

## Seamen's Inne Autumn Lunch 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

## Lunch Entrees

### Baked New England Cod 14.

topped with herbed crab crumb crust and charred tomato relish

### New England Fish & Chips 11.

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

### Seamen's Inne Seafood Pie 16.

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

### Baked Stonington Scallops 16.

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

### Roasted Rosemary Crusted Salmon Fillet and Potato Ricotta Gnocchi 15.

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

### Roast Baby Pumpkin stuffed with Roasted Garlic, Heirloom Tomato & Red Quinoa 11.

with spinach in lemon vinaigrette and grilled scallion

### Olde Mystic Fisherman's Stew 16.

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

### Roast Porcini Chicken Breast and Wild Mushroom Ravioli 15.

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

### Fried Seafood Plates: Scallops 16. Shrimp 17. Fisherman's Platter Cod, Shrimp & Scallop 19.

served with french fries & cole slaw

Menu Available 11:30 am to 4:00 pm

**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 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*



09/19/09