



The Popponesset Inn

Appetizers

New England Clam Chowder	9
French Onion Soup	10
Artichoke & Spinach Dip GF Tortilla Chips	15
Shrimp Cocktail GF Celery Slaw	19
Stuffed Quahog Chorizo • Chipotle Lemon Aioli	12
Prosciutto Flatbread Prosciutto • Goat Cheese • Truffle Oil Fig Balsamic	16
Classic House Steamers GF Drawn Butter	MP
The Great Garbonzo ♡ Hummus • Cured Olives • Feta • Cucumbers Tomatoes • Red Onions • Pita Chips	12
Buffalo Cauliflower Flash Fried Cauliflower • Buffalo Sauce Blue cheese Crumbles	14
Crispy Corn Breaded Calamari Banana Peppers • Marinara, Pepercorn Ranch Aioli	15
Crispy Baha Shrimp Tacos Cotija Cheese • Chipotle Aioli Cabbage Slaw • Pico de Gallo	16
Steak & Cheese Empanadas Carmelized Onions • Peppers Aged Cheddar Cheese • Ramon's Secret Sauce	15

Side Salads

Caesar Salad	9
Poppy Field Greens Salad GF	9
Garden Salad Choice of Dressing	7

Entree Salads

Lobster Salad GF Artisan Lettuce • Cucumber • Tomato	44
Caesar Salad Garlic Croutons • Shredded Parmesan Caeser Dressing	12
Poppy Field Greens Salad GF ♡ Strawberries • Goat Cheese Candied Pecans • Poppy Seed Dressing	11
Wedge Salad Iceberg Lettuce • Bacon • Tomato Red Onion • Jasper Hill Blue Cheese	12
Mediterranean Chopped Salad GF Maple Brooks Feta Cheese • Red onions Peppers • Cured Olives • Cucumbers Tomatoes • Romaine & Iceberg Lettuce Chopped Dressing	14

Add Protein

Chicken 8 • Salmon 18 • Shrimp (Five) 16 • Lobster 31



Pastas

Chicken Piccata 28

Chicken • Lemon Caper Sauce • Shaved Parmesan • Linguini

Shrimp Scampi 30

Tomato • Lemon • White Wine • EVOO • Basil • Garlic • Linguini

Seafood Fra Diavlo 35

Mussels • Bay Scallops • Jumbo Shrimp • Linguini

Entrees

Baked Cod Casino Style 30

Gratinee Cod • Garlic • Herb • Butter
Bacon • Fresh Lemon • Ritz Cracker Crust

Salmon Rice Bowl* 33

Black Thai Rice • Yellow Curry • Bok Choy

Lobster Roll 44

Cape Cod Classic
with French Fries and Coleslaw

Sticky Orange Chili Glazed Chicken 29

Pan Fried Panko Crumb Chicken
Sticky Rice • Garlic Cilantro • Peanut Crunch

New York Strip Sirloin* GF 39

Grilled 12oz Center Cut Sirloin Steak
Boursin Whipped Potato • Brandy Cream Sauce

Baked Butternut Squash 18

Sardinian Couscous • Aged Balsamic

Veal Saltimbocca Alla Romano 35

Veal Tenderloin Cutlet • Prosciutto
Roasted Fingerling Potatoes • Crispy Garlic
Whole Milk Mozzarella • Mushroom Marsala Sauce

Grilled Swordfish Pepperonata* GF 33

Chargrilled Swordfish • Fregols Sarda,
Olives • Tomato Concasse • Vinegar • Peppers

Fried Beer Battered Cod Sandwich 18

Malt Vinegar Remoulade • Griddled Brioche Bun
with French Fries

7x Burger* 21

8oz Ground Wagyu • Roasted Garlic Aioli
Leaf Lettuce • Beefsteak Tomato • Brioche Bun
French Fries
Add Cheese 1.00 Add Bacon 2.00

Simply Prepared Seafood GF ♡ 29

Grilled with Lemon, EVOO, or Blackened
Salmon* • Swordfish* • Cod • Shrimp

Filet Mignon* MP

8oz Filet • Roasted Fingerling Potatoes
Wild Mushroom Sauce

Baked Scallops 32

Gratinee Sea Scallops • Garlic • Herb Butter
Fresh Lemon • Ritz Cracker Crust

Filet of Sole Francaise 29

Parmesan Egg Batter • Lemon Butter Sauce

**Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne 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.*