



SOUTHERN MAINE'S FAVORITE LOCAL PUB

We opened the Shipyard Brew Pub here in Eliot in 2005. We're part of Shipyard Brewing Company's family of pubs. We take pride in our locally brewed beers and serving the freshest food. We're happy you're here and hope you have a wonderful experience.

Shipyard is a family owned brewery - rooted in tradition and brimming with innovation. Located in Portland, its award-winning beer is carefully handcrafted by a talented team of brewers who learned the fine art of brewing from Alan Pugsley.

Shipyard Brewing Company first began in 1992 at Federal Jack's Brew Pub in Kennebunkport Harbor. Within two years, demand for Shipyard beer quickly outpaced the brewing capacity in Kennebunk, and in 1994, Shipyard opened its brewery on the waterfront in Portland.

Be sure to visit our other pubs in Maine and New Hampshire!



Kennebunk, Maine

SEA DOG BREWING CO.

Maine: South Portland, Topsham, Bangor
New Hampshire: Exeter, North Conway



Sunday River & Sugarloaf (Seasonal)



THE INN ON PEAKS ISLAND
Peaks Island, Maine



STARTERS

FRIED PICKLE CHIPS Served with chipotle ranch \$9

WINGS OR BONELESS TENDERS Choice of Buffalo, BBQ, Maine Blueberry BBQ, Sweet Chili, Bang Bang, Wombat, or Plain. Served with blue cheese dressing, celery \$10 / 17

SHIPYARD PRETZEL Baked to order, served with heated Export Ale mustard beer cheese spread \$9

QUESADILLA Griddled flour tortilla, melted cheddar-jack cheese with your choice of grilled chicken, pulled pork, or veggies. Served with sour cream and salsa \$11

SPINACH & ARTICHOKE DIP Havarti, parmesan cheese, and grilled pita chips \$11 **GFA**

BREW PUB NACHOS Fresh corn tortilla chips, Vermont cheddar, Monterey cheese, black olives, jalapeños, pico de gallo, served with salsa and sour cream \$11 (Add BBQ Pulled Pork, Beef Chili or Chicken for \$4) Also available in a half portion **GFA**

MARGARITA FLATBREAD Fresh mozzarella, tomatoes, balsamic reduction, fresh basil \$11 **GFA**

SEARED SESAME TUNA* Pan seared sesame crusted tuna served rare with wakame seaweed salad, honey soy glaze and wasabi aioli \$12 **GFA**



SOUPS

NEW ENGLAND CLAM CHOWDER
A New England Tradition
\$7 / 9 **GF**

TEXAS STYLE BEEF CHILI
Melted cheddar-jack cheese, tortilla chips \$7 **GFA**

FRENCH ONION
House made croutons, Swiss cheese \$7 **GFA**

SOUP OF THE DAY
House made daily \$5 / 7



SALADS

Add Chicken 5, Tuna 8, Cast Iron Blackened Haddock 8, Salmon 9, Steak And Artichoke Kabob 10

HOUSE SALAD A combination of crisp romaine and iceberg lettuce, shaved carrots, red onions, cucumber, grape tomatoes, croutons, balsamic dressing \$6 / 9 **GFA**

CAESAR SALAD Classic preparation with garlic croutons, caesar dressing, parmesan \$7 / 9 **GFA**

THE WEDGE Crumbled blue cheese, red onion, tomatoes, smoked bacon, blue cheese dressing and onion crisps \$10 **GFA**



ENTRÉE SALADS

BREWERS COBB Mixed greens, applewood smoked bacon, grilled chicken, cherry tomato, hard boiled egg, red onion, blue cheese crumbles, honey mustard dressing \$14 **GFA**

MEDITERRANEAN STEAK AND ARTICHOKE* Chopped romaine hearts, tomato, red onion, cucumber, black olives, feta cheese, tomatoes, warm pita, grilled steak and artichoke heart kabob, Greek dressing \$16 **GFA**

TACO SALAD Crispy tortilla shell, beef chili or grilled chicken, melted Monterey jack cheese, mixed greens, pico de gallo, topped with sour cream, guacamole, black olives and scallions \$14 **GFA**

BANG BANG ASIAN CHICKEN SALAD Tender boneless chicken breast nuggets are golden fried and tossed in a sweet & spicy creamy bang bang sauce. Served over mixed greens, sliced cucumber, grape tomatoes, red cabbage, red onions and chopped scallions with a creamy cucumber-wasabi dressing. Topped with crushed peanuts. \$15



BETWEEN BREAD

All sandwiches and wraps are served with French fries and pickles. You may substitute sweet potato fries or onion rings for an additional \$2

STEAK AND CHEESE Shaved steak, bell peppers, caramelized onions, mushrooms, American cheese on a sub roll \$13 **GFA**

SHIPYARD TURKEY BLT House roasted turkey breast, bacon, lettuce, tomato, cranberry mayo, toasted thick cut wheat bread \$12 **GFA**

TUNA MELT Grilled Wheat bread, packed with white albacore tuna salad, tomato and melted cheddar cheese \$10 **GFA**

REUBEN Corned beef or turkey, Swiss cheese, sauerkraut, 1000 island dressing, marble rye \$12 **GFA**

FAT SEAGULL Haddock, melted swiss, cole slaw and thousand island served grilled on marble rye \$12 **GFA**

CHICKEN PARMESAN SUB Delicious boneless chicken tenders are breaded and deep fried. Topped with marinara sauce, mozzarella, and parmesan cheese, then oven baked \$12 **GFA**

FRIED OR BLACKENED HADDOCK American cheese, sliced tomato, lettuce, Cajun tartar sauce, bulky roll \$12

BEEF AND BOURSIN FRENCH DIP Shaved prime rib, Boursin cheese, toasted sub roll, au jus \$12 **GFA**

BBQ PULLED PORK Caramelized onions, cheddar cheese, pickles and cole slaw \$11 **GFA**

GRILLED CHICKEN CAESAR WRAP Classic preparation, caesar dressing, parmesan cheese \$11

BUFFALO CHICKEN WRAP Crispy buffalo chicken, shredded romaine lettuce, diced tomato, blue cheese dressing \$12

GRILLED MEATLOAF SANDWICH Our delicious meatloaf is baked then grilled, topped with American cheese, caramelized onions and lettuce on a bulky roll with mayonnaise \$12

The Department of Health advises that eating raw meats, seafood, and eggs poses a health risk. 20% gratuity may be added to parties of 8 or more.

GFA This item can be prepared Gluten-free, please talk with your server This item can be prepared Vegetarian **GF** This item is Gluten Free

* This food is or may be served raw or undercooked. Consumption of this food may increase the risk of food borne illness.



BURGERS

All burgers are served with crisp lettuce, tomato, onion, French fries and pickle chips.

Double up any burger with an extra 6oz burger for an additional \$5

BASIC Basically Delicious \$10 **GFA**

VEGGIE House made pinto bean, quinoa, and roasted sweet potato patty topped with pico de gallo and chipotle aioli \$11 **GFA**

THE PIG PILE 6oz beef patty, cheddar cheese, applewood bacon, pulled pork, BBQ sauce, beer battered onion rings \$14 **GFA**

BACON CHEDDAR Applewood bacon, Vermont cheddar cheese \$12 **GFA**

BLACK AND BLUE Cajun spiced and blackened, applewood bacon, blue cheese \$12 **GFA**

SWISS N SHROOM Caramelized onions, roasted mushrooms, Swiss cheese \$11 **GFA**

BEER CHEESE BURGER Topped with crispy bacon and Export Ale beer cheese spread \$12

CALIFORNIA TURKEY Havarti cheese, pico de gallo, guacamole \$12 **GFA**



MAINS

PRIME RIB

Served from 4pm Fri & Sat only. Served with garlic mashed, chef's veg, au jus sauce, and a dinner roll

QUEEN CUT
\$21

KING CUT
\$28

RUSTLER
QUEEN CUT
\$22

RUSTLER
KING CUT
\$29

Rustler cut seared in garlic butter

SHIPYARD BEER BATTERED FISH & CHIPS French fries, cole slaw, house made tartar \$16

BAKED HADDOCK Sherry Ritz cracker crumbs, rice pilaf, chef's veg, lemon-basil aioli \$17 **GFA**

FRESH DAYBOAT SEA SCALLOPS Fried or baked scallops served with fries and coleslaw \$18

ATLANTIC HADDOCK TACOS Fried or blackened haddock, flour tortillas, cheese, shredded cabbage, guacamole, pico de gallo, spicy aioli, chipotle slaw. With tortilla chips and salsa \$15

STEAK TIPS* House marinated tips, chef's veggies, mashed potatoes \$18 **GFA**

SEAFOOD PLATTER Shipyard Ale battered haddock, shrimp, scallops, fries, onion rings, cole slaw, house made tartar \$21

BACON WRAPPED MEATLOAF

Homemade meatloaf topped with brown gravy and onion crisps. Served with mashed potatoes and vegetable of the day \$16

MEAT & RICOTTA LASAGNA Traditional lasagna layered with sheet pasta, ground beef and pork, ricotta and provolone cheeses. Served with garlic bread \$16

SHIPYARD TURKEY DINNER House roasted turkey with homemade gravy and stuffing bread, garlic ,mashed potato and cranberry chutney \$14

BACON MAC & CHEESE A rich delicious combination of pasta in our creamy cheese sauce, topped with a generous portion of crumbled bacon, finished with buttery Ritz crumbs and baked. Served with garlic bread \$14

Sides can be substituted on all entrées. Add \$2 to substitute sweet potato fries or onion rings

DIJON CRUSTED SALMON Atlantic Salmon pan seared and coated with our Dijon mustard sauce and finished with Ritz crumb topping. Served with rice pilaf and our veggie of the day \$15

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|--------------|------------------------------------|------------------------------------------|
| SIDES | FRENCH FRIES BASKET 4 | SWEET POTATO FRIES 5 |
| | DEMI SALAD 4 | SEASONAL VEGETABLES 5 |
| | MASHED POTATOES 4 | COLE SLAW OR CHIPOTLE COLE SLAW 3 |
| | BEER BATTERED ONION RINGS 5 | RICE PILAF 3 |



Bottled Soda

- Root Beer
- Blueberry Pop
- Ginger Beer
- Orange Pop
- Cream Soda
- Black Cherry

LIL' SKIPPER MENU FOR MATES 10 AND UNDER

- | | |
|--------------------------------|----------------------------|
| HOT DOG \$4 | CHEESE PIZZA \$5 |
| CHICKEN TENDERS \$6 | PEPPERONI PIZZA \$6 |
| KIDS FISH AND CHIPS \$8 | KIDS BURGER \$7 |
| MAC N CHEESE \$6 | |

You may substitute Strawberry Cogurt for Fries



DESSERTS

BROWNIE SUNDAE

Warm house made chocolate brownie, served with French Vanilla ice cream and whipped cream, drizzled with caramel and chocolate sauce

SPECIALTY CHEESECAKES & CHEFS DESSERT DAILY SPECIALS
(ask your server about today's flavors)

BURGER AND PINT SPECIAL

EVERY WEDNESDAY
FROM 11:30AM TIL CLOSE

Enjoy a pint of Shipyard beer & a Shipyard Pub Cheese Burger for just \$12!! Extra toppings 50 cents each

KIDS 10 & UNDER EAT FREE

EVERY TUESDAY
FROM 11:30AM TIL CLOSE

Kids 10 and under eat free from the kids menu. One adult meal (valued at \$13+) must be ordered for each participating child.



JOIN OUR MUG CLUB!

24oz Mug

Special Discounts

Earn Points For Free Food

Mug Club Happy Hour

And Much More!



Enjoy superb social or corporate gatherings next door in the elegant Regatta Events Facility.

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