



Appetizers

Calamari

Golden-fried calamari served with a side of warm marinara \$8.99

Smoke House Wings

Chicken wings tossed in our secret spice blend and smoked in house; served plain with a side of buttermilk ranch dressing or tossed in one of our signature sauces (buffalo, BBQ, Honey Mustard, Wombat or Blueberry BBQ)
Small \$8.99/ Large \$17.99

Crispy Chicken Tenders

Choose your dipping sauce: Buffalo, BBQ, Maine Blueberry BBQ, Honey Mustard or Wombat Sauce.
Small \$8.99 Large \$16.99

Baked Artichoke Dip

Creamy Spinach and artichoke dip with Havarti cheese top browned served with toasted baguette and corn chips \$8.99

Oven Roasted Nachos

Fresh corn tortillas baked with cheese, topped with salsa, sour cream, guacamole, black olives, jalapenos and pico de gallo. \$9.99 / With black bean chili \$10.99/ With beef & bean chili \$11.99 / With chicken \$11.99

Quesadilla

A flour tortilla filled with layers of cheese, served with pico de gallo, salsa and sour cream.
Cheese \$7.99/ Veggie-bell peppers, sautéed onions and tomatoes \$8.99/ Chicken \$9.99/ Loaded- Veggie plus chicken \$10.99

Hummus Plate

Traditional hummus with assorted vegetables, pepperoncini, olives and fresh pita points \$8.99

Homemade Soups & Chowder

New England Clam Chowder

A generous portion of creamy chowder made with all-natural ingredients.
Cup \$4.99 or Bowl \$7.50

Beef & Bean Chili

Simmering crock of our slow-cooked beef & bean chili topped with shredded cheese and pico de gallo, served with corn tortilla chips \$5.99

Vegetarian Black Bean Chili

Slow cooked meatless chili served like our Beef & Bean Chili, or served vegan, without the cheese \$5.99
Soup Du Jour- Ask your server about today's tasty creation
Cup \$3.99/ Bowl \$5.99

French Onion Gratinee

Caramelized onions in a rich Burgundy beef broth with a croustade & Swiss cheese \$4.99

Market Fresh Salads

Classic Caesar

Chopped romaine lettuce with seasoned croutons, homemade Caesar dressing and shredded parmesan cheese \$6.99

Add Grilled Chicken for \$2.99

Add Pan Blackened Haddock Filet for \$3.99

Brewers Cobb Salad

Mixed field greens tossed with house bleu cheese dressing, grape tomatoes, red onion, hard-boiled egg, crumbled bacon, crumbled bleu cheese and freshly grilled chicken breast \$10.99

Greek Calamari

Fried calamari over a Mediterranean salad with tomato, onions, peppers, pepperoncinis, Greek olives and feta tossed in balsamic vinaigrette \$10.99

Garden Salad

Mixed greens, crunchy vegetables and croutons with your choice of dressing on the side.

Small \$4.99/ Large \$6.99

Add grilled Chicken for \$2.99

Burgers

Served with your choice of French fries or coleslaw.

Sweet potato fries, a small salad, house rice, onion strings or vegetables are also available for an additional charge.

*Basic Burger

With choice of American, Cheddar, Swiss, crumbled bleu cheese, or pepper-jack cheese \$8.50

*Chili-Cheeseburger

Topped with our beef and bean chili and nacho cheese \$9.99

*Bacon Cheddar Burger

\$8.99

*Philly Burger

Topped with American cheese, sautéed peppers, mushrooms and Thumpin' onions
\$9.99

*Salsa Burger

Topped with salsa and guacamole \$9.99

***Substitute a fresh grilled chicken breast or veggie burger instead of our 8oz beef patty on any burger**

Sandwiches & Wraps

Served with your choice of French fries or coleslaw
Sweet potato fries, a small salad, house rice, onion strings or vegetables are also available for an additional charge

Blackened Haddock Sandwich

Creole-seasoned, cast-iron seared haddock filet on a fresh Challah roll with a side of Cajun Tartar sauce.
Lettuce and Tomato served upon request \$9.99

Brickyard Cheese Steak Sandwich

Grilled, shaved steak with peppers, onions, mushrooms and melted cheddar cheese on a fresh sub roll \$9.99

Chicken Caesar Wrap

Caesar salad with roasted chicken wrapped in a whole wheat tortilla \$8.99

Buffalo Chicken Wrap

Large pieces of roasted chicken tossed with hot sauce, served in a whole wheat tortilla with romaine lettuce, house bleu cheese dressing, red onion, diced tomatoes and julienned carrots \$10.99

Pastrami Melt

Grilled Red Pastrami, melted Swiss cheese and Thumpin' onions on grilled rye bread with whole grain mustard \$9.99

Fried Haddock Sandwich

Fried haddock filet with a slice of cheddar on a fresh Challah roll with a side of tartar sauce.
Lettuce and tomato available upon request \$9.99

Orange Chipotle Pulled Pork Sandwich

Slow cooked with orange-chipotle BBQ sauce on a Challah roll topped with haystack fried onion strings; served with mixed greens tossed with a simple vinaigrette \$9.99

Firecracker Shrimp Wrap

Spicy fried Maine shrimp and shaved lettuce with Cajun remoulade in a whole wheat tortilla \$10.99

Classic BLT

"A Classic" Thick cut Applewood smoked Bacon, lettuce and tomato on toasted sourdough with herb mayo \$7.99

Hummus Sandwich

Our traditional hummus with mixed field greens, tomato, red onion and roasted red pepper on toasted multigrain bread \$8.99

Add some of our delicious Homemade New England Clam Chowder to any burger, sandwich or wrap for \$3.00

*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 foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods

Pub Fare

Turkey Dinner

Pulled roasted turkey with homemade gravy, mashed potatoes, our own "stuffing bread" and cranberry sauce \$9.99

Pasta and Meatballs

Homemade linguine topped with house made marinara sauce and a generous portion of traditional Italian meatballs. Finished with a sprinkle of freshly grated parmesan cheese and garlic bread \$10.99

Mussels & Frites

A pound of fresh Prince Edward Island farm raised mussels sautéed with garlic, shallots and herbs, steamed with Shipyard Export Ale; served with crispy French cut fries and herbed aioli \$9.99

Fish 'N Chips

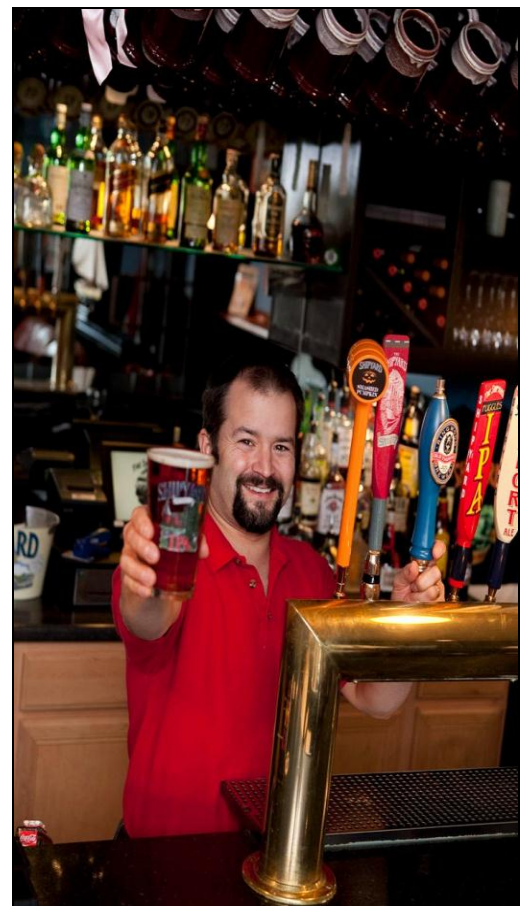
Golden fried haddock served with French fries, coleslaw and tartar sauce \$13.99
Luncheon portion \$10.99

Fried Maine Shrimp

3/4 lb. of fried Maine gulf shrimp on a bed of French fries served with coleslaw and cocktail sauce \$14.99

Baked Meatloaf

Baked and topped with a rich Blue Fin Stout gravy, served with roasted fingerling potatoes and seasonal vegetable \$10.99



Entrees

Chicken Marsala

Boneless skinless chicken breast sautéed with shallots, mushrooms, butter, chicken stock and Marsala wine. Served with roasted fingerling potatoes and seasonal vegetables
\$13.99

Baked Lobster Mac N' Cheese-

Homemade macaroni and cheese made with fresh picked lobster meat covered with buttery cracker crumbs and baked in the oven. Served with a demi salad with your choice of dressing.
\$18.99

*Garlic-Pepper NY Strip Steak-

A 10 OZ New York Strip steak, crusted in freshly cracked pepper and minced garlic, char-grilled to your liking and served with mushroom demi glace, roasted fingerling potatoes and seasonal vegetable
\$20.99

Pasta Primavera

Homemade Linguine with pesto cream sauce and sautéed bell peppers, onions, broccoli, carrots, celery and mushrooms. Served with garlic bread
\$11.99

Add sautéed chicken for \$3.00

Maine Shrimp for \$5.00

Potato Encrusted Haddock

Fresh Atlantic haddock filet broiled in butter and wine, topped with a shredded potato pancake and laced with Dijon cream. Served with house rice and seasonal vegetables
\$16.99

Homemade Mushroom Ravioli

Homemade pasta filled with goat cheese and mushrooms served in a sage cream sauce with fresh diced tomatoes and grilled Portabella mushrooms. Served with garlic bread
12.99

Side Orders

Black Bean Rice \$2.99

Marinara \$.79

Roasted Fingerling Potatoes \$2.99

Broccoli \$1.99

Sour Cream \$.79

Small Caesar \$4.99

Seasonal Vegetables \$2.99

Cole Slaw \$1.29

Guacamole \$1.79

French fry Basket \$2.99

House Rice \$1.99

Garlic Bread \$1.99

Sweet Potato Fry Basket \$4.99

Haystack Onion Strings Basket \$4.99