

SMALL PLATES & SOUPS

New England Clam Chowder // Creamy, delicious, New England style chowder served with oyster crackers. 6/9

Maine Lobster Bisque // Cream-based lobster bisque with tender lobster meat. 10

Island Time Mussels
Pan Steamed: with Island Time Session Ale, onion, garlic, and herbs and butter. **Classic Steamed:** in white wine, onions, garlic butter. 13

Ahi Tuna Poke // Sushi grade tuna tossed with avocado, sesame, soy, lime and sea salt. Served with tobiko, wontons and cucumber. 13

Crab Rangoon Dip // Zesty blend of crab, cream cheese and spices. Served warm with fried wonton chips. 12

Florida Smoked Fish Dip // House smoked amberjack, pickled anaheims served with saltines. 10

GREENS

Market // Fresh greens, grape tomato, cucumber, carrot, red onion and house made croutons. 5/8

Caesar // Chopped romaine lettuce with house made croutons and shredded parmesan. 5/8

Strawberry & Goat Cheese // Spinach and field greens, strawberries, goat cheese, red onion, cucumber, tomato and sunflower seeds tossed with Thai basil vinaigrette. 10

BLT Chop Salad // Mixed greens, kale, smoked chicken, applewood bacon, grape tomato, charred corn, chickpeas, roasted pepper, gorgonzola, citrus ginger vinaigrette. 13

Mediterranean Steak & Artichoke Salad // Grilled beef tips and artichoke hearts over chopped romaine with tomato, red onion, cucumber, feta and Greek dressing. 15

Mojito Shrimp Salad // Mixed greens, grilled shrimp, blueberries, feta, cucumber, radish, sea salt smoked almonds, mojito vinaigrette. 16

Salad Additions:
Grilled Chicken – 4
Grilled Shrimp – 8
Steak & Artichoke Skewer – 8

PUB FAVORITES

Brew House Jambalaya // A zesty dish made with Shipyard Monkey Fist IPA, shrimp, chicken, andouille sausage, peppers, onions, okra, garlic and tomatoes tossed with rice. Served with garlic bread. 18

Bayou Chicken Linguine // Sautéed chicken breast, andouille sausage, artichoke hearts, red pepper, spinach and cajun cream sauce tossed in linguine. 18

Wild Mushroom Ravioli // Port wine cream sauce, eggplant, wilted lemon arugula, goat cheese and toasted hazelnut. 18

Beer Braised Ribs // Dry rubbed and braised pork ribs, Maple Bacon Stout BBQ, Dakin jalapeno, cheddar and cajun onion straws. 20

NY Strip // Grilled 12 oz strip, smoked bourbon demi glaze, roasted garlic Yukon mash, grilled broccolini. 25

A LA CARTE SIDES

Sweet Potato Tots 6.00	Basket of Fries 4.00
Basket of Tater Tots 5.00	Market Vegetable 3.00
Grilled Broccolini 5.00	Roasted Garlic Yukon Mash 3.00
Baked Mac & Cheese 4.00	Cole Slaw 1.50

BURGERS & HAND HELDS

Our Angus ribeye beef blend burgers are served with your choice of fries, roasted garlic Yukon mash or coleslaw. Lettuce, tomato, onion and pickle served upon request. Any burger may be substituted with a veggie or a grilled chicken breast.

The Drunken Burger // Bourbon bacon jam, IPA braised onions, Sea Dog beer mustard and Dakin white cheddar on a brioche bun. 15

BBQ Burger // Applewood bacon, Maple Bacon Stout BBQ sauce, Dakin jalapeño cheddar and cajun onion straws. 14

Pub Burger // Available with white cheddar, swiss, havarti, crumbled blue or jalapeno cheddar cheese. 12

Black Bean Veggie Burger // A homemade veggie burger made with black beans, hominy, roasted poblano & red peppers topped with avocado, pickled vegetables and cherry pepper aioli. 10

Burger Add-Ons:
• Avocado \$2.00
• Applewood Bacon \$2.00
• Bourbon Bacon Jam \$1.00
• House Made Guacamole \$2.00
• IPA Braised Onions \$1.00
• Pickled Anaheim Peppers \$1.00

Lobster Roll // Classic recipe. Chunks of real Maine lobster, lettuce and mayo on a grilled sub roll. 20

Blackened Grouper Sandwich // Seared fresh gulf grouper filet, arugula, tomato, cilantro remoulade. 18

Cajun Fried Shrimp Po’ Boy // Lightly breaded fried shrimp served on a hoagie roll with lettuce, tomato and chipotle mayo. 14

Buffalo Chicken Sandwich // Buttermilk fried crispy chicken tossed in our house picante buffalo sauce and served with lettuce, tomato and bleu cheese dressing on a fresh baked kaiser roll. 12

727 Cheesesteak // House cut Angus beef with IPA braised onions, piquillo & cubanelle peppers, Dakin white cheddar and mojo garlic aioli. 13

Roasted Turkey Havarti // House roasted turkey breast with applewood bacon, havarti, arugula & roasted red pepper on ciabatta with caramelized fennel aioli. Available with grilled chicken. 13

Chicken Caesar Wrap // Caesar salad wrapped in a charred flour tortilla with fresh grilled chicken. 11

Blackened Mahi Tacos // Caribbean mahi with fresh tomato-avocado salsa, savoy cabbage, pickled anaheim peppers, poblano crema with lime-salted tortilla chips and house made salsa. 15

SEAFOOD

Fish & Chips // Lightly breaded fried Northern Cod served with French fries, coleslaw and house tartar sauce. 17

Fried Shrimp Dinner // Lightly breaded fried shrimp with French fries, coleslaw and cocktail sauce. 17

Lobster Mac & Cheese // Rotini tossed in a white cheddar seafood cream sauce with Maine lobster, roasted garlic and cheese crumb topping. 21

Crab Cakes // Two lump crab cakes served with a cucumber, red pepper salad and tamarind aioli. 20

Smothered Shrimp & Grits // Sautéed shrimp in a spicy seafood sauce with house smoked pork belly, bell peppers, green onion and stone ground cheese grits. 18

Blood Orange Salmon // Pan Seared Atlantic Salmon, citrus saffron rice, fennel, roasted tomato, grilled broccolini, blood orange reduction. 24

North Atlantic Scallop Risotto // Pan seared diver scallops, sweet pepper & leek risotto, grilled broccolini and citrus fig reduction. 24

Scampi with Mussels // A generous portion of mussels sautéed in whole butter, white wine, onion, parsley and garlic. 17 Substitute with shrimp. 20

TAKE OUT AVAILABLE AT ALL LOCATIONS

DRINKS



HAPPY HOUR

Mon - Fri 2pm - 6pm

\$4 Ice Pik and Select Call Liquors

\$4 All Drafts

\$6 Wines / Specialty Cocktails

\$7 All Starters & ½ Dozen Raw Bar

Featured Happy Hour Liquors

Ice Pik Vodka and 360 Vodka Flavors

Brokers Gin

Club Caribe Rum

Milagro Silver Tequila

Old Forester Bourbon

Grants Scotch

Sailor Jerry Spiced Rum

STARTERS

Pickle Chips // Golden fried pickle chips served with cherry pepper aioli. 8

Sea Dog Pretzels // Sea salt dusted pretzel sticks served warm with Sea Dog beer cheese dip. 8

Fried Calamari // Golden fried calamari served with tamarind aioli. 11

Buffalo Calamari // Tossed in our signature buffalo sauce and served with blue cheese dressing. 11

Beer Braised Chicken Quesadillas // Pulled chicken, Dakin jalapeño cheddar, IPA onions served with salsa and sour cream. 11
Add house made guacamole 2

Sea Dog Smoked Chicken Wings // Beer brined and slow smoked tossed in your choice of sauce: Picante Buffalo, Sriracha IPA, Thai Sweet Chili, or Maple Bacon Stout BBQ. Served with Ranch or Bleu Cheese dressing. 10

Chicken Tenders // Breaded tenders tossed in your choice of sauce: Picante Buffalo, Sriracha IPA, Thai Sweet Chili or Maple Bacon Stout BBQ. Served with Ranch. 10

Grilled Chicken Tenders // Marinated in an array of spices served with Caesar dressing and chipotle mayo. 10

Nachos // Fresh lime-salted corn tortillas baked with Dakin jalapeño cheddar, topped with fresh salsa, sour cream, black olives and pickled anaheim peppers. 10

With house made guacamole- Add \$2

With Ancho pulled pork – Add \$3

With beer braised chicken – Add \$3

Roasted Chile Hummus // Served with warmed naan, carrots, celery and cucumbers. 10

WINE

HOUSE WINES

glass bottle
Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel // \$5

BLONDES

Bogle Chardonnay \$8 \$28

Kendall Jackson Pinot Grigio \$9 \$32

Frenzy Sauvignon Blanc \$8 \$28

Day Owl Rose \$8 \$28

Fess Parker Riesling \$8 \$28

RED HEADS

Broadside Cabernet \$9 \$32

Hess Select Malbec \$9 \$32

De Loach Pinot Noir
“Heritage Reserve” \$8 \$28

Bogle Petite Sirah \$8 \$28

Hess Select Treo Red Blend \$9 \$32

BUBBLES

Korbel Brut Split \$9

Grandial Brut \$5 \$20

RAW BAR

Fresh Gulf Coast Oysters // Half dozen or full dozen served with cocktail and lemon. 10/19

Peel & Eat Shrimp // Half dozen or full dozen. Poached in Sunfish Wheat with cocktail and lemon. 9/16

SIGNATURE COCKTAILS

Sunburn Pain Killer // \$8

Siesta Key Toasted Coconut Rum, Real Coconut Syrup, pineapple juice, garnished with pineapple wedge, nutmeg

Wild Bluepaw Cooler // \$8

Ice Pik Vodka, Real Blueberry Syrup topped with Sea Dog Blueberry Wheat Ale and blueberries

Blood Orange Ancho Margarita // \$8 Glass / \$28 Pitcher

Milagro Silver Tequila, Ancho Reyes, fresh lime, Real Pineapple Syrup and topped with Shipyard Blood Orange Belgium Wheat Ale with salt and lime wheel

Dockside Blonde Mojito // \$8

Flor De Cana Rum, fresh lime, simple syrup, mint leaves, served with a mint bouquet and creole bitters

Cucumber Cooler // \$8

Crop Organic Cucumber Vodka, fresh lemon, simple syrup, fresh cucumber served over ice and topped with soda water and a cucumber wheel

Sunfish Sun-gria // \$8 Glass / \$28 Pitcher

Pineapple Stoli Crushed Vodka, Elderflower Liquor, simple syrup, pineapple juice, topped with Sea Dog Sunfish and a pineapple wedge

Maine Mule // \$8

Ice Pik Vodka topped with Captain Eli's Ginger beer, lime juice and garnished with mint bouquet

Lighthouse Lemonade // \$8

Hendricks Gin, Real Ginger Syrup, lemon juice, lemonade and topped with candied ginger

Sunset Smash // \$8

Michters Bourbon, fresh lemon, simple syrup, mint leaves, served over crushed ice and mint bouquet

Boca Ciega Baytini // \$8

Stoli Citrus Vodka, Blue Curacao, sour and Chambord and garnished with a lemon wheel



YOUR PERSONAL MUG AND MEMBERSHIP PERKS AT ALL LOCATIONS
EVERY MONDAY NIGHT: 6-7PM - \$3 DRAFTS 7PM - CLOSE - \$4 DRAFTS
EVERY FIRST MONDAY OF THE MONTH: FREE PLATED APPETIZER

**some restrictions apply*

ANNUAL MUG CLUB MEMBERSHIP \$75 ■ MEMBERSHIP RENEWAL \$60

JOINING IS EASY. JUST ASK YOUR SERVER FOR MORE INFO!

ALL SHIPYARD AND SEA DOG **\$6**