

## DIPS, BEER SNACKS &amp; RAW BAR

**Sea Dog Baked Pretzels** // Warm salted pretzels with IPA mustard & beer cheese dip 8

**Shipyard Blood Orange Hummus** // Grilled Naan, carrots and celery 9

**Old School Florida Fish Dip** // House Smoked Wahoo with pickled peppers & Saltines 9

**Baked Spinach & Artichoke Dip** // Roasted garlic, three cheeses and herb focaccia crostini's 11

**Oysters by the Piece** // Raw or steamed with cocktail sauce MKT

**Peel & Eat Shrimp** // Served Hot tossed in butter & Old Bay spice or chilled & spiced with cocktail sauce MKT

## BOWLS &amp; GREENS

**New England Clam Chowder** // Garnished with crispy bacon 7

**Maine Lobster Bisque** // Finished with a splash of sherry & tender lobster meat 9

**Mixed Local Greens** // Grape tomatoes, cucumbers, red onions herb croutons & Sea Dog vinaigrette sm 4 reg 7

**Caesar Salad** // Herb-garlic focaccia croutons, shaved parmesan cheese & roasted garlic-lemon dressing sm 5 reg 9

**Strawberry & Goat Cheese** // Spinach and field greens, red onion, cucumber, tomato, sunflower seeds and balsamic vinaigrette 11

**Blackened Shrimp Cobb** // Romaine, bacon, roasted peppers & corn, avocado, jack cheese & chipotle-lime vinaigrette 15

**Salad Additions:** Lemon-Herb Grilled Chicken 7, Grilled Shrimp 8, Seared Scallops 10

## SMALL PLATES

**McCloskey's Oven Roasted Irish Meatballs** // The McCloskey family recipe, topped with fresh mozzarella and marinara sauce 9

**Export Beer Braised Chicken Quesadilla** // Roasted peppers, onions and chipotle crema 9

**Chicken Wings** // beer brined wings with choice of buffalo, blueberry bbq or asian bbq 10

**Baked Mac & Cheese** // Cavatappi pasta, house-made four cheese sauce and crispy thick cut bacon 10

**Crab Cakes** // whole grain mustard cream, chive oil and pickled veg 12

**Low Country Shrimp & Grits** // Sautéed shrimp, cheesy grits and crispy bacon 11

**Slow Roasted Pork Nachos** // Tortilla chips, Export Ale cheese sauce, jalapenos, tomato-avocado salsa and sour cream 10

**Blackened Fresh Fish Tacos** // With shaved cabbage slaw, tomato-avocado salsa and seasoned sour cream 10

**Sea Dog Meat & Cheese Board** // Selection of artisan cured meats, Maple-Bacon Beer Braised Bratwurst, cheese and garnishes 15

## FOR THE KIDS

Choice of fries, hand cut potato chips, or carrot sticks.

**Grilled Cheese** 5

**Chicken Tenders** 6

**Cheese Burger** 6

**Hot Dog** 5

**Mac and Cheese** 5

**Cheese Quesadilla** 5

## HANDHELDS &amp; BURGERS

All handhelds served with your choice of homemade rosemary fries or coleslaw. Lettuce, tomato & onion served upon request

**Slow Roasted Pulled Pork** // Slow roasted pork tossed in Sea Dog Blueberry BBQ, coleslaw & pickles served on a potato bun 11

**Sea Dog Cheesesteak** // shaved rib eye with roasted mushrooms, peppers, onions and beer cheese sauce 12

**Grilled Chicken Breast** // Swiss cheese, crispy bacon, lettuce, tomato, onion, avocado and honey mustard 12

**Fresh Mahi Sandwich** // Grilled or blackened with house made lemon-tartar sauce, lettuce, tomato & onion 15

**The Drunken Onion Beer Burger** // Ground Angus chuck & sirloin, drunken onion-bacon jam, blue cheese on a potato bun 15

**Sea Dog Pub Burger** // Fresh ground ribeye with lettuce, tomato, red onion and a potato bun 12

**Quinoa Vegetable Burger** // Quinoa & sautéed vegetable patty with roasted pepper relish 13

**ADD:** American, Cheddar, Blue, Goat Cheese or Export Ale Cheese Sauce \$1.00 • Drunken Onion-Bacon Jam \$2.00 • Roasted Pepper Relish \$2.00 • Applewood Bacon \$2.00 • Avocado \$2.00 • Pan Fried Egg \$1.00

## MAIN PLATES

**Chicken & Dumplings** // Pan roasted breast with potato gnocchi and summer vegetable succotash 18

**Asian BBQ Glazed Salmon** // Roasted cashew-quinoa slaw, edamame and ginger dressing 20

**Seafood Fettucine** // Shrimp, Crab, scallops, & mahi 22

**"Better Than Mom's" Meatloaf** // Wrapped in bacon with roasted garlic mash potatoes, spinach & tobacco onions 16

**Classic Fish & Chips** // Shipyard Export beer battered fresh North Atlantic Cod served with fries, slaw and lemon tartar sauce 17

**North Atlantic Scallop Risotto** // Pan seared fresh sea scallops with creamy roasted mushroom and spinach risotto 23  
Available as vegetarian 16

**Grilled Herb Marinated Flat Iron Steak** // Grilled onions, Sea Dog Steak Sauce and rosemary dusted fries 20

## SIDE SHOWS

**Homemade Rosemary French Fries** 4

**Roasted Garlic Whipped Mash** 4

**Spiced Potato Chips** 4

**Coleslaw** 3

**Vegetable Succotash** 5

**Garlic Spinach** 5

## MADE IN HOUSE "FROM SCRATCH" DESSERTS

**Warm Pretzel Bread Pudding, Vanilla Bean Ice Cream & Salted Caramel Sauce** 6

**Chocolate Stout Beer Brownie with Vanilla Bean Ice Cream** 6

**Garcia's Key Lime Pie** 6

**3 Scoops of Ice Cream** 5

TAKE OUT AVAILABLE AT ALL LOCATIONS

**Sea Dog Bangor**  
On the Penobscot River  
26 Front Street,  
Bangor, ME  
ph: 207-947-8009

**Sea Dog Camden**  
On Camden Harbor  
1 Main Street,  
Camden, ME  
ph: 207-230-1306

**Sea Dog South Portland**  
Near the Maine Mall  
125 Western Ave,  
South Portland, ME  
ph: 207-871-7000

**Sea Dog Topsham**  
On the Androscoggin River  
1 Bowdoin Mill Island,  
Topsham, ME  
ph: 207-725-0162

**Sea Dog North Conway**  
In the Washington Valley  
1976 White Mountain Hwy  
North Conway, NH  
603-356-0590

**Sea Dog Orlando**  
Near Disney World  
8496 Palm Parkway  
Orlando, FL  
321-329-5306

**Sea Dog Clearwater**  
Our Florida Brewery  
26200 US Hwy 19  
Clearwater, FL  
727-466-4916



# HAPPY HOUR

**Mon - Fri 4pm - 6:30pm,  
Late Night: 10pm - Midnight  
7 Days a Week  
Kitchen closes at 11:00 pm  
Sun - Thurs.**



## 1/2 PRICE SPECIALS ON SELECT BEER, WINE & WELLS



**Sea dog pretzel by the piece //**  
Export ale cheese sauce \$2 each

**Slow roasted pork nachos //** Tortilla chips, export ale cheese sauce, jalapenos, tomato-avocado salsa and sour cream \$5

**Two crispy chicken tenders //**  
Honey mustard dipping sauce \$4

**Slow roasted pork sliders //**  
Sea dog blueberry bbq sauce \$5

**Mcloskey's oven roasted  
Irish meatballs \$6**

**Brisket sliders //** served with  
garlic sauce \$5

**Cheese Fries with bacon //** Homemade  
rosemary french fries with export ale beer  
cheese and bacon \$5

**Pig in a blanket //** served with  
whole grain mustard \$6

**Sea dog daily flat bread //** ask server  
for details \$market

## WINES

Listed from Light to Bold

### BUBBLES

	Glass:	Bottle:
La Marca Prosecco	8	28
Champagne (J Roget)	7	22
Mimosa	7	

### WHITE

Canyon Road Chardonnay	7	22
Menage a Trois Moscato	7	22
Beringer White Zinfandel	7	22
Clos Du Bois Chardonnay	8	30
Cavit Pinot Grigio	8	30
Monkey Bay Sauvignon Blanc	8	30
Chateau St Michelle Reisling	7	25

### RED

Canyon Rd Cabernet	7	22
Canyon Rd Merlot	7	22
Canyon Rd Pinot Noir	7	22
Mark West Pinot Noir	8	30
Blackstone Merlot	8	30
Josh Cellars Cabernet	8	30
Diseno Malbec	8	30
Sangria	7	

## SIGNATURE COCKTAILS

### Strawberry Basil Lemonade \$8

Ice Pik vodka, strawberry puree and basil simple syrup

### Blood Orange Rita \$10

Sauza Blue Tequila and Solerno Blood Orange Liqueur shaken with margarita mix in a salt rimmed glass

### Maine Mule \$8

Ice Pik vodka and Eli's ginger beer topped with fresh mint leaves

### Mango Lemonade \$8

Ice Pik vodka, mango purée, lemonade and soda water

### Mango Mojito \$9

Mango purée, Bacardi light Rum, Sprite Mint and soda water

### Blueberry Rita \$10

Sauza Blue tequila, Cointreau, blueberries and margarita mix.

### White Peach Sangria \$8

Pinot Grigio and peach schnapps with fresh fruit and a splash of sprite

### Bad Dog \$10

Our own Long Island Iced Tea with a splash of Captain Eli's blueberry soda

### The Sea Spritzer \$9

Ice Pik Vodka, St. Elder flower liqueur, grapefruit juice, a touch of honey, garnished with rosemary

- Get your own personal mug and a guest mug at any of our other locations.
- More beer in your mug for the same price.
- Free Mug Club T-shirt with your membership.
- Special discounts on food and drinks.
- Free entree on your birthday.
- Mug Club loyalty program benefits.
- Great Mug Club member parties and events.
- \$50 sign up fee / \$40 annual membership renewal

# JOIN THE MUG CLUB



**Just ask your server for details on how to become a member. Its easy!**