

Seamen's Inne Autumn Dinner Menu

Starters

Mystic Crab Cake 9.

lightly breaded and sautéed, served on key lime aioli and classic remoulade with fried onion ringlets salad

Calamari Seamen's Inne 9.

tossed with roasted garlic sauce and roasted red & banana peppers, garnished with Asiago cheese

Noank Oysters on the Half Shell 12.

topped with a sherry-honey mignonette and fresh lemon

Roasted Duck, Caramelized Onion & Pepper Jack Quesadilla 9.

with black bean, green chili & corn salsa and lime sour cream

Chilled Shrimp Cocktail 12.

four colossal shrimp marinated in herbs and seasonings with a citrus horseradish cocktail sauce

Creamy Lobster Bisque Cup 5. / Bowl 7. Our Award-Winning New England Clam Chowder Cup 4. / Bowl 6.

Salads

Seamen's Inne House Salad 5.

mesclun greens, grape tomatoes & carrots with choice of dressing

Seamen's Inne Caesar Salad 7.

romaine lettuce, croutons & asiago cheese tossed in caesar dressing

With grilled chicken 11. With grilled shrimp 13. Half Salad 5.

Seaport Spinach Salad 9.

"Great Hill Farms" Blue Cheese, apple slaw, peppered pecans, dried cranberries in cider vinaigrette

Cobb Salad 12.

chicken, avocado, crumbled bacon, gorgonzola, grape tomato, sliced egg, roasted portobello and baby greens

"BLT" Salad 9.

beefsteak tomato slices, house cured pancetta bacon, iceberg lettuce wedge, Beaver Brook feta cheese, dill mayonnaise, garnished with grilled focaccia. With grilled chicken 13. With grilled shrimp 15.

Pub Favorites

Herb Grilled Chicken Sandwich 10.

with smoked gouda cheese, lettuce, tomato, and honey mustard on grilled ciabatta with fries

8 oz. Sirloin Pub Burger 12.

ground Angus sirloin with Vermont cheddar, smoked bacon, lettuce, tomato and french fries

Warmed Corned Beef Reuben 11.

Swiss cheese, sauerkraut & thousand island on pumpernickel with Mystic Chips*

Admiral's Lobster Sliders 22.

four ounces of picked lobster meat simmered in butter, served on mini rolls with fries and cole slaw

House-Cured Salmon "Pastrami" Sandwich 13.

with smoked bacon on pumpernickel with mustard, cole slaw & Mystic Chips*

Fresh Lobster Salad Plate or Roll 16.

fresh lobster with a lemon dill mayonnaise; Roll served with Mystic Chips*, Plate served with Fennel Slaw

Grilled Vegetable Burger 11.

with tarragon mustard, lettuce, tomato, and Mystic Chips*

Grilled Beef Tenderloin Tips 13.

with Gorgonzola fondue, grilled focaccia and baby greens

*Sub French Fries \$1.00

Autumn Entrees

Baked New England Cod 16.

topped with herbed crab crumb crust and charred tomato relish

Charred N.Y. Sirloin Steak 21.

10 ounce steak with pico de gallo and julienne fried tortilla

Roast Baby Pumpkin stuffed with Roasted Garlic, Heirloom Tomato & Red Quinoa 16.

with spinach in lemon vinaigrette and grilled scallion

Roast Long Island ½ duck 22.

with housemade duck sausage stuffing and bing cherry sauce

Seamen's Inne Seafood Pie 22.

traditional seafood pie of lobster, scallops, and shrimp, baked in a flaky crust with Sherried lobster cream

Baked Stonington Scallops 21.

seafood stuffing, buttered & baked with Chardonnay. Topped with seasoned crumbs & fresh lemon

New England Fish & Chips 15.

golden fried cod served with fries, cole slaw and malt vinegar

Roasted Rosemary Crusted Salmon Fillet and Potato Ricotta Gnocchi 19.

with smoked shrimp & corn hash, arugula and Chardonnay cream sauce

Sautéed Veal Scaloppini Milanese on Angel Hair Pasta 19.

topped with arugula tossed with lemon, grape tomato and shaved Beaver Brook Farm Pleasant Cow cheese

Olde Mystic Fisherman's Stew 24.

our house-made linguica with clams, mussels, scallops, shrimp, lobster and fin fish simmered in a tomato, fennel, potato & saffron broth with grilled focaccia crostini

Roast Porcini Chicken Breast and Wild Mushroom Ravioli 19.

with pumpkin cream sauce, native apple and beet chutney and fried oyster mushrooms

Grilled 8 oz. Filet Mignon 26.

served with gorgonzola cheese crumble and Cabernet demi

Fried Seafood Plates: Scallops 21. Shrimp 23. Fisherman's Platter Cod, Shrimp & Scallop 24.

served with french fries & cole slaw

We are appreciative of our local farmers. Beaver Brook Farm is in Lyme, CT and produces sheep & cow's milk cheeses and lamb, Beltane Farms in in Lisbon, CT and produces fresh goat cheeses and yogurt. Great Hill Farms is in Marion, MA and produces award winning blue cheese. In our specials we also use local farm products: Four Mile River Farm in Old Lyme, CT for Angus beef; Footsteps Farm in Stonington, CT for pork, chicken and beef, and Cato Corner Farm in Colchester, CT for organic cow's milk cheeses, All these farms raise free range animals; no growth hormones or other additives are found in their meats, cheeses and produce.

The oysters we use are from beds in Fishers Island Sound, and the scallops from the boats in Stonington. Our Connecticut wine list features wines from Maugle Sierra Vineyards, Ledyard, Priam Vineyards, Colchester, Chamard Vineyards, Clinton, Stonington Vineyards, Stonington, Sharpe Hill Vineyards, Pomfret, and Jonathan Edwards Winery, North Stonington, CT

All of the smoked salmon, prosciutto, pancetta and linguica on our menu are produced here by our chefs.

Support your local farms. Thank You.

Gary Holland, General Manager

Tim Quinn, Executive Chef

Dennis Young, Chef de Cuisine

*A gratuity of 18% will be added to parties of 7 or more
Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness*



09/17/09

