

Today's Ocean Catch

CHOOSE YOUR FISH:

Grouper \$28, Mahi \$24, Yellowfin Tuna \$29
Sea Scallops \$28, Catch of the Day \$MP

CHOOSE YOUR PREPARATION

GRILLED, BLACKENED, OR PAN SEARED Served with boursin yukon mashed potatoes and fresh vegetables. *May be topped with your choice of sauce: Beurre Blanc, Blood Orange reduction, Spicy Diablo or Basil Parmesan Cream.*

SHANGHAI STYLE Served over a bed of lemon sticky rice with sauteed spinach, drizzled with our house made ponzu sauce.



SMALL PLATES & SOUPS

MAINE LOBSTER BISQUE Cream based lobster bisque with tender lobster meat \$8 / 16

NEW ENGLAND CLAM CHOWDER Creamy, delicious New England style chowder served with oyster crackers \$7.50 / 11

SOUP DU JOUR \$6 / 9

FRESH GULF COAST OYSTERS Half dozen or full dozen served raw with cocktail and lemon \$11 / 20 **GFA**

MUSSELS PROVENÇALE PEI mussels, tomato, onion, garlic, herbs and butter in a tomato white wine broth \$14

WALT'S AHI TUNA POKE Sushi grade raw tuna tossed with avocado, ginger soy dressing, topped with sesame seeds and a sriracha drizzle. Served with wontons and cucumber \$14 **GFA**

CRAB RANGOON DIP Zesty blend of crab, cream cheese and spices. Served warm with fried wonton chips \$14 **GFA**

FLORIDA SMOKED FISH DIP House smoked mahi, house pickled peppers, served with saltines \$11 **GFA**



GREENS

MARKET Fresh greens, grape tomato, cucumber, carrot, red onion and house made croutons \$5 / 8 **GFA**

CAESAR Chopped romaine lettuce with house made croutons and shredded parmesan \$5 / 8 **Add anchovy +\$2 GFA**

STRAWBERRY & GOAT CHEESE Mixed greens, strawberries, goat cheese, red onion, cucumber, tomato and sunflower seeds with Thai basil vinaigrette \$12 **GFA**

BLT CHOP SALAD Romaine, mixed greens, applewood bacon, chicken grape tomato, garbanzo beans, charred corn and blue cheese crumbles with citrus vinaigrette \$14 **GFA**

MEDITERRANEAN STEAK & ARTICHOKE SALAD Grilled beef tips and artichoke hearts over chopped romaine with tomato, red onion, cucumber, feta and Greek dressing. Served with breadsticks \$18 **GFA**

OCEAN COBB SALAD Lump crab meat, shrimp, lobster, mixed greens, boiled egg, avocado, grape tomato and cucumber with King Louie dressing. Served with breadsticks. \$26 **GFA**

SALAD ADD ONS

Grilled chicken \$4	Grilled Mahi \$12
Grilled shrimp \$8	Grouper \$14
Steak & Artichoke Skewer \$8	Lobster \$20
	Crab meat \$14

Salad Dressings: Thai Basil Vinaigrette, Buttermilk Ranch, Greek, Blue Cheese, Honey Mustard, Caesar, Citrus Vinaigrette, King Louie, Olive Oil and Vinegar, Balsamic Vinaigrette



PUB FAVORITES

BAYOU CHICKEN LINGUINE Sauteed chicken breast, andouille sausage, artichoke hearts, red pepper, arugula and Cajun cream sauce, tossed in linguine \$19 **Add shrimp +\$8**

WILD MUSHROOM RAVIOLI Port wine cream sauce, eggplant, wilted lemon arugula, goat cheese and toasted hazelnut \$18 **Add steak and artichoke skewer +\$8 / Add grilled chicken +\$4 Add grilled shrimp +\$8**

BEER BRAISED RIBS Dry rubbed and braised pork ribs, Sea Dog Blueberry BBQ, chargrilled street corn and fries \$22

CAPT'N ELI'S FILET 8 oz Grilled Filet Mignon, Bearnaise sauce, Boursin Yukon mash, grilled asparagus \$28 **Add shrimp scampi +\$8 Add lobster scampi +\$20 GFA**

A LA CARTE SIDES

SWEET POTATO CASSEROLE \$6
BASKET OF TATER TOTS \$5
GRILLED ASPARAGUS \$5

BAKED MAC & CHEESE \$6
BASKET OF FRIES \$5
MARKET VEGETABLES \$4

BOURSIN YUKON MASH \$4
COLE SLAW \$2.50
ONION RINGS \$5

CHARGRILLED STREET CORN \$5
GARLIC BREAD STICKS \$3
SAUTEED SPINACH \$4



BURGERS & HANDHELDS

Our certified angus beef burgers and sandwiches are served with your choice of fries or coleslaw. Lettuce, tomato, onion and pickle served upon request. Add a junior chowder to any sandwich for \$4. Substitute gluten free bun \$2 or flour tortilla as a wrap \$1. Substitute onion rings or tator tots \$2.

LOBSTER ROLL Classic recipe. Chunks of real Maine lobster, lettuce and mayo on a grilled New England style roll \$MP / Super \$MP **GFA**

CRAB ROLL Served with lettuce and mayo on a grilled New England style roll \$MP / Super \$MP **GFA**

THE DRUNKEN BURGER Bourbon bacon jam, Export Ale onions, Sea Dog beer mustard and Dakin white cheddar on a brioche bun \$12

BBQ BURGER Applewood bacon, Sea Dog Blueberry BBQ sauce, white cheddar and Cajun onion ring \$13 **GFA**

PUB BURGER Available with American, white cheddar, swiss, fontina or pepper jack \$11 **GFA**

BEYOND BURGER Plant-based grilled patty served with lettuce, tomato, onion and portobello mushroom on a gluten free bun with chipotle mayo on the side \$14 **GFA**

THE BARNEY BURGER Applewood bacon, American cheese, and Sea Dog "signature sauce" \$12

BURGER ADD ONS

Avocado \$2	Portobello Mushrooms \$2
House Made Guacamole \$2	Shipyard Export Ale Onions \$1
Applewood Bacon \$2	Bourbon Bacon Jam \$1
	Pickled Jalapeños \$1

BLACKENED GROUPE SANDWICH Seared fresh gulf grouper filet, arugula, tomato, cilantro remoulade \$22 **GFA**

BLACKENED MAHI TACOS Caribbean mahi with fresh tomato avocado salsa, savoy cabbage, pickled jalapeños, poblano crema with lime-salted tortilla chips and house made salsa \$17

CALI WRAP Grilled chicken, avocado salsa, bacon, fresh greens and buttermilk ranch wrapped in a warm flour tortilla \$14 **Substitute shrimp +\$4**

CHICKEN FONTINA Herb marinated grilled chicken breast with applewood bacon, fontina, arugula & roasted red pepper on an kaiser roll with basil pesto aioli \$14 **GFA**

727 CHEESESTEAK Shaved ribeye with Export Ale onions, piquillo & cubanelle peppers, Dakin white cheddar and mojo garlic aioli \$14

BUFFALO CHICKEN SANDWICH Buttermilk fried, grilled or blacked chicken tossed in Mama Lil's Buffalo sauce and served with lettuce, tomato, and your choice of blue cheese or ranch on a fresh baked Kaiser roll \$14 **GFA**

ISLANDER VEGGIE WRAP Arugula, diced tomato, red onion, cucumber, avocado, goat cheese, garbanzo beans and balsamic vinegar glaze wrapped in a charred flour tortilla \$10 **Add chicken +\$2 / Add shrimp +\$4**



SEAFOOD

LOBSTER MAC & CHEESE Cavatappi tossed in a gouda cheddar seafood cream sauce with Maine lobster, roasted garlic and cheese crumb topping \$26

FISH & CHIPS Lightly breaded fried Northern Cod served with French fries, coleslaw and house tartar sauce \$19

FRIED SHRIMP DINNER Lightly breaded fried shrimp with French fries, coleslaw and cocktail sauce \$19

SMOTHERED SHRIMP & GRITS Sauteed shrimp in a seafood cream sauce with house smoked pork belly, bell peppers, green onion and stone ground cheese grits \$19 **GFA**

SEAFOOD FRA DIAVOLO PEI mussels, shrimp, grouper, andouille sausage, grape tomato and goathorn peppers tossed in linguine with our spicy diablo sauce \$24 **GFA**

PESTO SEAFOOD LINGUINE Gulf grouper and shrimp, roasted tomato, asparagus, yellow bell pepper and parmesan pesto cream sauce \$24



HAPPY HOUR

MON - FRI • 2PM - 6PM

3-2-1 \$3 OFF ALL STARTERS & A DOZEN OYSTERS
3-2-1 \$2 OFF SIGNATURE COCKTAILS, WINES & BUBBLES
\$1 OFF ALL DRAFTS

FEATURED HAPPY HOUR LIQUORS - \$5
ICE PIK VODKA
PAPA'S PILAR BLONDE & DARK RUMS
OLD ST. PETE SPICED & RITIOUS RUM
6 O'CLOCK GIN
HERRADURA SILVER & REPOSADO TEQUILA
VILLA ONE SILVER & REPOSADO TEQUILA
OLD FORSTER BOURBON
SLANE IRISH WHISKEY.



STARTERS

PICKLE CHIPS Golden fried pickle chips served with cherry pepper aioli \$10

SEA DOG PRETZELS Sea salt dusted pretzel sticks served warm with Sea Dog beer cheese dip \$10

FRIED CALAMARI Golden fried calamari served with tamarind aioli \$13

BUFFALO CALAMARI Drizzled with Mama Lil's Buffalo sauce and served with blue cheese dressing \$13

PEPE'S CANTINA TRIO - Charred tomato salsa, guacamole, and "Our House" queso served with fresh lime salted corn tortilla chips \$14

SEA DOG SMOKED CHICKEN WINGS Slow smoked tossed in your choice of sauce: Mama Lil's Buffalo, Jamaican Jerk, Thai Sweet Chili, Sea Dog Blueberry BBQ or Hot Garlic Parmesan. Served with ranch or blue cheese dressing. All flaps or all drums +\$2 / Extra sauce +\$.50
6 wings \$10 / 12 wings \$18

CHICKEN TENDERS & FRIES Breaded tenders tossed in your choice of sauce: Mama Lil's Buffalo, Jamaican Jerk, Thai Sweet Chili, Sea Dog Blueberry BBQ or Hot Garlic Parmesan. Served with ranch or blue cheese dressing \$13

NACHOS Fresh lime salted corn tortillas topped with our house made Cantina queso, avocado salsa, lettuce and cotija cheese, sour cream and jalapenos \$11 **Add house made guacamole +\$2**
Add Ancho pulled pork +\$3
Add birria chicken +\$3

MCCLOSKEY'S OVEN ROASTED IRISH MEATBALLS The McCloskey family recipe, topped with fresh mozzarella and marinara sauce and a side of warm breadsticks \$13

CHEESE CURDS A hearty portion of white cheddar cheese curds from our local dairy, breaded and fried and served with house marinara sauce \$9

MARGHERITA FLATBREAD Topped with fresh mozzarella from our local dairy, tomato, basil and drizzled with a balsamic reduction \$11

BASKET OF BREADSTICKS 6 warm sourdough garlic breadsticks served with a side of marinara \$8



WINE

HOUSE WINES

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio \$6 / glass

BLONDES

	glass	bottle
Kendall Jackson Chardonnay CA	\$9	\$34
Josh Cellars Chardonnay CA	\$11	\$40
Josh Cellars Pinot Grigio CA	\$12	\$42
Frenzy Sauvignon Blanc NZ	\$9	\$34
Dunham Cellars Rose WA	\$10	\$38
Dunham Cellars Reisling WA	\$10	\$38

REDHEADS

Pendulum Cabernet WA	\$11	\$40
Josh Cellars Cabernet CA	\$13	\$44
Josh Cellars Merlot CA	\$13	\$44
Josh Cellars Pinot Noir CA	\$14	\$48
Josh Cellars Red Blend CA	\$13	\$44
Castoro Estate Red Zin CA	\$9	\$34
Dunham Syrah WA	\$14	\$48

BUBBLES

Korbel Brut Split	\$9	
Casa Dei Faveri Cuvee Brut	\$6	\$24
Zonin Prosecco Split	\$8	
Josh Prosecco Rose	\$12	\$42

N/A BEVERAGES

FEATURING:



ALL NATURAL
PRESERVATIVE FREE
GLUTEN FREE
CAFFEINE FREE

Cola, Diet Cola, Lemon-Lime, Root Beer, Orange, Black Cherry, Cream Soda, Lemonade \$3 (Mix & Match 4 packs \$8)

Zephyrhills Spring Water \$3

San Pellegrino Water \$4.5



DESSERTS

KEY LIME SUPREME A perfect blend of sweet and tart, winner of "Florida Key's Finest Key Lime Pie" seven years in a row \$8

CHOCOLATE THUNDER CAKE A decadent layer cake served with raspberry coulis and whipped cream \$8

SKILLET COOKIE Warm, gooey peanut butter cookie topped with vanilla bean ice cream, caramel & chocolate sauce, and whipped cream. \$8

S'MORES BROWNIE SUNDAE Graham cracker, fudge brownie and marshmallow oven baked served warm with vanilla bean ice cream, chocolate & caramel sauce, candied pecans and whipped cream \$8

ADD SCOOP OF ICE CREAM \$2



COCKTAILS

SUNBURN PAIN KILLER \$9 Local Siesta Key Toasted Coconut Rum, real coconut syrup and pineapple juice. Garnished with a pineapple wedge and nutmeg. Served frozen or on the rocks. **Add a floater \$2** - Papa's Pilar dark rum or Righteous Rum 88 proof.

SHIPWRECKED RUM RUNNER \$9 Papa's Pilar dark and blonde rums, blackberry brandy, banana liqueur, pineapple juice, orange juice and grenadine. Garnished with a cherry and an orange. Served frozen or on the rocks. **Add a floater \$2** - Papa's Pilar dark rum / Righteous Rum 88 proof.

CUCUMBER COOLER \$9 Stolli Cucumber vodka, fresh lemon juice, and simple syrup, topped with soda water. Garnished with a cucumber wheel.

LIGHTHOUSE LEMONADE \$9 6 O'Clock gin, real ginger syrup, fresh lemon juice and lemonade. Garnished with candied ginger and a lemon.

MAINE MULE \$9 Our very own Ice Pik vodka and lime juice, topped with Captain Eli's ginger beer. Garnished with a mint bouquet. Available flavors // Blueberry, Strawberry, Mango.

DOCKSIDE MOJITO \$9 Papa's Pilar blonde rum, fresh lime juice, simple syrup, mint leaves and soda water. Available flavors // Blueberry, Coconut, Strawberry, Mango.

WATERMELON GARDEN MARGARITA \$9 Villa One silver Tequila, fresh watermelon and lemon juice, simple syrup and cucumbers. Garnished with basil and a salted rim.

BLUEBERRY LEMONDROP TINI \$9 Stolli Blueberry vodka, blueberry real, fresh lemon juice and a splash of Captain Eli's lemon lime soda. Garnished with a sugar rim, blueberries and a lemon.

MANGO MAI TAI \$9 Papa's Pilar blonde rum, orange curacao, orgeat, mango real and fresh lime juice. Garnished with a pineapple and a cherry. Served frozen or on the rocks. **Add a floater \$2** - Papa's Pilar dark rum/Righteous Rum 88 proof.

TREASURE ISLAND RUM PUNCH \$9 Old St. Pete's local coconut and spiced rums, pineapple and orange juice with a splash of grenadine. Garnished with a pineapple, orange and a cherry. **Add a floater \$2** - Papa's Pilar dark rum/Righteous Rum 88 proof.

CARAMEL COFFEE PINA COLADA \$9 Local Siesta Key toasted coconut and coffee rums, caramel and Zing Zang pina colada mix. Served frozen with a toasted coconut rim. **Add a floater \$2** - Papa's Pilar dark rum/Righteous Rum 88 proof.

BLOOD ORANGE MARGARITA \$9 Herradura Silver tequila, blood orange puree, cold press agave, fresh lime juice and sweet and sour. Garnished with lime and a salted rim. Served frozen or on the rocks.

SKINNY MARGARITA \$9 Herradura Silver tequila, cold pressed agave and fresh lime juice. Garnished with a lime and salted rim.

WILD ROOTS MARTINIS \$9
- Pick your roots -
Pear - Pear vodka, Elderflower, fresh lemon and simple.
Peach - Peach vodka, lime juice, cranberry and orange juice.
Raspberry - Raspberry vodka, fresh lime juice and simple syrup.
Cherry - Cherry vodka, Elderflower and fresh lime juice.

VISIT US ONLINE TO SEE ALL OF OUR LOCATIONS IN FLORIDA AND NEW ENGLAND • SEADOG BREWING.COM

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.

FOOD ALLERGENS: WE TAKE FOOD SAFETY SERIOUSLY. PLEASE INFORM YOUR SERVER OF ANY AND ALL FOOD ALLERGIES OR SENSITIVITIES THAT YOU OR ANY MEMBER OF YOUR PARTY MAY HAVE SO THAT WE CAN INFORM YOU OF OUR FOOD ALLERGEN POLICY.

THIS ITEM CAN BE PREPARED GLUTEN-FREE, PLEASE TALK WITH YOUR SERVER