



## APPETIZERS / SOUPS / SALADS

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

**FRIED CHICKEN TENDERS** Choose from Buffalo, hickory bbq, Maine blueberry bbq, 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, or our honey mustard sauce Reg \$11 / \$18

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

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

**TAMARI GLAZED BRUSSELS** Maple tamari glazed with toasted sesame seeds \$8 **GFA**

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

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

**CROCK OF BEEF & BEAN CHILI** Slow-cooked beef and bean chili topped with shredded cheese and fresh salsa. Served with tortilla chips \$7

**CROCK OF BLACK BEAN CHILI** Bean and vegetable chili garnished with fresh salsa, shredded cheese and tortilla chips. Vegan preparation available \$7

**FRENCH ONION GRATINEE** Slow-cooked caramelized onions in a rich Burgundy beef broth with toasted croustades and melted Swiss \$6.50

**STRAWBERRY & GOAT CHEESE** Artisan greens, fresh strawberries, goat cheese, cucumber, tomato, sunflower seeds and Bermuda onion tossed with zinfandel vinaigrette \$11 **GFA**

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

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

**BRUSSELS SPROUT SALAD** Seared Brussels sprouts, cauliflower, cremini mushrooms, edamame and toasted sesame seeds. Dressed with maple tamari over garden greens \$12 **GFA**

**MEDITERRANEAN STEAK & ARTICHOKE SALAD\*** Chopped romaine, tomato, cucumber, Kalamata olives, red onion, pepperoncini, and feta cheese topped with our grilled steak and artichoke kabob and tossed with greek dressing \$17

### SALAD ADD ONS

Pan-Blackened Chicken \$4	Bang Bang Shrimp \$6
Grilled Chicken \$4	2oz Lobster Salad \$8
Fried Shrimp \$6	Steak & Artichoke Skewer* \$8
Pan-Blackened Haddock \$6	2oz Crab Salad \$6

## SPECIALTY SANDWICHES

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

**CLASSIC REUBEN** The classic Reuben with house braised corned beef, sauerkraut, Swiss and Thousand Island. Turkey available \$13

**CALIFORNIA ROAST TURKEY BAGUETTE** Hand-cut roasted turkey breast, avocado, bacon, lettuce tomato and mayo on fresh baguette \$13 **GFA** +\$1

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

### LOBSTER ROLL BASKET

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

### CRAB ROLL BASKET

Premium Atlantic lump crab tossed with seasoned mayonnaise in a butter grilled roll \$18 **GFA** +\$1 Available with 2oz. of extra crab salad for \$24

### LOBSTER AND CRAB ROLL SAMPLER BASKET

Our two best rolls in a sampler size with choice of side and a pickle \$20

**FRIED HADDOCK** Atlantic fillet with lettuce and tomato and a side of tartar sauce. \$13 Available pan-blackened with cajun tartar

### PAN BLACKENED HADDOCK TACO

Shaved cabbage, avocado, pico de gallo and serrano aioli \$13

### VEGETARIAN BUFFALO CHICKEN SANDWICH

Vegetarian chicken, buffalo sauce, blue cheese dressing, lettuce tomato \$12

### GRILLED CHICKEN WRAP

Chilled grilled chicken, bacon, avocado, romaine, garlic aioli in a spinach tortilla wrap \$13

## TASTY BURGERS

	<b>SINGLE (4OZ.) \$9</b>	
	<b>DOUBLE (8OZ.) \$12.50</b>	
	<b>TRIPLE (12OZ.) \$15</b>	

**SEA DOG BURGER** 4 oz. patties with American cheese, lettuce, tomato, and our signature burger sauce. **GFA** +\$1

**ADD: CARAMELIZED ONION \$1 / BACON \$2**

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

**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

**BEYOND BURGER** 100% Plant Based burger with avocado, lettuce, tomato, and garlic aioli \$13 **GFA** +\$1

<b>SIDE DISHES</b>	Farm Fries \$5	Sweet Potato Fries \$5	Onion Rings \$6
Cole Slaw \$2.50 <b>GFA</b>	Small Caesar \$5 <b>GFA</b>	Small Market Salad \$5 <b>GFA</b>	

## ENTRÉES

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

**TUSCAN CHICKEN PASTA** Seasoned chicken sautéed with roasted garlic, artichoke hearts and spinach. Tossed with penne and a light sundried tomato cream sauce \$19

**BLUE CHEESE TIPS\*** Grilled steak tips with mashed potato, broccoli, and crumbled blue cheese with balsamic reduction \$20 **GFA**

**FRIED HADDOCK FISH & CHIPS** Premium Atlantic Haddock served with farm fries and cole slaw \$16.5

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

### DESSERT

**Cheesecake Surprise!** \$6  
*Changes all the time*

**Homemade Stout Brownie Sundae**  
A traditional warm chocolate fudge brownie topped with a scoop of vanilla ice cream, chocolate and caramel sauce \$6

**Flourless Chocolate Cake** \$6

### KIDS MENU

<b>KIDS HAMBURGER</b> \$6	<b>MAC-N-CHEESE</b> \$6
<b>KIDS CHEESEBURGER</b> \$7	<b>PASTA WITH BUTTER</b> \$5
<b>GRILLED CHEESE</b> \$5	<b>PASTA WITH MARINARA</b> \$6
<b>TENDERS</b> \$7	<b>PASTA WITH MEATBALLS</b> \$7
<b>HOT DOG</b> \$5	Kid's Meals include fountain soda or glass of milk.

### HOUSE COCKTAILS

#### SEA COAST PUNCH \$8

Enjoy this fruity summer style punch featuring Deep Eddy Peach vodka and Pama Pomegranate Liqueur

#### MERMAID'S TAIL \$8

This beautiful cocktail features Pineapple Juice, Midori and Kraken Black Spiced Rum.

#### RASPBERRY LIME MOJITO \$9

Picture white sandy beaches while you sip on this raspberry lime mojito featuring Bacardi Lime Rum and Chambord.

#### PERFECT MANHATTAN \$10

Let us make you the perfect Manhattan featuring Maker's Mark Bourbon Whiskey

#### YOU DRIVE ME COCO-NUTS! \$9

Try this delicious coconut and pineapple margarita featuring 1800 Coconut Tequila, Cointreau and Coconut puree.

#### SUNBURN MARGARITA \$8

This spicy concoction features Jalapeno infused Silver tequila, triple sec, house made margarita mix and peach puree. Topped with our Sunfish Ale

### BREWS

*Draught*  
**WINDJAMMER BLONDE**  
**SUNFISH**  
**BLUEPAW**  
**DEEP STOWAGE IPA**  
**INVADER PALE ALE**  
**HAZELNUT PORTER**  
**OWL'S HEAD LIGHT**

**ASK ABOUT OUR:  
CASK CONDITIONED AND  
SEASONAL BREWS ON TAP**

#### *Cans*

**SEA DOG BLUE PAW**  
**SEA DOG SUNFISH**  
**SEA DOG PILSNER**  
**BUD LIGHT**  
**O'DOULES**  
**CITIZEN CIDER**  
**OMISSION PALE ALE**  
**(GLUTEN FREE)**

### WINE

#### *Whites*

**BELLA ITALIA PINOT GRIGIO \$8**  
**WILLIAM HILL CHARDONNAY \$9/\$36**  
**WOODBIDGE CHARDONNAY \$7**  
**HAVELOCK SAUVIGNON**  
**BLANC \$9/\$36**  
**ROSEHAVEN ROSE \$8/\$32**  
**LUNETTA PROSECCO \$9**

#### *Reds*

**WOODBIDGE CABERNET \$7**  
**19 CRIMES RED BLEND \$8/\$32**  
**CYCLES GLADIATOR**  
**PETITE SIRAH \$8/\$32**  
**LA PUERTA MALBEC \$8/\$32**  
**SANTA CRISTINA**  
**ALE MARSTRELLE \$10/\$40**

#### *Sangria*

**SEASONAL RED AND WHITE \$8**

\* 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.