

## Starters

Calamari Seamen's Inne 9.

Tossed with roasted garlic sauce, roasted red & banana peppers garnished with asiago cheese

Noank Oysters on the Half Shell 13.

Topped with a sherry-honey mignonette and fresh lemon

Mystic Crab Cake 11.

Lightly breaded & sautéed. Served with a cannellini bean relish

Chilled Shrimp Cocktail 12.

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

Creamy Lobster Bisque Cup 6. / Bowl 8.

New England Clam Chowder Our Award-Winning Chowder Cup 5. / Bowl 7.

## 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 16. Half Salad 5.

Seaport Spinach Salad 9.

"Great Hill Farms" Blue Cheese, native apple slaw, peppered pecans dried cranberries.

Tossed in cider vinaigrette

Cobb Salad 12.

Chicken, avocado, crumbled bacon, gorgonzola, grape tomato, sliced egg, roast portabello & baby greens

Warm Coastal Salad 10.

Housecured Pancetta sautéed in "Beaver Brook Farm" Cow's Milk Feta Cheese Vinaigrette served on

wilted cabbage with a grilled focaccia crostini. With Grilled Chicken 14. With Grilled Shrimp 19.

## Pub Favorites

Herb Grilled Chicken Sandwich 10.

with Smoked Gouda Cheese, lettuce, tomato, and honey mustard on grilled ciabatta with fries

Sirloin Pub Burger 12.

Eight Ounce Ground Angus Sirloin with Vermont Cheddar, Apple Smoked Bacon,

lettuce, tomato and french fries

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

Warmed Corned Beef Rubeen 11.

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

Admiral's Lobster Roll 22.

Four Ounces of Picked Lobster Meat simmered in Butter, Served on finger rolls with fries and cole slaw

Grilled Beef Tenderloin Tips 13.

With Gorgonzola Fondue, Grilled Focaccia and Baby Greens

\*Sub French Fries \$1.00

## Traditional Entrees

Baked New England Cod 17.

Topped with Herbed Crab Crumb Crust and Charred Tomato Relish

Seamen's Inne Seafood Pie 23.

Traditional Seafood Pie of Lobster, Scallops, & Shrimp, Baked in a Flaky Crust with Sherried Lobster Cream

Baked "Stonington" Scallops 22.

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

Baked Stuffed Shrimp 24.

Three Jumbo Shrimp stuffed with Seamen's Inne Famous Seafood Stuffing

## Winter Entrees

Vegetable Quinoa stuffed Squash 16.

Sweet Onion, raisin & leek flavored Quinoa with Balsamic Glaze

Olde Mystic Fisherman's Stew 24.

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

Grilled 8 oz. Filet Mignon 26.

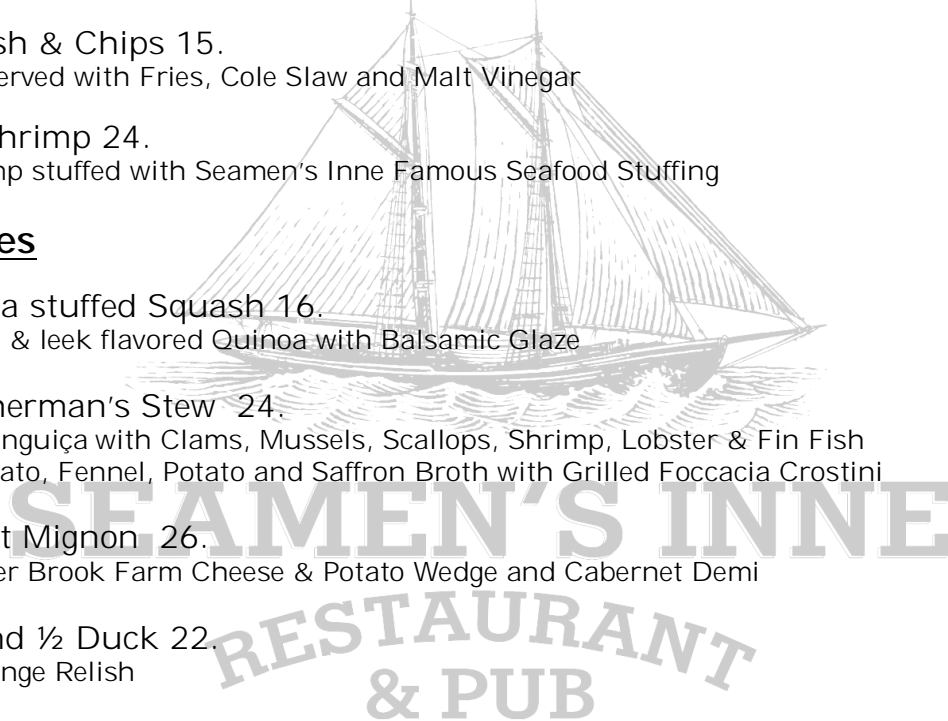
Served with a Beaver Brook Farm Cheese & Potato Wedge and Cabernet Demi

Roast Long Island ½ Duck 22.

with Cranberry Orange Relish

Grilled Chicken & Spinach Ravioli 19.

in a Roast Chicken Cream Sauce with Parmesan & Herbs



**We are appreciative of our local farmers. Beaver Brook Farm is in Lyme, Ct. and produces sheep & cow's milk cheeses and lamb. Great Hill Farms is in Marion, Ma. and produce award winning Blue Cheese.**

**The Oysters we use are from beds in Fishers Island Sound, and the Scallops from the boats in Stonington.**

**In our specials we also use local farm products: Four Mile River Farm in Old Lyme, Ct. for Angus Beef; Beltran Farm in Lebanon, Ct. for Fresh Goat Cheese, Cato Corner Farm in Colchester, Ct. for Organic Cow's Milk Cheeses, and LaBelle Farms in Hudson Valley, NY, for Duck, Chicken and Beef. All these farms raise free range animals; no growth hormones or other additives are found in their meats, cheeses and produce.**

**Our wine list features wines from Priam Vineyards, Colchester, Chamard Vineyards, Clinton, Stonington Vineyards, Stonington, Sharpe Hill Vineyards, Pomfret, and Jonathan Edwards Winery, North Stonington, Ct.**

**All of the 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*



12/18/08