



GLUTEN-FREE MENU

STARTERS AND SOUPS

BREW PUB MUSSELS White wine, onions, garlic and butter **12**

HUMMUS Chickpea and olive relish, fresh veggies **9**

TUNA SASHIMI Sesame crusted and seared rare, with wasabi and ginger **12**

BLUE CORN NACHOS Fresh corn tortilla baked with cheese, topped with salsa, sour cream, black olives and fresh jalapeños **10** Add guacamole **3** With black bean chili **13**, With chicken **13**. Smaller size available

NEW ENGLAND CLAM CHOWDER A generous portion of our homemade creamy chowder **Cup 7 / Bowl 9**

BLACK BEAN CHILI Bean and vegetable chili garnished with fresh salsa, shredded cheese and tortilla chips. Vegan preparation available **6.5**

SALADS

Ranch, Bleu Cheese, 1000 Island, Balsamic, Basil Vinaigrette, Greek

MARKET Fresh greens, tomato wedges, cucumber, shredded carrots, red onion **8**

CAESAR Chopped romaine lettuce with shredded parmesan. Available with anchovies **8**

KALE & QUINOA Baby kale mixed with quinoa and honey pomegranate dressing, topped with sweet potatoes, beets, goat cheese and candied pecans **10**

STRAWBERRY & GOAT CHEESE Super greens, fresh strawberries, goat cheese, cucumber, tomato, sunflower seeds and onion tossed with basil vinaigrette **10**

Sautéed Calamari – 4 • Grilled Chicken – 4
Broiled Haddock – 6 • Steak & Artichoke Skewer* – 6.50 • Grilled Shrimp Skewer – 6
Tuna Steak* – 9 • Grilled Salmon* – 12

BLT & AVOCADO Grilled and smoked slab bacon, tomato, red onion, cucumber, fresh mozzarella, egg and avocado, romaine tossed with red wine vinaigrette **12**

MEDITERRANEAN STEAK & ARTICHOKE*

Grilled beef tip and artichoke kabob over chopped romaine topped with tomato edges, red onion, cucumber, feta cheese, and Greek dressing **13**

*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 foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods

SANDWICHES AND BURGERS

All sandwiches are served on a Gluten-free bun with your choice of side and a pickle. Some sides are an additional charge

Cole Slaw • Side salad • Caesar • Rice • Mashed Potato • Steamed Veggies

MAINE LOBSTER ROLL 100% fresh lobster meat, mayonnaise and leaf lettuce **MP**

GRILLED TERI TUNA* Grilled medium rare and served with wasabi mayo, pickled red onion and bibb lettuce **15**

CHICKEN BACON CHEDDAR Crisp Bacon and melted cheddar. Lettuce and tomato served upon request **13**

BROILED HADDOCK SANDWICH Haddock filet with a side of tartar sauce. Lettuce and tomato available upon request **13**

BLACKENED HADDOCK SANDWICH Cast iron seared Haddock filet with Cajun tartar. Lettuce and tomato available on request **13**

GRILLED TURKEY BURGER Served with cheddar and sliced avocado **12**

BASIC BURGER Available with American, cheddar, Swiss, crumbled bleu or pepper-jack cheese **11**

PIZZA

PLAIN CHEESE Red sauce, provolone, mozzarella and parmesan **10**

ADD TOPPINGS Tomato, onion, bell peppers, mushrooms, bacon, feta cheese, olives, chicken, pico de gallo, jalapeno, spinach, green chilies, bleu cheese crumbles. **1 each.**

ENTREES

COCOA RUBBED NEW YORK STRIP* 12 oz hand cut strip with bleu cheese compound butter, mashed potato and asparagus **26**

BAKED FISHERMAN'S PIE New England style with haddock, crab and shrimp topped with parmesan-cheddar mashed potatoes. Side market salad. **15**

BROILED HADDOCK WITH SAUTÉED TOMATO & CAPERS Broiled filet with a sautéed tomato, olive oil, garlic, lemon and caper sauce. House rice and seasonal vegetables **18**
Lunch portion **14**

PAN ROASTED ORANGE SALMON* Atlantic salmon served with an orange butter glaze, wild rice and roasted asparagus **19**

STEAMED MAINE LOBSTER With drawn butter, rice and cole slaw **MP**

SEA DOG BREWING CO.®



GLUTEN FREE MENU

A gluten free diet is a diet completely free of ingredients derived from gluten-containing cereals: wheat, barley, rye, and triticale, as well as the use of gluten as a food additive in the form of a flavoring, stabilizing or thickening agent. We have created a menu using gluten free ingredients with cooking procedures intended to be free of allergen cross contamination. However, the potential for cross contamination along the entire food chain starting with ingredient cultivation to eventual consumption makes it impossible for us to make a guarantee regarding the allergen content of any menu item.