearts and baby spinach in a sour cream cheese sauce topped with fresh mozzarella baked until golden brown in a cast iron skillet served with garlic crouton crisps...\$11
- Captain Packer's Honey Chipotle Wings:** Crispy chicken wings glazed with honey chipotle sauce and served with a tangy lime sour cream...\$11
- Packer Inne Beef Nachos:** Choice Angus beef chili served over crispy tortilla chips with melted cheddar cheese, jalapeños, black olives and fresh tomatoes. Served with sour cream and salsa...\$9
- Duck Quesadillas:** Tender duck breast, pepper jack cheese and fresh herbs wrapped in a tortilla shell fried to a crispy finish, served over a baby arugula, pepper drop and sweet corn salad with a cilantro, lime sour cream sauce...\$12
- Wild Boar Sausage:** Broken Arrow Ranch Italian blended sausage grilled on our natural hardwood charcoal fire. Served with Burrata cheese and a balsamic and fresh grape relish...\$12
- Almond Crusted 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
- Shrimp Cocktail:** Chilled jumbo Gulf shrimp poached in lemon, white wine and pickling spices. Served with lemon and zesty cocktail sauce...\$3 per piece
- Select Oysters on the Half Shell:** Some of the finest select oysters on the half shell served with our spicy cocktail sauce...by the piece/market price
- 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
- 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
- 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
- Grilled Mussels:** Plump green lip mussels packed with herb garlic butter and pressed in seasoned bread crumbs...\$11
- 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

### Soups

- New England Clam Chowder D.P.I.** \$7
- Baked French Onion** \$7
- Baked Angus Sirloin and Red Bean Chili with Cheddar** \$7

### Sides

- Hand Cut French Fries...Small...\$2.50...Large...\$4**
- Sweet Potato Fries:** Served with a Melba dipping sauce...Small...\$4...Large...\$5
- Truffle Parmesan French Fries:** Hand cut French fries tossed with white truffle oil and parmesan cheese. Served with a garlic ranch dressing...Small...\$5...Large...\$6.50
- Onion Rings:** Served with a horseradish cream dipping sauce...Small...\$4...Large...\$5
- Truffle Mac and Cheese:** Sliced black truffle, gruyere and parmesan cheese reduced in a creamy Alfredo tossed in gemelli pasta and baked with a parmesan panko crumb crust ...\$8
- Roasted Garlic Bread DPI:** Crusty warm French Baguette with a head of freshly roasted garlic and sweet cream butter...Half Order...\$3...Full Order...\$4.50

### Salads

- Classic Caesar Salad...\$8**
- D.P.I. Salad:** Red leaf lettuce topped with dried cranberries, pistachios, cucumbers and gorgonzola cheese and drizzled with a raspberry vinaigrette...\$8
- Mexican Tortilla Salad:** Crisp romaine hearts topped with cherry tomatoes, black beans, sweet corn, red onion, fresh avocado and shredded pepper jack cheese finished with a cilantro, honey, lime vinaigrette and fried tortilla strips...\$9
- 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
- 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
- Pear Frisée Salad:** Fresh frisée greens topped with candied walnuts, sliced pears, red onions, shredded Asiago cheese and finished with honey vinaigrette...\$8

*The above can be served with your choice of the following:*

- Grilled Chicken...\$6 Pan Seared Stonington Sea Scallops...\$13**  
**Peppered Sirloin Steak...\$8 Grilled Shrimp...\$9 Salmon...\$8**

- Cobb Salad:** Fresh crisp greens topped with a whole breast of chicken, vine ripe tomatoes, smoked bacon, hard boiled egg, avocado and blue cheese. Finished with a zinfandel vinaigrette...\$12

## D.P.I. Favorites

**Fish – N – Chips:** North Atlantic codfish in a house ale beer batter with hand cut French fries...\$12

**Captain Burger:** 8 oz. Ground Angus sirloin off of the grill with smoked bacon and Provolone on a potato roll with hand cut French fries ...\$11

**Packer Burger:** 8 oz. Ground Angus sirloin off of the grill topped with caramelized onions, sautéed mushrooms and our own colonial pub sauce on a potato roll with hand cut French fries...\$11

**Bleu Burger:** 8 oz. Ground Angus sirloin dusted with our unique blend of Cajun spices and grilled over the natural hardwood charcoal fire topped with bleu cheese and caramelized onions. Served on a potato roll with hand cut French fries...\$11

**Water Street Burger:** 8 oz. Ground Angus sirloin off of the grill and topped with a fresh horseradish and gorgonzola crust, smoked bacon and roasted peppers. Served on a potato roll with hand cut French fries...\$11

**Reuben Burger:** 8 oz. Ground Angus sirloin burger grilled over our charcoal fire topped with thin sliced corn beef, sour kraut, swiss cheese and remoulade sauce served on a potato roll with hand cut French fries ...\$14

**Veggie Burger Wrap:** Seasoned veggie burger grilled over an open fire topped with caramelized onions, roasted peppers, mushrooms, Asiago cheese, basil pesto and mixed greens wrapped in a sweet potato tortilla, served with cole slaw...\$13

**Short Rib Sandwich:** Braised short rib topped with cheddar cheese and a caramelized onion and roasted pepper slaw served on a potato roll with hand cut French fries...\$14

**Steak Wrap:** Tender strips of filet mignon sautéed with sweet caramelized onions, fire roasted peppers and mushrooms tossed with a burgundy glaze and pepper jack cheese sauce then wrapped in a grilled sweet potato tortilla shell with hand cut French fries ...\$14

**Truffle Chicken Burger:** Seasoned ground chicken breast combined with black truffles, sweet chili and fresh herbs grilled over an open charcoal fire topped with provolone cheese, roasted red pepper and sautéed spinach. Served on a potato roll with a creole ketchup with hand cut French fries ...\$12

**Rustic Chicken Sandwich:** Tender whole breast of chicken marinated in a zinfandel vinaigrette, grilled over a hardwood charcoal fire topped with a fresh mozzarella, baby arugula, roasted tomato and sweet onion salad. Served on a ciabatta roll with onion rings...\$12

**Po' Boy:** Slow roasted pulled pork simmered in our house barbecue sauce. Served on a ciabatta roll topped melted cheddar cheese and caramelized onions with a side of sweet potato fries...\$11

**Corned Beef Reuben:** In house cooked lean corned beef brisket, thin sliced and topped with sour kraut, Swiss cheese and house rémoulade sauce. Grilled on a fresh baked Lighthouse Bakery rye bread with hand cut French fries...\$13

**Crab Panini:** Fresh seasoned lump crab meat, red onion, fresh avocado and gruyere cheese grilled on a ciabatta roll with tomato coulis dipping sauce. Served with sweet potato fries...\$15

**Hot Lobster Roll:** Fresh handpicked lobster meat sautéed with a sweet sherry butter. Served on a grilled seasoned roll with crisp lettuce leaves with hand cut French fries...\$16

*Gluten Free rolls available*

## Entrees

**Lemon Pepper 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...\$12

**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...\$15

**Baked Cod Fish:** Atlantic Codfish baked with lemon, herb butter and seasoned breadcrumbs, finished with beurre blanc and DPI mashed potatoes...\$13

**D.P.I. Crab Cakes:** Back fin lump crab tossed with celery, onion and Olde Bay seasonings, pressed in coarse bread crumbs and sautéed in virgin olive oil. Served with a honey, tomato and chipotle rémoulade and DPI mashed potatoes ...\$14

**Scallops Nantucket:** Native Bomster's Stonington Sea Scallops baked with herb butter, white wine and seasoned bread crumbs topped with cheddar cheese and DPI mashed potatoes...\$20

**Seafood Risotto:** Fresh shrimp, lobster, and scallops combined with arborio rice that has slowly simmered for that creamy texture. Finished with fresh herbs sun dried tomatoes, scallions and parmesan cheese...\$19

**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...\$15

**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...\$13

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

**Executive Chef: Chaz Paull**

**Sous Chef : Dean Duffy**

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