



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, Fig Jam, Fontina Cheese, Aged Balsamic

Classic Shrimp Cocktail 17 ♡ GF
Celery Slaw

Bang Bang Shrimp & Waffles 17
*Crispy Fried Shrimp, Sriracha Maple Syrup,
Chili Bang Bang Sauce*

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

Angus Beef Sliders* 15
*Applewood Smoked Bacon &
Cheddar Cheese on Toasted Brioche Bun*

Artichoke & Spinach Dip 12
Tortilla Chips

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,
Homemade Caesar Dressing*

Entrée Salads

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

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

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

Add Protein: 8oz Chicken 9 • 8oz Salmon 17
Shrimp (Five) 15 • Crab Cake 18

Lobster Salad 34
Artisan Lettuce, Cucumber, Tomato

The Popponesset Inn
95 Shore
The Lure Raw Bar
Athletic Club Café
The Sand Wedge



Pasta

Chicken Piccata 26

Chicken, Lemon Caper Sauce, Shaved Parmesan over Linguini

Shrimp Scampi 28

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

Entrées

Macadamia Encrusted Cod 29

*Jasmine Coconut Rice, Baby Bok Choy,
Pineapple Salsa & Yellow Curry*

12oz Grilled New York Strip* 32 GF

Blue Cheese Whipped Potatoes, Au Poivre Sauce

Blackened Swordfish 32 GF

Stewed Black Beans, Avocado Salsa Verde, Salsa Rojas

Simply Prepared Fresh Grilled Seafood 28 ♡ GF

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

Salmon Noodle Bowl* 30

*Sesame Crusted Salmon,
Sun Noodles, Shitake Mushrooms,
Ginger Dashi Broth, Sugar Snap Peas*

Fried Beer Battered Cod Sandwich 16

*Malt Vinegar Remoulade
on Griddled Brioche Bun with French Fries*

Filet Mignon* 38

*8oz Filet with Whipped Potatoes,
Wild Mushroom Sauce*

The Classic Burger* 15

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

Lobster Roll 34

Cape Cod Classic with French Fries and Coleslaw

*Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Heart Healthy Options ♡ • Gluten Free Options GF • An 18% Gratuity will be added to your check.