

THE SHIPYARD BREW HAUS

SHARED PLATES

FRENCH ONION POUTINE 16
Fried cheese curds & French fries smothered in French onion gravy 🍷

BREW HAUS POPPERS 14
Corn Flake crusted, jalapeño-scallion cream cheese, cilantro crema, tajin & fresh lime 🍷🍷🍷

BUFFALO CHICKEN DIP GF 14
Braised chicken in a creamy Buffalo sauce served with tortilla chips 🍷

SHIPYARD BEER CHEESE 14
Shipyard Export beer cheese served with soft, salty pretzel bites 🍷

BREW HAUS SPROUTS GF, V 14
Crispy Brussels sprouts, sliced apple, fried shallots, & sweet cider reduction

CHICKEN TSUKUNE 14
Japanese chicken meatball skewers served with unagi sauce, togarashi, scallion & egg yolk-miso sauce 🍷

WIPE-OUT WINGS 14
Half dozen chicken wings tossed in your choice of Buffalo, BBQ, jerk, dry rub, sweet chili, garlic teriyaki, or honey garlic habanero

BIG MOUNTAIN NACHOS GF 16
Crispy tri-colored tortilla chips heaped with a blend of melty cheddar-jack, onions, peppers, tomatoes, & jalapeños 🍷
Add Chicken, Pork, Beef/Veggie Chili, or Guacamole - 4

KOREAN FRIED SHRIMP GF 18
Lightly battered shrimp fried crispy tossed in a honey-gochujang sauce with chili crisps, scallions & cilantro 🍷🍷

KOREAN LETTUCE WRAPS* GF 20
Choice of (chicken, tuna or tofu), sushi rice, carrots, cilantro, cucumbers, green leaf lettuce, kimchi, Gochujong aioli, Korean BBQ sauce 🍷

BREW HAUS TACOS* GF 18
Choice of (chicken, tofu, fried haddock) with pico de gallo, scallion aioli, iceberg, cilantro, lime, pickled red onion 🍷🍷

SALADS

Add: Chicken 6, Tofu 6, Tuna 10, Steak 12, Shrimp 12

CLASSIC CAESAR 10/14
Romaine, shaved Parmesan & Asiago, home-baked sourdough croutons & house-made Caesar dressing 🍷🍷

HOUSE GARDEN GF, V 10/14
Mixed greens & garden veggies, tossed in a homemade zesty Italian vinaigrette

BEET CARPACCIO GF 18
Thinly sliced beets, crumbled goat cheese, sweetie drop peppers, baby arugula tossed in a honey-walnut vinaigrette 🍷🍷

ITALIAN FARRO INSALATA 18
Marinated farro, medley of grape tomatoes, red onions, cucumbers, parsley & fresh mozzarella tossed in a white balsamic-oregano vinaigrette 🍷

AVOCADO ENSALADA GF 18
Green leaf lettuce, sliced avocado, black beans, cotija cheese, crisp cucumber, carrots, corn, cilantro, toasted almonds tossed in citrus vinaigrette 🍷🍷

AHI TUNA TATAKI GF 22
Seared rare & marinated in ponzu, shaved iceberg lettuce, carrots, radish, cucumber, soft boiled egg, sesame-ginger vinaigrette & crispy wontons 🍷🍷

SOUPS

FRENCH ONION CROCK Cup/Bowl 10/14
Slow-simmered with caramelized onions & Swiss cheese gratinéed over crusty baguette to a melty golden perfection 🍷

CHILI CON CARNE GF 10/14
Slow-simmered beef chili with peppers, beans, jalapeños, garlic, crushed tomatoes & cheddar jack cheese 🍷

PRINCESS POINT SEAFOOD CHOWDER GF 12/16
House-made from the Christopher family recipe! Delicious cream base with shrimp, scallops & haddock 🍷🍷

VEGGIE LIFE JACKFRUIT CHILI GF, V 10/14
Made in Maine, medium-spicy, protein & fiber packed hearty chili, slow simmered with beans, tomatoes, jackfruit, red quinoa, served with corn chips

KID'S MENU

All kid's menu meals include soft drink

CHICKEN TENDERS*
Served with fries & pickle

KID'S PASTA
With butter or marinara 🍷

GRILLED CHEESE
Served with fries & pickle 🍷

BUNNY SLOPE PIZZAS
Mini bagels, red sauce, pizza cheese 🍷

KID'S MAC & CHEESE
Our house-made cheese sauce with Cavatappi pasta 🍷



THE SHIPYARD BREW HAUS

ENTRÉES

SHRIMP VODKA PASTA 30

Sautéed shrimp with medley of grape tomatoes, roasted garlic, shallots & fresh spaghetti pasta in an Ice Pik vodka & tomato sauce served with Parmesan-garlic bread 🍷🍷🍷

CHICKEN PARMESAN* 28

House breaded chicken breast baked with marinara, mozzarella, provolone, & Parmesan cheeses, over a bed of spaghetti. Served with garlic bread 🍷🍷

TOP SIRLOIN FILET* GF 32

Roasted garlic marinated 8 oz filet served with charred broccoli, red bliss mashed potatoes, red wine-mushroom demi glace & crispy shoe string onions 🍷

GNOCCHI ALLA GENOVESE 24

Fresh potato gnocchi tossed in a basil pesto with medley of grape tomatoes, shallots, roasted garlic & fresh mozzarella topped with bread crumbs served with Parmesan-garlic bread 🍷🍷
Add chicken (6), or shrimp (10)

STEAK TIPS & FRITES* 30

Garlic teriyaki marinated & charred on the grill with a pile of French fries & scallion aioli 🍷🍷🍷

HERB ROASTED HALF CHICKEN* 32

Oregano, rosemary & thyme crusted half chicken served with farro risotto, roasted garlic green beans & rich tomato au jus 🍷

SEARED SESAME-CRUSTED TUNA* GF 30

Sushi grade rare ahi tuna, seared sticky rice, wok fried vegetables, house sweet & sour, scallion aioli, toasted almonds & bonito flake 🍷🍷🍷🍷

HADDOCK FISH & CHIPS* 28

Shipyard beer battered haddock fillet with a pile of French fries, fresh lemon, coleslaw & homemade tartar sauce 🍷🍷

TOFU POKE BOWL* GF, V 26

Sesame ginger marinated tofu, cucumber, carrots, seaweed salad, kimchi, avocado, pineapple, cilantro, scallions, & sushi rice 🍷

PIZZAS

Available 12" or 16"
Sub Pesto or Alfredo sauce 3
Sub Gluten Free dough 4

THE VEG HEAD

Red onion, peppers, mushrooms, tomato, garlic, kalamata olives & broccoli 🍷
18/24

BUFFALO CHICKEN

Buffalo chicken dip base, topped with mozzarella, provolone & blue cheese 🍷
20/26

SICILIAN

Red sauce, Italian sausage, pepperoni, roasted red pepper, garlic & crushed red pepper 🍷
20/26

HAWAIIAN

Red sauce, ham, pineapple, mozzarella & provolone cheese 🍷
18/24

THE CARNIVORE

Pepperoni, sausage, ham, hamburger & chicken 🍷
20/26

MARGHERITA

Garlic oil, fresh mozzarella, basil pesto & sliced tomatoes 🍷🍷
18/24

TOPPINGS

CHEESE PIZZA - 14/20

1.50/Each

Mushroom • Onion • Bell Pepper • Jalapeños • Broccoli
Tomatoes • Kalamata Olives • Garlic • Roasted Red Pepper
Pesto • Pineapple

3/Each

Pepperoni • Italian Sausage • Bacon • Chicken
Ham • Hamburger • Fresh Mozzarella • Pulled Pork

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any allergies or dietary restrictions

Contains: 🍷 shellfish, 🍷 soy, 🍷 nuts, 🍷 fish, 🍷 dairy, 🍷 egg



THE SHIPYARD BREW HAUS

HANDHELDS

All handhelds are served with French fries & pickle
 Sub: Onion Rings 3, Sweet Potato Tots 3, Mac & Cheese 5, Side Salad 5
 Add: Bacon 2, Avocado 2
 All handhelds can be made gluten free - 3

JOE'S CHOICE* 18

Our classic shaved prime rib-eye steak bomb with melted American cheese, sautéed mushrooms, peppers & onions 🍷

REUBEN 18

Thick cut corned beef, Swiss cheese, house-made pickled cabbage, Russian dressing on grilled marbled rye 🍷

CHICKEN PARMESAN SUB* 18

Italian breaded chicken breast topped with marinara, mozzarella, provolone & Parmesan cheese on a toasted sub roll 🍷🥚

CHICKEN SOUVLAKI GYRO 18

Lemon-garlic marinated chicken breast grilled & served on pita bread with tomatoes, red onions, kalamata olives, feta cheese, cilantro & tzatziki sauce 🍷

PULLED PORK SANDWICH 16

Slow-roasted BBQ pork topped with homemade coleslaw served on a brioche bun

SMOKED TURKEY BLT 18

Roasted turkey, candied bacon & smoked Gouda grilled on white bread with scallion aioli, fresh lettuce & tomatoes 🍷🥚

B.L.A.T. WRAP 18

Choice of chicken or tuna with bacon, lettuce, avocado with tomato & pesto mayo wrapped in a grilled flour tortilla 🍷🥚

VEGGIE LIFE VEGAN PATTY MELT ✓ 18

Veggie life vegan burger served on marble rye with vegan cheese, grilled red onions & vegan cajun aioli

BLACKENED HADDOCK RACHEL* 18

Blackened haddock, Swiss cheese, coleslaw & house-made Russian dressing on grilled marbled rye 🍷🍷

BEEF BRISKET DIP 18

Slow roasted brisket & melted Swiss cheese on hoagie roll served with a side of rosemary-garlic au jus 🍷

SIDES

6

- French Fries •
- Sweet Potato Tots •
- Onion Rings •
- Cole Slaw •
- Chef's Vegetables •
- Farro Risotto •
- Seared Sticky Rice •
- Red Blissed Mashed Potatoes •

BURGERS

All burgers are served with French fries & pickle
 Sub: Onion Rings 3, Sweet Potato Tots 3, Mac & Cheese 5, Side Salad 5
 Add: Bacon 2, Avocado 2
 All burgers can be made gluten free - 3

BIG RIVER BURGER* 16

1/2 pound certified angus ground beef, lettuce, tomato, onion & your choice of cheese on a warm brioche bun 🍷

BARNYARD BURGER* 20

1/2 pound certified angus ground beef, sunny side up egg, pulled pork, crumbled goat cheese on a warm brioche bun 🥚

AVOCADO POPPER BURGER* 20

1/2 pound fresh ground beef patty seasoned with tajin, topped with Brew Haus popper, avocado & cilantro crema 🥚🍷🍷

BBQ BACON BURGER* 18

1/2 pound certified angus ground beef with candied bacon, cheddar cheese & BBQ sauce 🍷

FIRE ON THE MOUNTAIN BURGER* 18

1/2 pound certified angus ground beef with jalapeños, Cholula hot sauce, pepperjack cheese & crispy onions 🍷

VEGGIE LIFE VEGAN BURGER 18

Made in Maine, hearty patty of organic red quinoa, fresh garden veggies, garlic & Italian herbs, topped with vegan cheese

MAC BOWLS

Cavatappi pasta tossed with our house-made, velvety smooth blend of creamy cheeses
 Side Mac - 10

CLASSIC MAC 16

House-made blend of velvety smooth cheeses tossed with Cavatappi pasta 🍷

PULLED PORK MAC 22

House-smoked pork butt tossed with our house-made cheese blend 🍷

BUFFALO CHICKEN MAC 22

Braised buffalo chicken tossed with our house-made cheese blend 🍷

WARM-UP CHILI MAC 22

Beef or vegetarian chili tossed with our house-made cheese blend 🍷

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any allergies or dietary restrictions

Contains: 🍷 shellfish, 🥚 soy, 🍷 nuts, 🐟 fish, 🍷 dairy, 🥚 egg

