



The Popponesset Inn Dinner Menu

Appetizers

New England Clam Chowder 9

French Onion Soup 10

Stuffed Quahog 11
Chorizo & Chipotle Lemon Aioli

Prosciutto Flatbread 16
Prosciutto, Goat Cheese, Truffle Oil, Fig Balsamic

Classic Shrimp Cocktail 17 ♡ GF
Celery Slaw

Crispy Corn Breaded Calamari 14
Banana Peppers, Marinara, Peppercorn Ranch Aioli

The Great Garbanzo 11 ♡
*Hummus, Cured Olives, Feta, Cucumbers, Tomatoes,
Red Onions, Pita Chips*

Buffalo Cauliflower 13
*Flash Fried Cauliflower, Buffalo Sauce, Blue Cheese
Crumbles*

Artichoke & Spinach Dip 13 GF
Tortilla Chips

Rock Shrimp Tempura 17
Fried Rock Shrimp, Sriracha Sweet Chili Aioli

Side Salads

Garden Salad 7 GF
Choice of Dressing

Poppy Field Greens Salad 8 GF
*Strawberries, Goat Cheese, Candied Pecans, Poppy
Seed Dressing*

Caesar Salad 8
*Garlic Croutons, Shredded
Parmesan, Caesar Dressing*

Entree Salads

Lobster Salad 35 GF
Artisan Lettuce, Cucumber, Tomato

Mediterranean Chopped Salad 12 GF
*Maple Brook Feta Cheese, Red Onions, Peppers,
Cured Olives, Cucumbers, Tomatoes, Romaine &
Iceberg Lettuce, Chopped Dressing*

Poppy Field Green Salad 11 GF ♡
*Strawberries, Goat Cheese, Candied Pecans,
Poppy Seed Dressing*

Caesar Salad 11
*Garlic Croutons, Shredded Parmesan, Caesar
Dressing*

**Add Protein: Chicken 9 • Salmon 17 •
Shrimp (Five) 15 • Lobster 25**



Pastas

Chicken Piccata 28

Chicken, Lemon Caper Sauce, Shaved Parmesan over Linguini

Shrimp Scampi 29

Tomato, Lemon, White Wine, EVOO, Basil, Garlic over Linguini

Entrees

Rockefeller Crusted Cod 29 GF

Boursin Cheese, Artichoke, Spinach, Whipped Potatoes, Lemon Caper Butter Sauce

Filet of Sole Francaise 29

Parmesan Egg Batter in a Lemon Butter Sauce

Grilled Swordfish 32 GF

Chargrilled Swordfish, Whipped Potatoes, Caramelized Onions, Peppers, Tomatoes, Shallots, White Wine

Baked Scallops Casino Style 31

Gratinee Sea Scallops, Garlic, Herb Butter, Bacon, Fresh Lemon, Ritz Cracker Crust

Salmon Rice Bowl* 30

Black Thai Rice, Yellow Curry, Bok Choy

Lobster Roll 35

Cape Cod Classic with French Fries and Coleslaw

Filet Mignon* MP GF

8oz Filet with Whipped Potatoes, Wild Mushroom Sauce

New York Strip Sirloin* 36 GF

Grilled 12 oz Center Cut Sirloin Steak, Boursin Whipped Potato and a Brandy Cream Sauce

Fried Beer Battered Cod Sandwich 16

Malt Vinegar Remoulade on Griddled Brioche Bun with French Fries

The Classic Burger* 16

8oz Beef Blend on Toasted Brioche Bun with French Fries, Add Cheese 1.00 Add Bacon 1.50

Simply Prepared Fresh Grilled Seafood 28 ♡ GF

With EVVOO, Lemon or Blackened Salmon, Swordfish*, Cod or Grilled Shrimp*