

The Inn on Shipyard Park

Dinner Specials

Sunday August 20, 2017

Smalls

SPINACH, CRAB, ARTICHOKE DIP

served with house toasted pita chips 10

MEAT PIES

jamaican seasoned ground beef

spicy ketchup dipping sauce 8

Entrées

BOLOGNESE

*ground beef and veal, fresh pappardelle pasta,
finished with a touch of cream and sweet peas* 16

CURRY CHICKEN & APPLE STEW

*chicken tenders, spicy curry, roasted corn, red onion,
roasted apples, jasmine rice* 18

Drafts

***ACE BLACKJACK 21**

9% - Premium Craft Cider - Sebasropol, CA

ALLAGASH WHITE

5.0% - Belgian Style Witbier - Portland, ME

***BANTAM WUNDERKIND**

6% - Cider - Somerville, MA

***BBC COFFEEHAUS**

6.3% - Coffee Porter - Deerfield, MA

BUD LIGHT

4.2% - American Light Lager - St Louis, MO

***BUZZARDS BAY GOLDEN FLOUNDER**

4.8% - Golden Ale - Westport, MA

CISCO GREY LADY

4.5% - Witbier - Nantucket, MA

GUINNESS STOUT

4.2% - Dry Stout - Dublin, Ireland

***ILLUSIVE TRAVELER**

4.4% - Grapefruit Shandy - Burlington, VT

LAGUNITAS IPA

6.2% - American IPA - Petaluma, CA

***NEW BELGIUM FAT TIRE**

5.2% - Amber Ale - Fort Collins, CO

SAM ADAMS OCTOBERFEST

5.3% - Lager - Boston, MA

SOUSA'S WATERMELON SANGRIA

Mattapoisett, MA

***TWO ROADS NO LIMITS**

5% - Hefeweizen - Stratford, CT

Specialty Cocktails

MINTED DALY

citron vodka, iced tea, lemonade, fresh mint

PORCH DEFENDER

plantation dark rum, triple sec, orange, pineapple, fresh lime, grenadine float

MELON SPRITZER

three olives watermelon, honeydew puree, pineapple, soda water

ENGLISH GARDEN MARTINI

hendricks gin, st elder, lemon, cava floater

KEEP IT COOL

three olives cucumber lime vodka, lemonade, splash of club soda

Featured Wines

HANDCRAFT PINOT GRIGIO

Manteca, CA G-7.5 B-26

PARDUCCI CHARDONNAY

Mendocino, CA G-7.5 B-26

BELLE AMBIANCE RED BLEND

Manteca, CA G-6 B-22

Desserts

COFFEE GRANITA

shaved, iced coffee with kahlua, whipped cream & chocolate covered espresso beans

KEY LIME TIME

key lime mousse layered with graham cracker crumb, whipped cream & lime zest

PEANUT BUTTER EXPLOSION

peanut butter layered between oreo crust & chocolate ganache topped with reese's cups & peanut butter drizzle

Beer Specials

BALLAST POINT UNFILTERED SCULPIN

TWISTED TEA

BALLAST POINT SCULPIN