

# SEA DOG

≈ BREWING CO. ≈



## APPETIZERS, SOUPS & SALADS



**TUSCAN CALAMARI** Lightly battered and fried, roasted red pepper marinara, Italian giardiniera \$13

**BANG BANG SHRIMP** Fried shrimp, bang bang sauce, sesame \$13

**HUMMUS & COUNTRY OLIVES** Cut vegetables, pita \$11

 **CHICKEN TENDERS** Buffalo, wild blueberry bbq, hickory bbq, or honey mustard Reg \$12 / Lg \$22

**BREWHAUS PRETZEL** Warmed Bavarian style, beer mustard One \$6 / Two \$11 Add pale ale beer cheese dip \$2

**SWEET & SPICY WINGS** Tossed in sauce, Sichuan style, chopped peanuts. Also available Buffalo, wild blueberry bbq or hickory bbq Reg \$14 / Lg \$26

### SOUPS

**NON-TRADITIONAL LOBSTER BISQUE**  
Creamy bisque, chunks of fresh lobster \$16

**NEW ENGLAND CLAM CHOWDER** Clam and potato Cup \$8 / Bowl \$11 **GFA**

 **FRENCH ONION GRATINEE** Caramelized onions, Burgundy beef broth, toasted croustades, melted Swiss \$7


**CROCK OF BEEF & BEAN CHILI** Beef and bean chili, pico de gallo, shredded cheese, tortilla chips \$8

**VEGGIE LIFE VEGAN JACKFRUIT CHILI**  
Kidney & black beans, tomatoes, corn, red quinoa, jackfruit, green chilis, onion, garlic, spices \$9 **GFA**

 **SPINACH & ARTICHOKE DIP** Melted Havarti, warmed pita \$13

**WARM CRAB RANGOON DIP** Atlantic crab, cream cheese, sweet chili sauce, wontons \$14

### SALADS

 **GARDEN** Greens, tomato, carrot, cucumber, onion, crouton \$11 **GFA** Choice of: bleu cheese, ranch, honey mustard, 1000 island, olive oil & vinegar, Greek, zinfandel

 **SEA DOG CAESAR** Croutons, anchovies available upon request \$11 **GFA**

#### TAMARI-GLAZED BRUSSELS SPROUT

Sauteed cauliflower, mixed mushroom, snap peas, edamame, toasted sesame seed, maple tamari, garden greens \$14 **GFA**

**WILD BLUEBERRY GOAT** Spinach and greens, sunflower seed, pickled onion, crumbled goat cheese, fresh mint, wild blueberry vinaigrette \$14 **GFA**

#### MEDITERRANEAN STEAK AND ARTICHOKE\*

Romaine, feta, cucumber, tomato, onion, kalamata olive, Greek dressing, grilled steak & artichoke skewer, pita \$19

### SALAD ADD ONS


5 oz. pan-blackened chicken \$6  
5 oz. grilled chicken \$5  
steak & artichoke skewer\* \$9  
5 oz. pan-blackened haddock \$7  
grilled large shrimp \$9  
falafel \$6

4 oz. lobster meat \$22  
2 oz. lobster meat \$11  
4 oz. fried calamari \$6



## SPECIALTY SANDWICHES



All sandwiches served with a pickle and your choice of potato chips, French fries, sweet potato fries (+\$2), onion rings (+\$2).  Add a junior chowder to any sandwich (+\$4)

**LOBSTER ROLL** Lobster salad, butter grilled roll Reg \$MKT / Super \$MKT **GFA**+\$2

**GRILLED REUBEN** House-braised corned beef, sauerkraut, Swiss, Thousand Island. Turkey available \$16

**CALIFORNIA ROAST TURKEY BAGUETTE** Avocado, bacon, lettuce, tomato, mayo \$15 **GFA**+\$2

**PREMIUM STEAK & CHEESE** Onion, pepper, mushroom, American cheese \$16 **GFA**+\$2

**FRIED ATLANTIC HADDOCK** Lettuce, tomato, tartar sauce. Available pan-blackened with Cajun tartar \$16

**PAN-BLACKENED HADDOCK TACO** Shaved cabbage, avocado, pico de gallo, cilantro, serrano aioli \$16

**BUTTERMILK FRIED CHICKEN** House pickles, spicy ranch slaw \$15

**FALAFEL GYRO** Chopped tomato, feta, pickled red onion, cilantro, mint, cucumber, lettuce, tzatziki \$15



MUG CLUB MEMBERS  
GET 25% OFF THIS ITEM.

**GFA**

THIS ITEM CAN BE PREPARED  
GLUTEN-FREE, PLEASE TALK  
WITH YOUR SERVER.



# TASTY BURGERS



Our all-beef burgers are double 4 oz patties cooked medium-well with pickle and your choice of potato chips, French fries, sweet potato fries (+\$2), onion rings (+\$2) Add Caramelized Onions \$.50 | Bacon \$2 | Avocado \$2

**VEGGIE LIFE VEGAN BURGER** Red quinoa, gluten free breadcrumbs (rice flour), carrots, onions, green peppers, red peppers, celery, sunflower seeds, garlic, spices, vegan cheese \$16 **GFA**+\$2

**BEYOND BURGER** Plant-based, avocado, lettuce, tomato, garlic aioli \$16 **GFA**+\$2

**SEA DOG STACKER** American cheese, lettuce, tomato, signature sauce \$14 **GFA**+\$2

**VOLCANO STACKER** Sunny side up egg, pepper-jack cheese, spicy relish \$15 **GFA**+\$2

**BBQ BACON CHEDDAR STACKER** Cheddar, hickory bbq, onion crisp \$16



# PUB FARE



**FISH & CHIPS** Fresh Atlantic haddock, tartar, French fries and slaw \$19.5

**LARGE FRIED SHRIMP** French fries, cocktail sauce, tartar and slaw \$24

**STEAK TIPS POUTINE** Pan-seared tips, cheese curd, brown ale gravy, fries, onion crisps \$24

**CAJUN CHICKEN & SAUSAGE PASTA** Cajun, garlic and parmesan cream, roasted red pepper, grilled focaccia \$24

**LASAGNA** Sheet pasta, ground pork and beef, ricotta, provolone cheeses, marinara, garlic bread \$22

**ROASTED MEDITERRANEAN HADDOCK** Tomato, garlic, capers, Greek olive, lemony wine reduction, mashed potatoes and green beans \$25 **GFA**

Available Friday & Saturday While They Last

**STEAMED LOBSTER** Pound and a quarter, fries, slaw. Single / Double / Triple \$MKT

**LOBSTER FEAST** Clam chowder, Windjammer mussels, pound and a quarter lobster, fries, slaw and a pint of your favorite beer – root or ale \$MKT



# KIDS MENU



Kids meals include fountain soda, Capt'n Eli's root beer or milk, Oreo cookies

**KIDS CHEESEBURGER** French fries or carrots & celery \$9 **GFA**+2

**GRILLED CHEESE** French fries or carrots & celery \$8

**CHICKEN TENDERS** French fries or carrots & celery \$10

**HOT DOG** French fries or carrots & celery \$8

**PB&J** French fries or carrots & celery \$8

**MAC-N-CHEESE** French fries or carrots & celery \$9

**PASTA WITH BUTTER** \$8

**PASTA WITH MARINARA** \$9

**PASTA WITH MEATBALLS** \$10

## SIDE DISHES

French Fries \$6

Sweet Potato Fries \$8

Onion Rings \$8

Cole Slaw \$2.5 **GFA**

Demi Market Salad \$6 **GFA**

Demi Caesar \$7 **GFA**

Mac n'Cheese \$8

Green Beans \$6

Mashed Potato \$6



\* 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.

Food Allergens: We take food safety seriously. Please inform your server of any and all food allergies or sensitivities that you or any member of your party may have so that we can inform you of our food allergen policy. Note: Anyone with an allergy requiring an epi-pen must inform our staff and must be able to show they have an epi-pen available. Thank you for your understanding.