

## DIPS, BEER SNACKS & RAW BAR

**Sea Dog Baked Pretzels** // Made from spent brew house grains with IPA mustard & beer cheese dip 8

**Chips and Caramelized Onion Dip** // Scratch potato chips 8

**Shipyard Blood Orange Hummus** // Sesame lavash crisps, carrots and celery 9

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

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

**Beer Braised Brats** // Drunken onion-bacon jam & whole grain mustard 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 2 ea.

## BOWLS & 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 12

**Blackened Shrimp Cobb** // Romaine, bacon, roasted peppers & corn, avocado, jack cheese & chipotle-lime vinaigrette 16

**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

**Sea Dog Chicken Wings** // Beer brined wings tossed with choice of: Classic Hot, IPA Sriracha, Asian BBQ or Sea Dog Blueberry BBQ. 12

**Crispy Rhode Island Calamari** // Breaded and flash fried rings tossed with toasted garlic, sweet & spicy peppers and parsley 13

**Mac & Cheese** // Cavatappi pasta, house-made four cheese sauce and toasted bread crumbs 10 with Maine Lobster add 9

**Low Country Shrimp & Grits** // Sautéed shrimp, cheesy grits and crispy bacon 14

**Slow Roasted Pork Nachos** // Tortilla chips, Export Ale cheese sauce, jalapenos, tomato-avocado salsa and sour cream 13

## SIDE SHOWS

<b>Homemade Rosemary French Fries</b>	<b>5</b>
<b>Roasted Garlic Whipped Mash</b>	<b>4</b>
<b>Spiced Potato Chips</b>	<b>6</b>
<b>Maple Sweet Mash</b>	<b>5</b>
<b>Sautéed Garlic Spinach</b>	<b>5</b>
<b>Grilled Asparagus</b>	<b>5</b>
<b>Coleslaw</b>	<b>3</b>
<b>Toasted Almond Barley Pilaf</b>	<b>4</b>

## HANDHELDS & 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 brioche bun 11

**Fresh Mahi Sandwich** // Grilled or blackened with house made lemon-tartar sauce, lettuce, tomato & onion 14

**Cheesesteak "wit" Beer Wiz** // Shaved rib eye, with roasted mushrooms, peppers, onions and beer cheese sauce 12

**"Down East" Maine Lobster Roll** // Maine Lobster meat tossed in classic lemon mayo served in a top traditional loader bun 19

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

**Blackened Fresh Mahi Fish Tacos** // With shaved cabbage slaw, tomato-avocado salsa and seasoned sour cream 13

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

**Sea Dog Pub Burger** // Fresh ground ribeye with lettuce, tomato, red onion and toasted brioche 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

**Pan Roasted Chicken Breast** // Sea Dog Blueberry BBQ glaze, maple sweet potato mash and garlic spinach 19

**Asian BBQ Glazed Salmon** // Roasted cashew-quinoa slaw, edamame and ginger dressing 24

**Fresh Caught Florida Mahi** // Toasted almond barley pilaf, grilled asparagus and Blood Orange glaze 25

**"Better Than Mom's" Meatloaf** // Wrapped in bacon with roasted garlic mash potatoes, spinach & tobacco onions 18

**North Atlantic Scallop Risotto** // Pan seared fresh sea scallops with creamy roasted mushroom and spinach risotto 25

**Grilled Herb Marinated Flat Iron Steak** // Grilled onions, Sea Dog steak sauce and homemade rosemary dusted fries 24

**Classic Fish & Chips** // Shipyard Export beer battered fresh North Atlantic Cod served with fries, slaw and lemon tartar sauce 19

## FOR THE KIDS

Includes fries, soft drink and a sweet treat

<b>Grilled Cheese</b>	<b>7</b>	<b>Mac and Cheese</b>	<b>8</b>
<b>Chicken Tenders</b>	<b>8</b>	<b>Cheese Quesadilla</b>	<b>7</b>
<b>Cheese Burger</b>	<b>9</b>	<b>Add Chicken</b>	<b>2</b>
<b>Hot Dog</b>	<b>7</b>		

## MADE IN HOUSE "FROM SCRATCH" DESSERTS

<b>Warm Pretzel Bread Pudding, Vanilla Bean Ice Cream &amp; Salted Caramel Sauce</b>	<b>9</b>
<b>Key Lime Pie</b>	<b>8</b>
<b>Carrot Cake</b>	<b>9</b>
<b>Warm Chocolate Stout Brownie with Vanilla Bean Ice Cream</b>	<b>8</b>
<b>Kids Cookie Dough Brownie</b>	<b>7</b>

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,

Sat - Sun 1pm - 5pm

Late Night: 10pm - 12am

7 Days a Week



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



**OYSTERS .75¢**

**PEEL N EAT SHRIMP .75¢**



## 1/2 off APPS

**Sea Dog Chicken Wings \$6 ~~\$12~~**  
Beer brined wings tossed with choice of:  
Classic Hot, IPA Sriracha, Asian BBQ or Sea  
Dog Blueberry BBQ.

**Slow Roasted Pork Nachos \$6.50 ~~\$13~~**  
Tortilla chips, Export Ale cheese sauce, jala-  
penos, tomato-avocado salsa and  
sour cream.

**Baked Spinach &  
Artichoke Dip \$5.50 ~~\$11~~**  
Roasted garlic, three cheeses  
and herb focaccia crostinis

**Shipyard Blood Orange  
Hummus \$4.50 ~~\$9~~**  
Sesame lavash crisps, carrots and celery.

**McCloskey's Oven Roasted Irish  
Meatballs \$4.50 ~~\$9~~**  
The McCloskey family recipe, topped  
with fresh mozzarella and marinara sauce

**Sea Dog Baked Pretzels \$4 ~~\$8~~**  
Made from spent brew house grains  
with IPA mustard & beer cheese dip

**New England  
Clam Chowder \$3.50 ~~\$7~~**  
garnished with crispy bacon

**Maine Lobster Bisque \$4.50 ~~\$9~~**  
Finished with a splash of sherry &  
tender lobster meat

**Mixed Local Greens \$3.50 ~~\$7~~**  
Grape tomatoes, cucumbers, red onions  
herb croutons & Sea Dog vinaigrette

**Caesar Salad \$4.50 ~~\$9~~**  
Herb-garlic focaccia croutons,  
shaved parmesan cheese & roasted  
garlic-lemon dressing

**Chips and Caramelized  
Onion Dip \$4 ~~\$8~~**  
Scratch potato chips

**Old School Florida  
Fish Dip \$4.50 ~~\$9~~**  
House Smoked Wahoo with  
pickled jalapenos & Saltines.

**Export Beer Braised  
Chicken Quesadilla \$4.50 ~~\$9~~**  
Roasted peppers, onions and  
chipotle crema.

## 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 Mojto \$9**  
Mango purée, Bacardi light Rum, Sprite  
Mint and soda water

**Rita Spice \$10**  
Sauza blue tequila, Cointreau, fresh  
cucumber, jalapeño 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, gar-  
nished 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

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

