



THE POPPONESSET INN

APPETIZERS

New England Clam Chowder Sea Clams • Pancetta	10	The Great Garbanzo Hummus • Cured Olives • Cucumbers Feta • Tomatoes • Red Onion • Pita Chips	13
French Onion Soup Gruyere Cheese • Crouton	11	Buffalo Cauliflower GF Flash Fried Cauliflower • Buffalo Sauce Blue Cheese Crumbles • Green Onion	15
Artichoke & Spinach Dip GF Tortilla Chips	15	Barbacoa Beef Quesadilla Salsa Verde • Chipotle Aioli Drizzle Pico De Gallo • Oaxaca Cheese	19
Jumbo Shrimp Cocktail Celery Slaw	20	Steak & Cheese Empanadas Caramelized Onions • Aged Cheddar Cheese Peppers • Ramon's Secret Sauce	16
Stuffed Quahog Chorizo • Chipotle Lemon Aioli	16	Smoked Pork Belly Stewed Chickpeas • Olive Caramel Crispy Parsnips	16
Crispy Calamari Banana Peppers • Marinara Calabrian Chili Aioli	18	Tailgate Pretzel (Enough for 2) Honey Mustard	15
Classic House Steamers Drawn Butter • Garlic Butter Broth	17	Cotto Pizza Fontina • Italian Ham • Truffle Oil Shaved Artichokes • Baby Arugula	20
Shrimp & Waffles Crispy Fried Shrimp • Siracha Maple Syrup Chili Bang Bang Sauce	18	<i>Gluten Free Crust Option Available</i>	
Jumbo Lump Maryland Style Crab Cake Cajun Remoulade • Arugula • Lemon			

SALADS

Lobster Salad GF Artisan Lettuce • Cucumbers • Tomatoes • Carrots	43	SIDE	
Mediterranean Chopped Salad GF Maple Brook Feta Cheese • Red Onion Romaine & Iceberg Lettuce • Cured Olives Pepper • Heirloom Cherry Tomatoes Chopped Dressing	14	Chopped	9
Poppy Field Green Salad GF Strawberries • Candied Pecans Goat Cheese • Poppyseed Dressing	14	Caesar	9
Caesar Salad Garlic Croutons • Shredded Parmesan Caesar Dressing	14	Garden Salad	7
Baby Iceberg Wedge GF Bacon Lardons • Heirloom Cherry Tomatoes Pickled Red Onion • Jasper Hill Blue Cheese	15	Poppy Field Greens	9
Peach Salad GF Mixed Greens • Arugula • Grilled Peaches • Prosciutto Burrata Cheese • Basil • Garlic Oil Aged Balsamic Reduction	15	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 Tomatoes Basil • Angel Hair Pasta	56	Lobster Scampi Yellow & Red Roasted Tomatoes • Lemon Linguini • White Wine • Garlic	47
Shrimp Scampi Linguini • Tomatoes • 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 Tomatoes 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 GF 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 <i>Gluten Free Option Available</i>	23
Fried IPA Battered Cod Sandwich Dill Pickle Aioli • Grilled Brioche Bun French Fries <i>Gluten Free Option Available</i>	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 • Yellow Pepper Coulis	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 Tomatoes & Arugula Salad Aged Parmesan Cheese • Aged Balsamic Glaze	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.