



SHAREABLE APPETIZERS

SOFT PRETZELS Baked with sea salt and served with our Pale Ale beer-cheese dip \$10

CRISPY CALAMARI Lightly fried calamari served with a zesty cherry pepper aioli \$10

CRAB RANGOON DIP North Atlantic crab baked in a smooth cream cheese with sweet chili sauce. Served with crispy wontons \$12

SPINACH & ARTICHOKE DIP Our creamy dip with top-browned Havarti cheese and toasted focaccia \$11 **GFA**

FRIED CHICKEN TENDERS Choose from buffalo, hickory bbq, Maine blueberry bbq, Sambal sweet chili, or our honey mustard sauce Reg \$10 / Lg \$18

BUFFALO CHICKEN WINGS Bone-in wings tossed with buffalo hot sauce or your choice of hickory bbq, Maine blueberry bbq, Sambal sweet chili, or our honey mustard sauce Reg \$11 / Lg \$18

FRIED PICKLE CHIPS Crispy fried dill chips served with our zesty cherry pepper aioli \$8

HUMMUS PLATE Lemon-garlic hummus with crispy falafel, roasted chick peas, country olive, olive oil and pita \$10 **GFA**

CHOOSE YOUR MUSSELS A generous portion of freshly harvested mussels garnished with a piece of warmed baguette. These mussels are a treat. Choose from light to full-bodied sauces to enjoy!

Classic: Garlic, butter, wine and lemon \$12.5 **GFA**

Ale Steamed: Garlic, butter, ale and lemon \$12.5

Pomodoro: Garlic, white wine, bright tomato sauce, fresh basil. Available spicy \$13.5 **GFA**

Thai Green Curry: Coconut milk, ginger, garlic, lemongrass, spicy green curry with cilantro, mint and herbs \$13.5 **GFA**

BANG BANG SHRIMP Lightly dusted and fried baby shrimp tossed in our spicy-sweet bang bang sauce and sesame seeds \$10

BUFFALO CAULIFLOWER Breaded and deep fried, tossed with buffalo sauce and served with bleu cheese \$8



SALADS

Each of our salads are created to be enjoyed by themselves or in combination with toppings listed below.
 Add a junior cup of chowder for \$4

GARDEN GREENS Topped with cucumbers, vine-ripened tomatoes, shredded carrots, Bermuda onion, and seasoned croutons with your choice of dressing \$8 **GFA**

AVOCADO QUINOA Tri-colored quinoa, sliced avocado, artisan greens, cherry tomatoes, sliced almonds and avocado-lime yogurt dressing \$12 **GFA**

CAESAR Chopped romaine lettuce with seasoned croutons and shredded parmesan. Available with anchovies \$9 **GFA**

SEARED BRUSSELS SPROUT Wok-seared Brussels sprouts, cauliflower, cremini mushrooms, edamame, and toasted sesame seeds. Dressed with maple-tamari over artisan greens \$12

GREEK SALAD WITH PITA Chopped romaine, tomato, cucumber, kalamata olives, red onion, pepperoncini, and feta cheese tossed in a zesty Greek dressing. \$10 **GFA**

WARM BUDDHA BOWL Brown rice, sweet potato, roasted cauliflower, carrots, red cabbage, cucumber, roasted chick peas, avocado and lemon tahini dressing \$13

CHOPPED COBB Cool iceberg tossed with bacon, tomato, avocado, crumbled egg, bleu cheese, and black olives in red wine vinaigrette with fried onion crisps \$12 **GFA**

SALAD ADD ONS

Fried Calamari \$4
 Pan-Blackened **GFA** Grilled **GFA** or Fried Chicken \$4
 Pan-Blackened Haddock \$6 **GFA**
 Bang Bang Shrimp \$6
 Grilled Shrimp Skewer \$6 **GFA**
 Steak and Artichoke Skewer* \$7.5 **GFA**
 Grilled Salmon* \$9 **GFA**
 Fresh Lobster (2oz) \$8 (4oz) \$16 **GFA**
 Crab Salad (2oz) \$6 (4oz) \$12 **GFA**
 Falafel \$3



HOMEMADE SOUPS & CROCKS

NEW ENGLAND CLAM CHOWDER A generous portion of our creamy clam and potato chowder Cup \$7 Bowl \$9 **GFA**

LOBSTER BISQUE Made with sweet sherry, lobster stock, cream, and chunks of lobster meat \$14 **GFA**

FRENCH ONION GRATINEE Slow-cooked caramelized onions in a rich Burgundy beef broth with toasted croustades and melted Swiss cheese \$6.5

CROCK OF BEEF & BEAN CHILI Our 2019 award winning slow-cooked beef and bean chili topped with shredded cheese and fresh salsa. Served with tortilla chips \$6.5

CROCK OF BLACK BEAN CHILI Bean and vegetable chili garnished with fresh salsa, shredded cheese and tortilla chips. Vegan preparation available \$6.5 **GFA**



PUB FARE


BACON WRAPPED MEATLOAF STACK Homemade meatloaf topped with mushroom bordelaise and onion crisps. Served with mashed potatoes and grilled broccolini \$18

HOT OPEN-FACED TURKEY & GRAVY House roasted turkey with homemade gravy, mashed potato, our own stuffing bread, and cranberry sauce \$16

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

STEAK TIP POUTINE* Pan-fried tips with crispy Maine potato wedges, fresh cheddar cheese curds, and brown ale gravy. Served with grilled broccolini \$20

TUSCAN CHICKEN PASTA Seasoned chicken sautéed with roasted garlic, artichoke hearts, and grilled broccolini. Tossed with linguine and a light sundried tomato cream sauce \$19 **GFA** +\$2

 **JAEGER SCHNITZEL** Breaded and pan fried pork cutlet with brown Jaeger and mushroom sauce, mashed potatoes and sautéed Swiss chard \$18



SEAFOOD

 add a junior chowder for \$4

FRIED HADDOCK FISH & CHIPS Premium Atlantic filet served with farm fries and cole slaw \$16.5
Lunch portion \$13

POTATO CRUSTED HADDOCK Crispy potato cake on broiled haddock laced with Dijon cream with rice and grilled broccolini \$22 **GFA**

MUSHROOM SCALLOP PASTA Fresh mushrooms and seared scallops tossed with garlic cream sauce and linguine \$26

FRIED ATLANTIC SCALLOPS Tender and sweet fresh scallops served with farm fries and cole slaw \$25

 **FRIED SHRIMP** Wild-caught baby shrimp served with farm fries and cole slaw \$18

BACON LOBSTER MAC-N-CHEESE bacon and lobster cooked in a creamy cheese sauce topped with breadcrumbs \$26

CEDAR PLANK SALMON* Fresh Atlantic salmon roasted on a cedar plank with orange soy, wok seared vegetables and brown rice \$23



SPECIALTY SANDWICHES

All sandwiches and baskets served with your choice of potato chips, farm fries, sweet potato fries (+\$2), Demi Salad (+\$2) and a dill pickle

GRILLED REUBEN The classic Reuben with house braised corned beef, sauerkraut, Swiss and thousand island. Turkey available \$13

ROAST TURKEY BLT Hand-cut house roasted turkey breast with bacon, lettuce, and tomato on whole wheat with cranberry mayo. Available with grilled chicken \$13 **GFA** +\$1

STEAK & CHEESE Premium locally raised beef grilled with onions, peppers, mushrooms, and melted American cheese \$13 **GFA** +\$1

FRIED HADDOCK Atlantic filet with lettuce and tomato and a side of tartar sauce. Also available pan-blackened with a side of Cajun tartar sauce \$13 **GFA** +\$1

LOBSTER ROLL BASKET Lobster salad in a butter grilled roll with your choice of side and a pickle \$22 Available with 2oz of extra lobster meat \$30 **GFA** +\$1

CRAB AND HAVARTI Cool crab meat griddled with creamy Havarti cheese on sourdough \$19


KATSU FRIED CHICKEN Panko sesame fried chicken, yum yum sauce, iceberg, sesame ginger slaw \$13

BUFFALO CAULIFLOWER WRAP Mixed greens, pistachios, roasted cauliflower and dried cranberries with bleu cheese dressing \$13

TACOS


BLACKENED HADDOCK TACO Shaved cabbage, avocado, pico de gallo and serrano-lime aioli \$13

PEANUT CHICKEN TACO Crispy fried chicken tossed in a peanut ginger sauce, red cabbage, carrot, green onion, crushed peanuts, and cilantro \$12

 **CHILI LIME SHRIMP TACO** Warmed flour tortilla, grilled chili-lime shrimp, shaved cabbage, serrano-lime aioli, diced tomato pickled red fresno pepper and Cotija cheese \$13

* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

GFA This item can be prepared Gluten-free, please talk with your server.

 Mug Club Members get 25% off this item.



TASTY BURGERS

Substitute a **Beyond™** plant-based Burger for any of our beef burgers for \$3

Served with your choice of potato chips, farm fries, sweet potato fries (+\$2), Demi Salad (+\$2) and a dill pickle

SINGLE \$9
DOUBLE \$11
TRIPLE \$13

SEA DOG DELUXE 3oz. patties with American cheese, house pickles, lettuce, tomato, and our tangy burger sauce

CHEDDAR & CARAMELIZED ONION
 3 oz. patties with aged Maine cheddar, caramelized onion, lettuce, and tomato

MUSHROOM BORDELAISE* Swiss cheese, savory mushroom Bordelaise sauce, and onion crisps. With lettuce and tomato \$14

APPLE-WOOD SMOKED BACON & CHEDDAR* Seasoned and flavorful bacon with sharp cheddar. With lettuce and tomato \$14 **GFA** +\$1

CHAR-GRILLED BASIC* Served with lettuce and tomato \$11 Add your choice of cheese for \$1 **GFA** +\$1

GRILLED TURKEY BURGER Topped with sliced avocado and cheddar cheese. With lettuce and tomato \$13 **GFA** +\$1

VEGGIE SWEET POTATO BURGER Our recipe made with pinto beans, rice, sweet potato, oats, pumpkin seeds, quinoa, and seasonings. Served with sliced avocado, crisp pickled vegetables, serrano aioli, lettuce, and tomato \$12 **GFA** +\$1

HICKORY BBQ* Topped with pepper-jack cheese, bacon, onion crisps, and sweet hickory bbq sauce. With lettuce and tomato \$13 **GFA** +\$1

SIDE DISHES	Tamari Glazed Brussels Sprouts \$5	Basket of Sweet Potato Fries \$6
	Grilled Broccolini \$5 GFA	Baked Mac & Cheese \$5
	Basket of Farm Fries \$5	Small Caesar \$5 GFA
	Onion Rings \$6	Small Market Salad \$5 GFA



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Food Allergens: We take food safety seriously. Please inform your server of any and all food allergies or sensitivities that you or any member of your party may have so that we can inform you of our food allergen policy. Note: Anyone with an allergy requiring an epi-pen must inform our staff and must be able to show they have an epi-pen available. Thank you for your understanding.

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