



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 \$15 / \$24

SHIPYARD PRETZEL Three large pretzels, baked to order, served with heated Export Ale beer cheese spread \$12

BAKED SPINACH & ARTICHOKE DIP Served with top-browned havarti cheese and toasted pita bread \$13

CHILI CHEESE FRIES Our golden fries are topped with Beef Chili and Export Ale beer cheese \$14

FRIED COCONUT SHRIMP Thai pineapple-mango sauce \$14

QUESADILLA Griddled flour tortilla, melted cheddar-jack cheese with your choice of grilled chicken, pulled pork, or veggies. Served with sour cream and salsa \$14

PUB FLATBREAD Mozzarella & Parmesan cheese, diced chicken tenders, caramelized onions, black olives and marinara sauce \$13

SEARED SESAME TUNA* Pan seared sesame crusted tuna served rare with seaweed salad, honey soy glaze and wasabi aioli \$15

BREW PUB NACHOS Fresh corn tortilla chips, Vermont cheddar, Monterey cheese, black olives, jalapeños, pico de gallo, served with salsa and sour cream \$14 *(Add BBQ Pulled Pork, Beef Chili, Veggie Chili or Chicken for \$4)* Also available in a half portion



SALADS

Add Grilled Chicken 6, Fried Chicken Tenders 6, Broiled / Blackened / or Fried Haddock 8, Salmon 15, Seared Sesame Tuna 11, Steak & Artichoke Kabob 10

CAESAR SALAD Classic preparation with garlic croutons, caesar dressing, parmesan \$8 / \$10

HOUSE SALAD A combination of crisp romaine and iceberg lettuce, shaved carrots, red onions, cucumber, grape tomatoes, croutons, balsamic dressing \$7 / \$9

STRAWBERRY & GOAT CHEESE Spinach & greens, sunflower seeds, cucumber, tomato, Bermuda onion, crumbled goat cheese, wild blueberry vinaigrette \$14



SOUPS

NEW ENGLAND CLAM CHOWDER
A New England Tradition \$8 / \$10

TEXAS STYLE BEEF CHILI
Melted cheddar-jack cheese, tortilla chips \$9

BLACK BEAN VEGETABLE CHILI
Melted cheddar-jack cheese, tortilla chips \$9

FRENCH ONION GRATINEE Caramelized onions in a rich Burgundy beef broth with toasted croustades and melted Swiss \$8



ENTRÉE SALADS

BREWERS COBB Mixed greens, applewood smoked bacon, grilled chicken tenders, cherry tomato, hard boiled egg, red onion, blue cheese crumbles, honey mustard dressing \$17

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 greens, sliced cucumber, tomatoes, red cabbage, red onions and chopped scallions with a creamy cucumber -wasabi dressing. Topped with crushed peanuts \$17

TACO SALAD Crispy tortilla shell, beef chili or chipotle grilled chicken, melted Monterey jack cheese, mixed greens, pico de gallo, topped with sour cream, guacamole, black olives and scallions \$16

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 \$19



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 \$15

SHIPYARD TURKEY BLT House roasted turkey breast, bacon, lettuce, tomato, cranberry mayo, toasted thick cut wheat bread \$14

REUBEN Corned beef or turkey, Swiss cheese, sauerkraut, 1000 island dressing, marble rye \$15

FAT SEAGULL Haddock, melted swiss, cole slaw and thousand island served grilled on marble rye \$14

FRIED OR BLACKENED HADDOCK American cheese, sliced tomato, lettuce, Cajun tartar sauce, bulky roll \$16

CHICKEN PARMESAN SUB Delicious boneless chicken tenders are breaded and deep fried. Topped with marinara sauce, mozzarella, and parmesan cheese, then oven baked \$15

BBQ PULLED PORK Caramelized onions, cheddar cheese, pickles and cole slaw \$13

GRILLED CHICKEN CAESAR WRAP Classic preparation, caesar dressing, parmesan cheese \$14

BUFFALO CHICKEN WRAP Crispy buffalo chicken, shredded romaine lettuce, diced tomato, blue cheese dressing \$14

BEEF AND BOURSIN DIP Shaved slow roasted beef, lightly heated and served on a baked sub roll with imported Boursin cheese. Served with hot au jus for dipping and crispy fries \$15

TUNA MELT Grilled wheat bread, packed with white albacore tuna salad, tomato and melted cheddar cheese \$12



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 \$13 **GFA**

VEGGIE House made pinto bean, quinoa, and roasted sweet potato patty topped with pico de gallo and chipotle aioli \$14 **GFA**

THE PIG PILE 6oz beef patty, cheddar cheese, applewood bacon, pulled pork, BBQ sauce, beer battered onion rings \$17 **GFA**

BACON CHEDDAR Applewood bacon, Vermont cheddar cheese \$15 **GFA**

BLACK AND BLUE Cajun spiced and blackened, applewood bacon, blue cheese \$15 **GFA**

SWISS N SHROOM Caramelized onions, roasted mushrooms, Swiss cheese \$15 **GFA**

BEER CHEESE BURGER Topped with crispy bacon and Export Ale beer cheese spread \$15

CALIFORNIA TURKEY Havarti cheese, pico de gallo, guacamole \$15 **GFA**



MAINS

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

SHIPYARD BEER BATTERED FISH & CHIPS French fries, cole slaw, house made tartar \$19

BAKED HADDOCK Sherry Ritz cracker crumbs, mashed potato, chef's veg \$21 **GFA**

STEAK TIPS* House marinated tips, chef's veggies, mashed potatoes \$20 **GFA**

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 \$18

BEER BATTERED FRIED SHRIMP Try our generous portion of tender golden fried shrimp, beer battered in our own Shipyard Export Ale. Served with cole slaw and fries \$18

SHIPYARD TURKEY DINNER House roasted turkey with homemade gravy and stuffing bread, garlic mashed potato and cranberry chutney \$17

MEAT & RICOTTA LASAGNA Traditional lasagna layered with sheet pasta, marinara, ground beef and pork, parmesan, ricotta and provolone cheeses, grilled focaccia \$19

SEARED TUNA Pan seared rare, and topped with orange soy glaze. Served with mashed potato and veg of the day \$19

ASIAN SALMON Teriyaki glaze, chilled noodle, sugar snap peas, red cabbage, bell pepper, green onion, mint, cilantro, peanut-lime dressing \$24

SIDES	FRENCH FRIES BASKET 6	ONION RINGS BASKET 8
	SMALL MARKET SALAD 6	
	MASHED POTATOES 4	
	SEASONAL VEGETABLES 5	
	BASKET OF SWEET POTATO FRIES 8	
	COLE SLAW OR CHIPOTLE COLE SLAW 3	

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 the veggie of the day for fries



Bottled Soda

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



DESSERTS

BROWNIE SUNDAE

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

CHEF'S DESSERT DAILY SPECIALS

(ask your server about today's offerings)

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.