

THE SHIPYARD BREW HAUS

SHARED PLATES

FRENCH ONION POUTINE 14
Fried cheese curds & French fries smothered in French onion gravy

BREW HAUS POPPERS 12
Corn Flake crusted, jalapeño-scallion cream cheese, cilantro crema, tajin & fresh lime

BUFFALO CHICKEN DIP GF 12
Braised chicken in a creamy Buffalo sauce served with tortilla chips

SHIPYARD BEER CHEESE 12
Shipyard Export beer cheese served with soft, salty pretzel bites

BREW HAUS SPROUTS GF, V 12
Crispy Brussels sprouts, sliced apple, fried shallots, & finished with sweet cider reduction

PAN SEARED SCALLOPS GF 16
Fresh sea scallops, candied bacon, kale, white bean purée, capers, fried sage

WIPE-OUT WINGS 10
Half dozen breaded chicken wings tossed in your choice of Buffalo, BBQ, Jerk, Dry Rub, Sweet Chili, Garlic Teriyaki, or Honey Garlic Habanero

BIG MOUNTAIN NACHOS GF 14
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

CRAB STUFFED MUSHROOM 16
Whole marinated portabella mushroom cap stuffed with crab salad, baby arugula, sundried tomatoes, garlic parmesan panko & lemon caper aioli

KOREAN LETTUCE WRAPS* GF 18
Choice of (chicken, tuna, tofu), sushi rice, carrots, cilantro, cucumbers, green leaf lettuce, kimchi, Gochujong aioli, Korean BBQ sauce

BREW HAUS TACOS* GF 14
Choice of (chicken, tofu, fried haddock) with Plucked Fresh salsa, scallion aioli, shaved iceberg, cilantro, lime, pickled red onion

SALADS

Add: Chicken 6, Tofu 6, Tuna 8, Steak 8

CLASSIC CAESAR 8/12
Romaine, Shaved Parmesan & Asiago, home-baked sourdough croutons & house-made Caesar dressing

HOUSE GARDEN GF, V 8/12
Mixed greens & garden veggies, tossed in homemade zesty Italian vinaigrette

BEET CARPACCIO GF 16
Thinly sliced beets, crumbled goat cheese, sweetie drop peppers, baby arugula tossed in a honey-walnut vinaigrette

MUSHROOM & KALE GF, V 16
Roasted portabella, shitake & button mushrooms, baby kale, roasted butternut squash, fried chickpeas, whole grain mustard & sherry vinaigrette

AVOCADO ENSALADA GF 16
Green leaf lettuce, sliced avocado, black beans, cotija cheese, crisp cucumber, carrots, corn, cilantro, toasted almonds tossed in citrus vinaigrette

AHI TUNA TATAKI GF 20
Seared rare & marinated in ponzu, shaved iceberg lettuce, carrots, radish, cucumber, soft boiled egg, sesame-ginger vinaigrette, crispy wontons

SOUPS

Cup/Bowl

FRENCH ONION CROCK 8/12
Slow-simmered with caramelized onions, & Swiss cheese gratinéed over crusty baguette to a melty golden perfection

CHILI CON CARNE GF 8/12
Slow-simmered beef chili with peppers, beans, jalapeños, garlic, & crushed tomatoes

NEW ENGLAND CLAM CHOWDER GF 8/12
Traditional clam chowder with bacon served with oyster crackers

PRINCESS POINT SEAFOOD CHOWDER GF 11/16
House-made from the Christopher family recipe! Delicious cream base with shrimp, scallops, haddock, & Maine lobster

VEGETABLE CHILI GF, V 8/12
House-made chili with red & black beans, peppers, onions, tomatoes, jalapeños & peppery spices

KID'S MENU

9

CHICKEN TENDERS*
Served with fries & pickle

KID'S PASTA
With butter or marinara

GRILLED CHEESE
Served with fries & pickle

FISH BITES*
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

ORANGE SESAME PORK RIBS* GF 28

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

CHICKEN PARMESAN* 26

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

• BAKED STUFFED HADDOCK* 28 •

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

TOFU POKE BOWL* GF, V 24

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

CHEF'S CHOICE CUT* GF 32

Ask your server for the cut of the evening. Served with house-made roasted garlic marinade, red bliss mashed potatoes, charred broccoli, mushroom demi-glaze & crispy kale

STEAK TIPS & FRITES* 28

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

PAN SEARED SCALLOP CARBONARA 32

Fresh sea scallops, bacon, roasted garlic, broccoli, egg-cream sauce, sweetie drop peppers, fresh pasta linguine, shaved asiago served with parmesan-garlic bread

SEARED SESAME-CRUSTED TUNA* GF 28

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

HADDOCK FISH & CHIPS* 24

Crispy breaded fresh haddock fillet with a pile of French fries, fresh lemon, coleslaw & homemade Tartar sauce

SPINACH & ROASTED GARLIC RAVIOLI 22

Fresh pasta ravioli sautéed with mushroom medley, squash, roasted red peppers, grape tomatoes in a pesto white wine pan sauce served with Parmesan-garlic bread
Add Chicken (6) Haddock (8) Scallops (10)

PIZZAS

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

PULLED PORK & SQUASH

BBQ pulled pork, butternut squash, herbed ricotta, cranberry compote
18/24

THE VEG HEAD

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

BUFFALO CHICKEN

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

• MUSHROOM MEDLEY •

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

CHICKEN & PROSCIUTTO

Alfredo base, chicken, sliced prosciutto, baby arugula, & Parmesan cheese
18/24

HAWAIIAN

Red sauce, ham, & pineapple
16/22

SICILIAN

Red sauce, Italian sausage, pepperoni, 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

MARGHERITA

Garlic oil, fresh mozzarella, fresh basil, & sliced tomatoes
16/22

TOPPINGS

1.50/Each

CHEESE PIZZA - 12/18

2.50/Each

• Mushroom • Onion • Green Pepper • Jalapeños • Broccoli • Tomatoes •
• Kalamata Olives • Garlic • Roasted Red Pepper • Baby Kale •
• Pepperoncini • Pesto • Pineapple • Baby Arugula • Butternut Squash •

• Pepperoni • Italian Sausage • Bacon • Chicken • Ham • Hamburger •
• Goat Cheese • Fresh Mozzarella • Hot Capicola • BBQ Chicken •
• Pulled Pork • Prosciutto • Herbed Ricotta •

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



THE SHIPYARD BREW HAUS

HANDHELDS

All handhelds 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

All handhelds can be made gluten free - 3

JOE'S CHOICE*

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

REUBEN

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

CHICKEN PARMESAN SUB*

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

CHICKEN KARAAGE SANDO

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

PULLED PORK SANDWICH

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

SMOKED TURKEY BLT

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

CHICKEN B.L.A.T. WRAP

Grilled chicken, bacon, lettuce, avocado, & tomato with pesto mayo wrapped in a grilled flour tortilla

BLACKENED HADDOCK RACHEL*

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

TUNA POKE WRAP

Sushi grade ahi tuna marinated in house sweet & sour, cucumber, carrot, cilantro, scallion, & sushi rice wrapped in nori, served with seaweed salad

SICILIAN MUFFULETTA

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

SIDES

6

- French Fries •
- Sweet Potato Tots •
- Onion Rings •
- Cole Slaw •
- Chef's Vegetables •
- Fried Rice •
- Red Blissed Mashed Potatoes •
- Braised Kale •

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

All burgers can be made gluten free - 3

BIG RIVER BURGER*

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

BARNYARD BURGER*

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

OKONOMIYAKI BURGER*

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

BBQ BACON BURGER*

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

FIRE ON THE MOUNTAIN BURGER*

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

VEGGIE LIFE VEGAN BURGER

Maine 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 - 8

CLASSIC MAC

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

MUSHROOM MEDLEY MAC

Shitake, portabella, & button mushrooms tossed with our house-made cheese blend

PULLED PORK MAC

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

BUFFALO CHICKEN MAC

Braised buffalo chicken tossed with our house-made cheese blend

WARM-UP CHILI MAC

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

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