

Capt. Daniel Packer Inne

Pub Menu

SOUP

DPI New England Clam Chowder \$8
Salt crackers

†DPI Baked Onion Soup \$8

†Beef & Red Bean Chili \$8
Cheddar, green onions, jalapenos, tortilla crisps

STARTERS

†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 and served with soy, cucumber salad and sweet Thai chili sauce

†The DPI Original Stuffed Portobello Mushroom \$9
Alouette cheese, seasoned breadcrumbs, chive oil, balsamic syrup

Fried Calamari \$11
Tossed with sliced hot peppers, green onions & roasted garlic cream sauce

Lobster Pierogis \$14
Lemon dill sour cream

†Mussels \$12
Dijon cream, fried potato strings

Deep Fried Artichoke Heart Quarters \$9
Spicy DPI remoulade dipping sauce

†Charcuterie \$15
Broken Arrow Ranch boar sausage, cured meat assortment, cornichons, whole grain mustard

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

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

DPI French Fries \$4

DPI Truffle French Fries \$7
Truffle oil, Parmesan cheese

Sweet Potato Fries \$5
Melba dipping sauce

DPI's Roasted Garlic & Warm Lighthouse Baguette \$6 Full/\$4 Half
Sweet butter

SALADS

†The DPI \$9
Red leaf lettuce, sun dried cranberries, roasted pistachios, cucumber, gorgonzola cheese, raspberry vinaigrette

†Arugula and Spinach Salad \$11
Red onion, apricot stilton cheese, fresh strawberries with black currant lemon vinaigrette

†Caesar \$8
Crisp romaine, Parmesan cheese, Caesar dressing, garlic herb croutons

Almond Encrusted Goat Cheese \$12
Spinach, arugula, orange cashew vinaigrette

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

Protein Additions

Pan Seared Scallops \$14... Shrimp \$11... Salmon \$10... Steak \$10... Chicken \$7

CASUAL PLATES

Hot Buttered Lobster Roll \$18

Sherry-butter, toasted brioche roll, DPI fries

Crab Cakes \$16

Olde Bay, Chipotle aioli, green beans, heirloom grape tomatoes

Beer Battered Fish & Chips \$16

Slaw, DPI fries, tartar sauce

Fried Scallop Roll \$16

Slaw, DPI fries, tartar sauce

DPI Reuben \$14

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

Spicy Chicken Wrap \$14

Apricot stilton aioli, arugula & spinach, DPI fries

West Texas Steak Wrap \$15

Lettuce, Pico de Gallo, guacamole, DPI fries

Roquette Portobello Wrap \$14

Portobello mushroom, arugula & spinach, red onion, Alouette cheese, currant lemon vinaigrette, DPI fries

*Captain Burger \$14

Smoked bacon, provolone cheese, potato roll with DPI fries

*Alpine Burger \$14

Seacoast Farms mushrooms, onion, Swiss cheese, potato roll, DPI fries

*Flintlock Burger \$14

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

Lobster Mac 'n Cheese \$16

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

ENTREES

Lemon Peppered Chicken "A DPI Original" \$21

DPI mashed potatoes, green beans & heirloom grape tomatoes, lemon beurre blanc

†Roasted Cod \$17

Butter cracker crumbs, citrus beurre blanc, green beans & heirloom grape tomatoes,
DPI mashed potatoes

†Red Curry Stir Fry \$20

Seasonal vegetables over tri colored quinoa

Additions: Shrimp \$31, Scallop \$34, Lobster \$35, Chicken \$27, Steak \$30

*†Faroe Island Salmon \$28

Pineapple cilantro relish, tri colored quinoa

† Shrimp and Scallop Caprese Risotto \$33

Heirloom grape tomatoes, burrata, fresh basil, lemon, basil olive oil

Angel Hair and Baby Clams \$24

Roasted tomatoes, garlic, Parmesan, lemon, fresh herbs, olive oil

†Hunter's Harvest \$34

Maple Leaf Farm roasted duck leg, Broken Arrow Ranch wild boar sausage,

Antelope osso buco, seasonal mixed vegetables, Unagi barbecue

†Surf and Turf \$34

Boston strip steak and lobster tail, smashed red bliss potatoes,
green beans & heirloom grape tomatoes with garlic herb butter

*†Black Pepper Crusted "Blackjack" Strip Steak \$29

DPI mashed potatoes, green beans & heirloom grape tomatoes, Jack Daniels-shiitake
mushroom Demi glacé

*† Filet Mignon \$31

Grilled certified Angus Beef, DPI mashed potatoes, green beans & heirloom grape tomatoes,
creamy Gorgonzola sauce, port wine-toasted walnut demi glacé

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