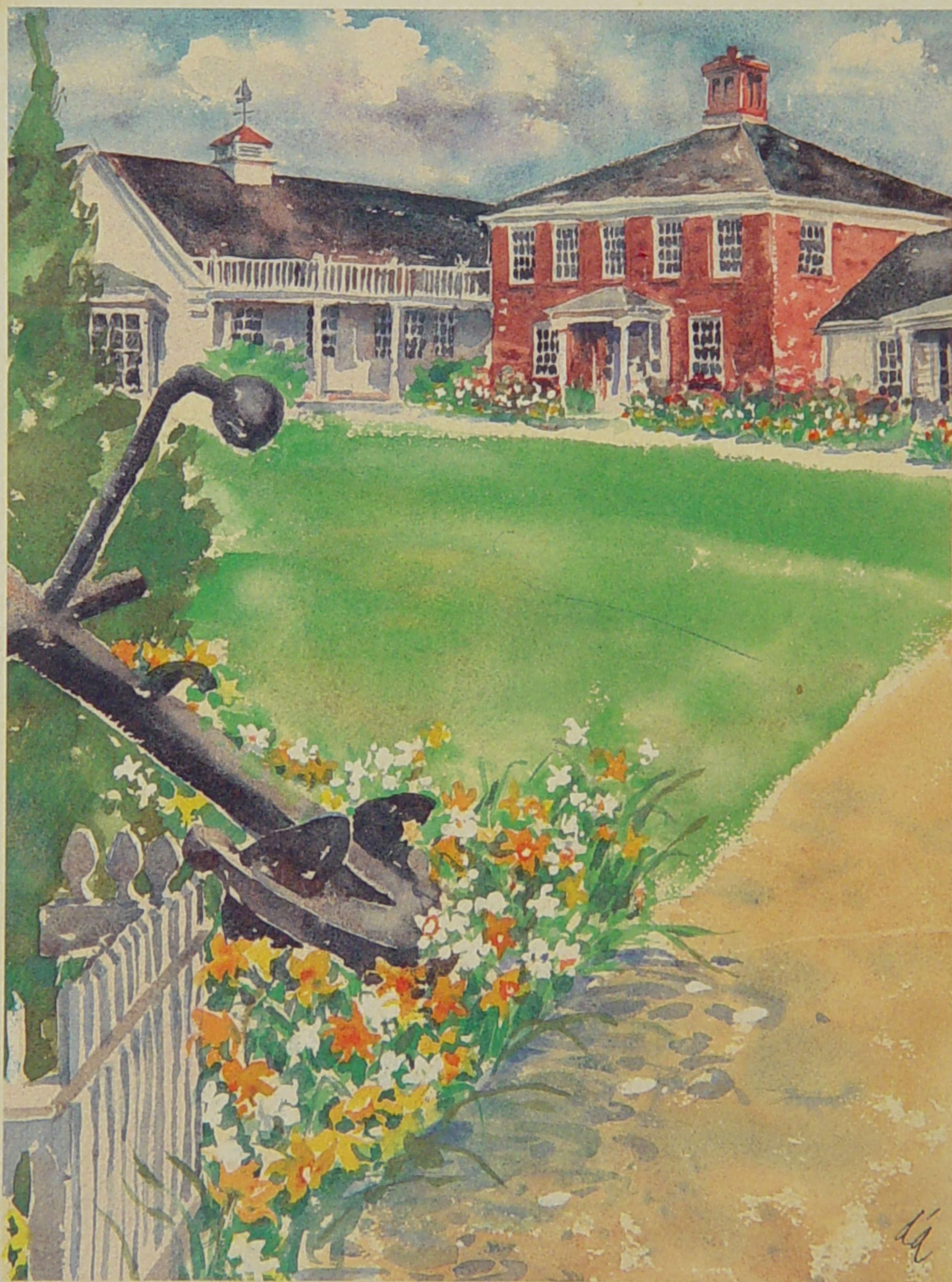


Felicity's

DINING ROOM



Felicity's

DINING ROOM

Four-Season Cuisine

Throughout the year, depending on the season, Felicity's Dining Room presents a changing menu, highlighted by fresh and timely seasonal specialities.

Each season features many varieties of fish, poultry and red meats always fresh, never frozen. These culinary delights are delicately seasoned to perfection and served in deliciously innovative ways.

Select your wine from one of New England's most impressive cellar lists. Many are available by the glass.

Casual elegance, cordial service, and every season's freshest best—that's Felicity's at the Seamen's Inn. Enjoy your meal and join us again soon in any season.



Hours

Casual Elegant

Fine dining and seasonal menus.



Monday—Friday, 5:00 p.m.—9:00 p.m.

Saturday, 5:00 p.m.—10:00 p.m.

Sunday, 5:00 p.m.—9:00 p.m.

Buffet Brunch: Sunday, 11:00 a.m.—2:30 p.m.

Casual Light

A special place for seafood lovers. Fresh and simply delicious lunches and dinners.



Monday—Sunday, 11:30 a.m.—9:00 p.m.

Casual Fun

Dessert delights, coffees and cordials.

Select wines by the glass.

The Wine Bar

Daily, 11:30 a.m.—Closing

Closed Mondays and Tuesdays in January, February and March

Wine

To fully enjoy fine dining, enjoy a glass of fine wine.

Our cellar contains a wide selection of wines—carefully chosen to enhance the meals we serve. The Master List is developing as one of the best in the state. Season by season, more fascinating vintages find their way into our cellar.

To encourage our patrons to explore different wine tastes and new offerings, we have established a pricing policy which offers the wines at prices close to retail—unlike most restaurants which double or triple wholesale prices. Priced this way, our most expensive bottles become the best values!

Our service staff will help you select a wine to suit your taste. Just ask. If you appreciate the finer points of taste, type and vintage, please share your experience with us.

We appreciate your comments.

The Working Wine List

From the extensive Master List, we have chosen a list of moderately priced wines which we recommend without hesitation and offer by the bottle or by the glass. Your server is familiar with the basic characteristics of each and will be pleased to offer assistance in selecting a wine.

Appetizers - Cold

Smoked Seafood Plate
salmon, tuna, bluefish, scallops, mussels
\$5.95

Clams on the Half Shell
\$4.95

Oysters on the Half Shell
\$4.50

Shrimp Cocktail
\$6.95

Appetizers - Hot

Grilled Shrimp with Leeks
\$4.95

Snails in Garlic Burgundy
escargot, artichoke bottoms, tomatoes, walnuts, ham
in phyllo dough shell
\$5.95

Sauteed Soft Shell Crab
garlic butter & almonds
\$4.95

Baked Oysters
spinach & champagne sauce
\$5.95

Soups

Seamen's Inne Clam Chowder
\$2.75

Chef's Selected Soup
\$3.50

Please refrain from pipe or cigar smoking in the dining room

Entrees

Filet of Sole
with scallops & shrimp
tomato-basil sauce
\$13.95

Fresh Sea Scallops
stir-fried with lobster, snow peas, scallions, ginger,
garlic, waterchestnuts
\$14.95

Jumbo Shrimp
sauteed with mushrooms, scallions, Cajun spices
\$13.95

Lobster Pasta
tomato fettucini, fresh spinach & lobster meat
lobster sauce
\$16.95

New England Seafood Stew
fish, shrimp, lobster, scallops, mussels & clams
tomato-fennel broth
\$14.95

Pasta & Seafood
spinach linguini, shrimp, lobster meat, scallops,
julienne vegetables, romano cheese
\$14.95

Seasonal Fresh Fish
priced according to daily selection

Long Island Duckling
roasted
orange-duck sauce
\$13.95

Breast of Chicken
sauteed
mandarin orange, hazelnuts & cream
\$11.95

Filet Mignon
grilled
selected mushrooms sauce
\$16.95

New York Sirloin
grilled
cognac & peppercorn sauce
\$16.95

Rack of Lamb
roasted prime domestic lamb
fresh mint-bearnaise sauce
\$17.95

Salads

(included with all meals)

House Salad
bib lettuce, endive, tomatoes
raspberry vinaigrette dressing

Caesar Salad
romaine lettuce with Caesar dressing

dressings: dijon-vinaigrette, lemon-ginger, blue cheese, creamy garlic, raspberry vinaigrette

Please refrain from pipe or cigar smoking in the dining room

Desserts

Chocolate Marquis Cake
rich, moist chocolate cake
\$2.95

Dark & Light Chocolate Mousse
raspberry sauce
\$2.95

Grand Marnier Cheesecake
\$2.50

Creme Caramel
mandarin oranges
\$2.50

Hearts of Cream
creme fraiche, cream cheese, raspberry sauce
\$2.95

Cream Puffs
with vanilla ice cream, fresh fruit, kirsch
\$2.95

Apple Tart
fresh apples in a delicate custard
\$2.50

Coffee Parfait
coffee ice cream, Tia Maria, toasted coconut
\$2.95

After Dinner Wines and Spirits

Dessert Wines (by the bottle)
ROBERT MONDAVI WINERY 1981 Johannisberg Riesling-Botrytis
CHATEAU ST. JEAN 1982 Johannisberg Riesling-Select Late Harvest
FREEMARK ABBEY WINERY 1982 Johannisberg Riesling-Edelwein Gold
JOSEPH PHELPS VINEYARD 1982 Johannisberg Riesling-Selected Late Harvest

CHATEAU DE MALLE 1978 Sauternes
CHATEAU SUDUIRAUT 1967 Sauternes
1975 Sauternes

CHATEAU D'YQUEM 1976 Sauternes
1979 Sauternes
1980 Sauternes

CHATEAU CLIMENS 1981 Sauternes

Ports (by the bottle)
TAYLOR 1963, 1970
WARRE 1963, 1970
GRAHAMS 1970, 1977, 1983, 1981 Late Bottle Vintage
SANDEMAN 1963, 1970, 1975, Founders Reserve
BERINGER VINEYARDS Cabernet Sauvignon Port
HARVEY'S Tawny Hunting Port, Ruby Port Red Cap

Ports (by the glass)
SANDEMAN Founders Reserve
BERINGER VINEYARDS Cabernet Sauvignon Port
GRAHAMS 1981 Late Bottle Vintage

Cordials
Amaretto Di Saronno
Bailey's Irish Creme
B & B
Benedictine
Cointreau
Drambuie
Galliano
Grand Marnier
Irish Mist
Kahlua
Metaxa
Sambucca
Tia Maria

Cognacs
Courvosier VS
Hennessy VS
Remy Martin VSOP
Martell Cordon Bleu

Armagnacs
Larressingle VSOP
Salignac VS

Spirited Coffees

IRISH COFFEE Irish Whiskey
SEAMEN'S INNE COFFEE Kahlua, Bailey's
JAMAICAN COFFEE Tia Maria, Meyers Rum
KEOKI COFFEE Kahlua, Dark Creme de Cacao, Brandy
SPANISH COFFEE Kahlua, Brandy
MEXICAN COFFEE Kahlua
DUTCH COFFEE Vandermint

fe·lic·i·ty (fi lis' i te), *n.*, 1. the state of being happy, esp. in a high degree. 2. an instance of this. 3. a source of happiness. 4. a skillful faculty: *felicity of expression*. 5. an instance, or display of this. 6. *Archaic.* good fortune. [ME *felicite* L *felicitas*, equiv. to *felici*-happy + *-tas* -TY]

By every definition a fitting description of what we strive to be, hence the name...Felicity's.



65 Greenmanville Avenue, P.O. Box 112, Mystic, Connecticut 06355 (203) 536-9649

Owned and operated by Third Angle Corporation

© 1983 JTKMC

SEAMEN'S INNE
WORKING WINE LIST

Our Master Wine List contains over 400 different wines. From that list, we have selected the following wines as our Working Wine List to be offered by the glass or by the bottle.

Feel free to review or order from the Master Wine List.

| | <u>White</u> | Vintage | Glass 5 oz. | Bottle |
|---|--------------|---------|----------------|---------|
| 387 LINDEMANS WINES Chardonnay - Australia | | 1986 | \$2.50 | \$ 9.00 |
| 382 CHATEAU STE. MICHELLE Chardonnay - Washington State | | 1984 | 3.00 | 12.00 |
| 374 CROSSWOODS VINEYARDS Chardonnay - Connecticut | | 1985 | 4.25 | 17.00 |
| 202 ROBERT MONDAVI WINERY Chardonnay | | 1984 | 4.25 | 17.00 |
| 209 SIMI WINERY Chardonnay | | 1984 | 4.00 | 16.50 |
| 170 FETZER VINEYARDS Chardonnay - Sundial | | 1985 | 2.50 | 9.00 |
| 222 DRY CREEK VINEYARD Sauvignon Blanc | | 1986 | 3.25 | 13.00 |
| 242 SIMI WINERY Sauvignon Blanc | | 1984 | 3.25 | 13.00 |
| 251 JOSEPH PHELPS VINEYARDS Johannisberg Riesling | | 1985 | 3.00 | 12.00 |
| 276 NAVARRO VINEYARDS Gewurztraminer | | 1985 | 2.50 | 10.50 |
| 311 CHATEAU CARBONNIEUX | | 1985 | 4.00 | 15.50 |
| 285 LOUIS TETE Pouilly-Fuisse | | 1985 | 4.25 | 17.00 |
| 280 ROBERT MONDAVI WINERY Muscato d'Oro | | 1984 | 3.00 | 12.00 |
| 132 H. GRANDIN Methode Champenoise (Champagne) | | NV | 3.25 | 13.00 |

| | <u>Red</u> | | | |
|--|------------|------|-------|--|
| 407 BERINGER VINEYARDS Cabernet Sauvignon Knights Valley | 1983 | 2.75 | 11.00 | |
| 498 LANDMARK VINEYARDS Estate | 1980 | 3.00 | 12.00 | |
| 857 TALITARNI VINEYARDS Cabernet Sauvignon - Australia | 1982 | 3.00 | 12.00 | |
| 584 RUTHERFORD HILL WINERY Merlot | 1982 | 3.25 | 12.50 | |
| 788 JOSEPH DROUHIN Pommard | 1983 | 7.50 | 30.00 | |
| 716 CHATEAU CALON-SEGUR St. Estephe | 1980 | 4.00 | 16.00 | |
| 051 BERINGER VINEYARDS Cabernet Sauvignon Port | | 3.00 | 12.00 | |
| 071 SANDEMAN Founders Reserve Port | | 3.50 | 18.00 | |

| | <u>WINES BY THE GLASS/LITER/HALF-LITER</u> | | | |
|---|--|--------|---------|---------------|
| | Bottle | Glass | Liter | Half Liter |
| ROBERT MONDAVI WINERY Red Table Wine - California | | \$2.50 | \$10.00 | \$5.50 |
| CORBETT CANYON VINEYARDS Chardonnay - California | | 2.50 | 10.00 | 5.50 |
| CHARLES F. SHAW Fume Blanc | \$9.00 | 2.50 | | |
| CUVEE BLANC DE BLANC White Bordeaux - France | | 1.75 | 7.00 | 4.00 |
| GLEN ELLEN - Proprietors Reserve White Table Wine - California | | 1.75 | 7.00 | 4.00 |
| SUTTER HOME White Zinfandel | 9.00 | 2.50 | | |
| GLEN ELLEN - Proprietors Reserve Red Table Wine - California | | 1.75 | 7.00 | 4.00 |
| CALIFORNIA COOLER Citrus & White Wine Cooler | | 2.00 | | |

