



THE POPPONESSET INN DINNER

APPETIZERS

New England Clam Chowder

Sea Clams • Pancetta

10

French Onion Soup

Gruyere Cheese • Crouton

11

Artichoke & Spinach Dip GF

Tortilla Chips

15

Jumbo Shrimp Cocktail

Celery Slaw

20

Stuffed Quahog

Chorizo • Chipotle Lemon Aioli

16

Crispy Calamari

Banana Peppers • Marinara
Calabrian Chili Aioli

18

Classic House Steamers

Drawn Butter • Garlic Butter Broth

17

Shrimp & Waffles

Crispy Fried Shrimp • Siracha Maple Syrup
Chili Bang Bang Sauce

18

Jumbo Lump Maryland Style

Crab Cake

Cajun Remoulade • Rocket Arugula • Lemon

20

The Great Garbanzo

Hummus • Cured Olive • Cucumber
Feta • Tomato • Red Onion • Pita Chips

13

Buffalo Cauliflower GF

Flash Fried Cauliflower • Buffalo Sauce
Blue Cheese Crumbles • Green Onion

15

Barbacoa Beef Quesadilla

Salsa Verde • Chipotle Aioli Drizzle
Pico De Gallo • Oaxaca Cheese

19

Steak & Cheese Empanadas

Caramelized Onions • Aged Cheddar Cheese
Peppers • Ramon's Secret Sauce

16

Smoked Pork Belly

Stewed Chickpeas • Olive Caramel
Crispy Parsnips

16

Tailgate Pretzel (Enough for 2)

Honey Mustard

15

Cotto Pizza

Fontina • Italian Ham • Truffle Oil
Shaved Artichokes • Baby Arugula

20

Gluten Free Crust Option Available

SALADS

Lobster Salad GF

Artisan Lettuce • Cucumber • Tomato

43

Mediterranean Chopped Salad GF

Maple Brook Feta Cheese • Red Onion
Romaine & Iceberg Lettuce • Cured Olive
Pepper • Cured Olive • Chopped Dressing

14

Poppy Field Green Salad GF

Strawberries • Candied Pecans
Goat Cheese • Poppyseed Dressing

14

Caesar Salad

Garlic Croutons • Shredded Parmesan
Caesar Dressing

14

Baby Iceberg Wedge

Bacon Lardons • Heirloom Cherry Tomato
Pickled Red Onion • Jasper Hill Blue Cheese

15

Peach Salad

Mixed Greens • Arugula • Grilled Peaches • Prosciutto
Burrata Cheese • Basil • Garlic Oil
Aged Balsamic Reduction

15

SIDE

Chopped

9

Caesar

9

Garden Salad

7

Poppy Field Greens

9

ADD PROTEIN GF

Chicken

10

Salmon

18

Shrimp (Five)

17

Lobster

29

PASTAS

Chicken Piccata Chicken • Lemon Caper Sauce Linguini • Shaved Parmesan	32	Chicken Marsala Marsala Wine Sauce • Linguini Chef Mushroom Blend	32
Bone In Veal Chop Parmigiana Fresh Mozzarella • San Marzano Tomato Basil • Angel Hair Pasta	56	Lobster Scampi Yellow & Red Roasted Tomato • Lemon Linguini • White Wine • Garlic	47
Shrimp Scampi Linguini • Tomatos • Lemon White Wine EVOO • Basil	33	Seafood Fra Diavolo Mussels • Sea Scallops • Jumbo Shrimp Lobster Tail • Linguini	49

Gluten Free Pasta Option Available

ENTRÉES

Faroe Island Salmon Farro Risotto • Roasted Tomato Baby Kale • Yellow Pepper Coulis	34	Crab Stuffed Cod GF Jumbo Crab Meat • Smashed Fingerling Potato Beurre Blanc Sauce	34
Baked Scallops Gratinee Sea Scallops • Garlic	35	Crispy Brick Chicken Slow Roasted Sweet Garlic Oregano Herbs • Natural Jus	32
Char Curry Swordfish Black Thai Rice • Baby Bok Choy Manila Clams • Mussels Yellow Curry Broth	36	7x Burger 8 oz Ground Wagyu • Onion Jam Farmhouse Cheddar • Leaf Lettuce Beefsteak Tomato • Brioche Bun French Fries Add Bacon 2 Gluten Free Option Available	23
Fried IPA Battered Cod Sandwich Dill Pickle Aioli • Grilled Brioche Bun French Fries Gluten Free Option Available	20	Filet Mignon GF 8 oz Center Cut • Smashed Fingerling Potato Mezcal Peppercorn Sauce	51
Filet of Sole Francaise Parmesan Egg Batter • Lemon Butter Sauce	31	Char Grilled NY Strip GF 12 oz Center Cut Grilled Sirloin Steak Truffle Potato Au Gratin • Red Chimichurri	45
Baked Stuffed or Steamed Lobster 1 ½ Pound Lobster • Corn on the Cob Steamed Red Bliss Potatoes • Drawn Butter	MP	Cauliflower Steak GF VG Artichoke • Shaved Zucchini Salad Aged Balsamic	21

POPPONESSET
FAVORITES

Lobster Roll	43
Fried Whole Belly Clams	35
Fried Jumbo Shrimp Platter	32
Fried Sea Scallop Platter	35
<i>All Served with French Fries & Cole Slaw</i>	

Bone In Veal Chop Milanese Heirloom Tomato & Arugula Salad Aged Parmesan Cheese • Aged Balsamic Glaze Yellow Pepper Coulis	56
Simply Prepared Seafood GF DF Grilled with Lemon, EVOO, or Blackened Cod Loin • Salmon • Swordfish • Shrimp	31

ALLERGY GUIDE

- DF Dairy Free
- GF Gluten Free
- VG Vegetarian (Lacto-Ovo Vegetarian)

Please Note: Not all ingredients are listed. Before placing your order, please inform your server if a person in your party has a food allergy. Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. An 18% gratuity will be added to your check.



DRINK MENU

COCKTAILS 14.00

Cabana Rum Punch

Captain Morgan Spiced Rum • Bacardi
Fruit Juices • Goslings Black Seal Rum Floater

Hugo Spritz

St. Germain • Prosecco • Soda Water

Floradora

Gray Whale Gin • Chambord • Ginger Ale
Lime Juice

Spicy Ranch Water

Ghost Tequila • Soda Water • Lime Juice

Irish Mule

Jameson • Ginger Beer • Lime

Limoncello Spritz

Limoncello • Prosecco • Club Soda

Foghorn

Gray Whale Gin • Ginger Beer • Lime Juice

Poppy Jewel

Jefferson's Bourbon • Lemonade
Pomegranate Juice

MARTINIS 15.00

Lemon Drop

Grey Goose Citron Vodka • Limoncello • Lemon

Buenos Dias

Don Julio Blanco Tequila • Cointreau • Lime Juice

The Parisian

Hendrick's Gin • Cucumber Vodka • St. Germain

French Martini

Tito's Handmade Vodka • Chambord
Pineapple Juice

Bikini Martini

Don Q Coconut Rum • Tito's Handmade Vodka
Pineapple Juice • Grenadine

Espresso Martini

Ketel One Vodka • Mr. Black Coffee Liqueur
Cold Brew Espresso

DOMESTIC BEER 7.50

Bud Lite • Miller Lite • Coors Lite • Budweiser
Michelob Ultra

IMPORTED BEER 8.00

Corona Light • Heineken

LOCAL CRAFT BEERS 9.50 16 Oz

Progression Brewing Company

Connect the Dots IPA ABV 7%
Cape Time IPA ABV 5.2%

Lord Hobo Brewing Company

617 Lager ABV 5.5%

Ask Server About Seasonal Rotation

NON-ALCOHOLIC BEER 7.00

Ask Server About Selection

SELTZERS & TEAS 9.50

High Noon (Ask Server About Flavors)
Nantucket Blue
Sun Cruiser Lemonade + Iced Tea

CIDERS 8.00 16 Oz

Stormalong Mass Appeal

FROZEN DRINKS 14.00

Peanut Butter Mudslide

Skrewball Peanut Butter Whiskey
Baileys • Kahlua

Pina Colada

Strawberry Daiquiri
Mudslide



REDS

Cabernet Sauvignon, Beringer Private Reserve , Napa Valley, CA 2018	140
Cabernet Sauvignon, DeLille Cellars Four Flags , Red Mountain, WA 2021	150
Cabernet Sauvignon, Jordan , Alexander Valley, CA 2019	95
Pinot Noir, Morgan , Twelve Clones, Santa Lucia Highlands, CA 2023	75
Pinot Noir, Kosta Browne , Sta. Rita Hills, CA 2022	180
Pinot Noir, Goldeneye , Anderson Valley, CA 2022	85
Merlot, Duckhorn , Napa Valley, CA 2021 (Half Btl)	30
Brunello di Montalcino, Siro Pacenti "Vecchie Vigne" , Tuscany, IT 2018	160
Barolo, Damilano Lecinquebigne , Piedmont, IT 2020 (Half Btl)	40

WHITES

Puligny-Montrachet, Paul Pernot , Burgundy, FR 2023	140
Puligny-Montrachet, Paul Pernot , 1ER Cru Clos Des Folatieres, FR 2023	225
Chardonnay, Foxen Block UU Bien Nacido Vineyard , Santa Maria Valley, CA 2021	70
Chardonnay, Kistler "Les Noisetiers" , Sonoma Coast, CA 2022	119
Chardonnay, Jordan , Russian River Valley, CA 2022	85
Champagne, Moet & Chandon Brut Imperial , Champagne, FR (Split)	25
Champagne, Moet & Chandon Brut Imperial , Champagne, FR	100
Champagne, Veuve Clicquot Yellow Label , Champagne, FR	110
Prosecco, Benvolio , Veneto, IT	40

WINES BY THE GLASS

Prosecco, Benvolio , Veneto, IT (Split)	11	
Albariño, Abadia de San Campio , Galicia, SP	14	50
Pinot Grigio, Benvolio , Friuli-Venezia Giulia, IT	11	40
Pinot Grigio, Santa Margherita , Trentino-Alto Adige, IT	17	61
Sauvignon Blanc, Crossings , Marlborough, NZ	12	42
Sauvignon Blanc, Crowded House , Marlborough, NZ	13	47
Sancerre , FR	23	80
Chardonnay, La Crema , Monterey, CA	13	47
Chardonnay, Gehricke , Russian River Valley, CA	17	61
Rose, Daou , Paso Robles, CA	13	47
Rose, Whispering Angel , Provence, FR	15	54
Cabernet Sauvignon, Bonanza , Napa Valley, CA	13	47
Cabernet Sauvignon, Beringer , Knights Valley, CA	17	61
Cabernet Sauvignon, Caymus , Napa Valley, CA - 1L	25	130
Pinot Noir, La Crema , Monterey, CA	15	54
Pinot Noir, Siduri , Willamette Valley, OR	17	61
Red Blend, Elizabeth Rose Chockablock , Napa Valley, CA	15	54