

# THE SHIPYARD BREW HAUS

• Homecoming Weekend •

## STARTERS

### BREW HAUS POPPERS

Corn Flake crusted, jalapeño-scallion cream cheese, cilantro crema, tajin & fresh lime

12

### BUFFALO CHICKEN DIP *GF*

Braised chicken in a creamy Buffalo sauce served with tortilla chips

12

### SHIPYARD BEER CHEESE

Shipyard Export beer cheese served with soft, salty pretzel bites

12

### CRAB STUFFED MUSHROOM

Whole roasted portabella mushroom with crab stuffing, baby arugula, sundried tomatoes, garlic parmesan panko & lemon-caper aioli

16

### WIPE-OUT WINGS *GF*

Half dozen wings, house brined, baked & fried, tossed in your choice of Buffalo, BBQ, Jerk, Dry Cajun Rub, Sweet Chili, Teriyaki, or Honey Garlic Habanero

10

### BIG MOUNTAIN NACHOS *GF*

Crispy tri-colored tortilla chips heaped with a blend of melty cheddar-jack, onions, peppers, tomatoes, & jalapeños  
Add Chicken, Pork, Veggie Chili, or Guacamole - 4

14

## HANDHELDS

All sandwiches are served with French fries & pickle  
Sub: Onion Rings 2, Sweet Potato Tots 2, Mac & Cheese 4, Side Salad 2  
Add: Bacon 2, Avocado 2

### JOE'S CHOICE\*

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

15

### CHICKEN KARAAGE SANDO

Japanese fried chicken, tsukomono vegetables, cilantro crema, honey garlic habanero on white bread

16

### PULLED PORK SANDWICH

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

14

### SICILIAN MUFFULETTA

Spicy capicola, salami, mortadella & Swiss cheese piled high on crunchy baguette with olive tapenade, shaved iceberg & hot pepper relish

16

## SPOON & FORK

Add: Chicken 6, Steak 10

### CLASSIC CAESAR

Romaine, Shaved Parmesan & Asiago, home-baked sourdough croutons & house-made Caesar dressing

Half/Full  
8/12

### HOUSE GARDEN *GF, V*

Mixed greens & garden veggies, tossed in homemade zesty Italian vinaigrette

8/12

### MUSHROOM & KALE *GF, V*

Roasted portabella, shitake & button mushrooms, baby kale, roasted butternut squash, fried chickpeas, whole grain mustard & sherry vinaigrette

16

### FRENCH ONION CROCK

Slow-simmered with caramelized onions, & Swiss cheese gratinéed over crusty baguette to a melty golden perfection

Cup/Bowl  
12

### PRINCESS POINT SEAFOOD CHOWDER *GF*

House-made from the Christopher family recipe! Delicious cream base with shrimp, scallops, haddock, & Maine lobster

11/16

### VEGETABLE CHILI *GF, V*

House-made chili with red & black beans, peppers, onions, tomatoes, jalapeños & peppery spices

8/12

## BURGERS

All burgers are served with French fries & pickle  
Sub: Onion Rings 2, Sweet Potato Tots 2, Mac & Cheese 4, Side Salad 4  
Add: Bacon 2, Avocado 2

### BIG RIVER BURGER\*

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

14

### BBQ BACON BURGER\*

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

15

### OKONOMIYAKE BURGER\*

1/2 pound certified angus ground beef topped with kewpie mayonnaise, tsukomono vegetables, bonito flake, pickled ginger, scallions & cilantro

16

### VEGGIE LIFE BURGER *GF, V*

Maine in Maine, hearty patty of organic red quinoa, fresh garden veggies, garlic & Italian herbs, topped with vegan cheese on a gluten free bun

16

## KID'S MENU

(12 & Under)  
9

### CHICKEN TENDERS\*

Served with fries & pickle

### KID'S MAC & CHEESE

Our house-made cheese sauce with Cavatappi pasta

### BUNNY SLOPE PIZZAS

Mini bagels, red sauce, pizza cheese



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## ENTRÉES

All entrées come with a demi garden or Caesar salad, rolls available upon request

### BAKED STUFFED HADDOCK\*

Fresh haddock filet with lump crab stuffing, mushroom, kale & butternut squash hash, scallion soubise sauce  
28

### • STEAK TIPS & FRITES\* •

Garlic teriyaki marinated & charred on the grill with a pile of French fries & scallion aioli  
28

### SPINACH & ROASTED GARLIC RAVIOLI

Seasonal vegetables, pesto white wine sauce, Parmesan garlic bread  
Add Chicken (6)  
22

### ORANGE SESAME PORK RIBS\* GF

Full rack of baby back ribs glazed with house-made orange sesame sauce, togarashi kale, wok fried rice, scallions, cilantro & toasted sesame seeds  
28

## MAC BOWLS

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

### SIDE MAC 8

### CLASSIC MAC

House-made blend of velvety smooth cheeses tossed with Cavatappi pasta  
16

### CHILI MAC

Vegetarian chili tossed with our house-made cheese blend  
22

### PULLED PORK MAC

House-smoked pork butt tossed with our house-made cheese blend  
22

### BUFFALO CHICKEN MAC

Braised buffalo chicken with our house-made cheese blend  
22

## PIZZAS

Available 12" or 16"

Sub Gluten Free dough 4, Sub Pesto or Alfredo sauce 3

CHEESE PIZZA - 12/18

### MUSHROOM MEDLEY

Shitake, portabella & button mushrooms, roasted garlic, baby kale, goat cheese, shaved asiago  
18/24

### THE VEG HEAD

Red onion, peppers, mushrooms, tomato, garlic, black olives, & broccoli  
16/22

### • BUFFALO CHICKEN •

Buffalo chicken dip base, topped with mozzarella, provolone, & blue cheese  
18/24

### SICILIAN

Red sauce, Italian sausage, roasted red pepper, garlic, & crushed red pepper  
18/24

### SPICY GABAGOOL

Hot capicola, fresh mozzarella, pepperoncini, roasted red pepper, kalamata olives, tomato sauce  
18/24

### THE CARNIVORE

The works - pepperoni, sausage, ham, hamburger, & chicken  
18/24

## TOPPINGS

1.50/Each

• Mushroom • Onion • Green Pepper • Jalapeños • Broccoli • Tomatoes • Kalamata Olives • Garlic • Roasted Red Pepper • Baby Kale • Pepperoncini

2.50/Each

• Pepperoni • Italian Sausage • Bacon • Chicken • Ham • Hamburger • Goat Cheese • Fresh Mozzarella • Hot Capicola

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

