



APPETIZERS / SOUPS / SALADS

SOFT PRETZELS Baked with sea salt and served with our Pale Ale beer-cheese dip \$10

FRIED CHICKEN TENDERS Choose from Buffalo, hickory bbq, Maine blueberry bbq, or our honey mustard sauce
Reg \$11 / Lg \$18

BUFFALO CHICKEN WINGS Bone-in wings tossed with buffalo hot sauce or your choice of hickory bbq, Maine blueberry bbq, or our honey mustard sauce Reg \$11 / \$18

CRISPY CALAMARI Lightly fried calamari served with a zesty cherry pepper aioli \$10

FRIED PICKLE CHIPS Crispy fried dill chips served with our zesty cherry pepper aioli \$8

NEW ENGLAND CLAM CHOWDER A generous portion of our creamy clam and potato chowder
Cup \$8 **GFA**

CROCK OF BEEF & BEAN CHILI Slow-cooked beef and bean chili topped with shredded cheese and fresh salsa. Served with tortilla chips \$8

CROCK OF BLACK BEAN CHILI Bean and vegetable chili garnished with fresh salsa, shredded cheese and tortilla chips. Vegan preparation available \$8 **GFA**

STRAWBERRY & GOAT CHEESE Artisan greens, fresh strawberries, goat cheese, cucumber, tomato, sunflower seeds and Bermuda onion tossed with zinfandel vinaigrette \$11 **GFA**

GARDEN GREENS Topped with cucumbers, vine-ripened tomatoes, shredded carrots, Bermuda onion, and seasoned croutons with your choice of dressing \$8 **GFA**

CAESAR Chopped romaine lettuce with seasoned croutons and shredded parmesan. Available with anchovies \$9 **GFA**

GREEK SALAD WITH PITA Chopped romaine, tomato, cucumber, Kalamata olives, red onion, pepperoncini, and feta cheese topped with our grilled steak and artichoke kabob and tossed with greek dressing \$17 **GFA**

SALAD ADD ONS

Pan-Blackened Chicken \$4 GFA
Grilled Chicken \$4 GFA
Fried Chicken \$4
Fried Shrimp \$6
Pan Blackened Haddock \$6
2oz Lobster Salad \$8
Steak & Artichoke Skewer \$7.5

SPECIALTY SANDWICHES

All sandwiches and baskets served with your choice of potato chips, farm fries, sweet potato fries (+\$2), and pickle chips

CLASSIC REUBEN The classic Reuben with house braised corned beef, sauerkraut, Swiss and thousand island. Turkey available \$13

CALIFORNIA ROAST TURKEY BAGUETTE Hand-cut roasted turkey breast, avocado, bacon, lettuce tomato and mayo on fresh baguette \$13 **GFA** +\$1

STEAK & CHEESE Premium locally raised beef grilled with onions, peppers, mushrooms, and melted American cheese \$13 **GFA** +\$1

FRIED HADDOCK Atlantic fillet with lettuce and tomato and a side of tartar sauce. \$13 **GFA** +\$1

PAN BLACKENED HADDOCK Atlantic haddock with Cajun remoulade, lettuce and tomato \$13 **GFA** +\$1

GRILLED CHICKEN WRAP Chilled grilled chicken, bacon, avocado, romaine, garlic aioli in a spinach tortilla wrap \$13

LOBSTER ROLL BASKET Lobster salad in a butter grilled roll with your choice of side and a pickle \$19 **GFA** +\$1

TASTY BURGERS

SINGLE \$9

DOUBLE \$11

TRIPLE \$13

SEA DOG BURGER 4 oz. patties with American cheese, lettuce, tomato, and our signature burger sauce on the side

ADD: CARAMELIZED ONION \$2 / BACON \$3

Served with your choice of potato chips, farm fries, sweet potato fries (+\$2), and pickle chips

VEGGIE SWEET POTATO BURGER Our recipe made with pinto beans, rice, sweet potato, oats, pumpkin seeds, quinoa, and seasonings. Served with sliced avocado, crisp pickled vegetables, serrano aioli, lettuce, and tomato \$12 **GFA** +\$1

BEYOND BURGER 100% Plant Based burger with avocado, lettuce, tomato, and garlic aioli \$12

* 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. **GFA** This item can be prepared Gluten-free, please talk with your server.

ENTRÉES

FRIED HADDOCK FISH & CHIPS Premium Atlantic fillet served with farm fries and cole slaw \$16.5

MEAT & RICOTTA LASAGNA Traditional lasagna layered with sheet pasta, ground beef and pork, ricotta and provolone cheeses \$16

HOT OPENED-FACED TURKEY & GRAVY House roasted turkey with homemade gravy, mashed potato, our own stuffing braed, and cranberry sauce \$16

FRIED SHRIMP Wild-caught baby shrimp served with farm fries and cole slaw \$18

TUSCAN CHICKEN PASTA Seasoned chicken sautéed with roasted garlic, artichoke hearts and spinach. Tossed with penne and a light sundried tomato cream sauce \$19

BLUE CHEESE TIPS Grilled steak tips with mashed potato, broccoli, and crumbled blue cheese with balsamic reduction \$20

SIDE DISHES		Farm Fries \$5	Onion Rings \$6
Sweet Potato Fries \$5	Small Caesar \$5 GFA	Small Market Salad \$5 GFA	

BEVERAGES

BREWS

Draught
WINDJAMMER BLONDE
SUNFISH
BLUEPAW
DEEP STOWAGE IPA
INVADER PALE ALE
HAZELNUT PORTER

Cans
SEA DOG SELTZERS
 • BLUEBERRY
 • RASPBERRY
 • BLACK CHERRY
SHIPYARD - ISLAND TIME
SHIPYARD - FINDER
SHIPYARD - BICENTENNIAL

WINE

Whites
BELLA ITALIA PINOT GRIGIO \$6.5
GEAR BOX CHARDONNAY \$8
PROSECCO \$7

Reds
EL JAMON TEMPRANILLO \$8
PARKER STATION PINOT NOIR \$9
CHATEAU SOUVERAIN MERLOT \$7
GEARBOX CABERNET \$8
ARMONIA MALBEC \$9

HOUSE COCKTAILS

BARNEY'S BLOODY MARY \$8

BLUEBERRY SPRITZ – Stoli Blueberry, splash of Pom, soda water & fresh blueberries \$8

PAINKILLER – Pusser's Rum, coconut cream, orange and pineapple juices, topped with nutmeg \$8

MANGO TANGO - Ice Pik Vodka, Dekuyper Watermelon Pucker, Mango Puree, House Sour Mix \$8

RUBY RED MULE - Deep Eddy Ruby Red, Eli's Ginger Beer Fresh Lime \$8

SUNFISH MARGARITA - El Jimador Silver Tequila, triple sec, house crafted margarita mix & peach nectar topped with our own Sunfish Wheat Ale \$9

KIDS MENU

KIDS HAMBURGER \$5	MAC-N-CHEESE \$6
KIDS CHEESEBURGER \$6	PASTA WITH BUTTER \$5
GRILLED CHEESE \$5	PASTA WITH MARINARA \$6
TENDERS \$7	PASTA WITH MEATBALLS \$7

DESSERT

Cheesecake Surprise! \$6
Changes all the time

Homemade Stout Brownie \$3

Flourless Chocolate Cake \$6

SEA DOG

≈≈≈ BREWING CO. ≈≈≈

1 Bowdoin Mill Island #100, Topsham, ME 040861

207-725-0162

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