



BREAKFAST

Served Mon.-Thurs. 8-11am, Fri.-Sun. 8am-1pm

- EGGS BENEDICT** Two poached eggs, Canadian bacon on an English muffin topped with citrus Hollandaise sauce. 15
- LOBSTER BENEDICT** Tender chunks of lobster meat warmed in drawn butter with tomato on an English muffin topped with two poached eggs, citrus Hollandaise sauce. Served with potatoes. 26
- BREAKFAST BURRITO** Scrambled eggs, peppers, onions, breakfast potatoes, bacon and pepper jack cheese rolled in a large flour tortilla and served with sour cream and salsa. 13
- SUNRISE SAMMY** Thick sliced Texas toast, two fried eggs, cheddar cheese, applewood bacon, tomato, avocado and a cherry pepper aioli, served with breakfast potatoes. 14
- COUNTRY BREAKFAST** Two eggs scrambled or fried, breakfast potatoes or fruit and your choice of two slices of applewood smoked bacon or sausage. Served with toast (wheat, white, rye). 14
- BREAKFAST BOWL** Homemade biscuit covered with potatoes, sausage gravy, choice of bacon or sausage, eggs cooked to order and blended cheese on top. 14
- CHICKEN & WAFFLES** Crisp vanilla malted waffle topped with fried chicken. Served with pure Vermont syrup. 16
- STEAK & EGGS** 10 oz. sirloin cooked to order served with eggs any style, breakfast potatoes, and choice of wheat, white or rye toast. 22
- HANGOVER BURGER** Half-pound Angus beef patty topped with bourbon bacon jam, American cheese and a fried egg. Served with potatoes. 16
- SHRIMP & GRITS** Sautéed shrimp in a seafood cream sauce with house smoked pork belly, bell pepper, green onion and cheese grits. 22 **GFA**
- BIG MOMMA'S BISCUITS & GRAVY** Two buttermilk biscuits smothered in homemade sausage gravy. 13
- AVOCADO TOAST** Thick multigrain toast topped with avocado, bacon, red onion, tomato and goat cheese. Served with two eggs scrambled or fried. 14
- BERRY BERRY BELGIAN WAFFLE** Topped with fresh berries, powdered sugar, and whipped cream. Served with pure Vermont maple syrup. 12
- Substitute Pecan Waffle. 14

Soups

- MAINE LOBSTER BISQUE** Cream-based lobster bisque with tender lobster meat. 9/16
- NEW ENGLAND CLAM CHOWDER** Creamy, delicious New England style chowder served with oyster crackers. 7/12
- EXPORT ALE CHILI** Beans, ground beef, onions, diced tomatoes flavored with our flagship beer. 5/8

SALADS

Citrus Vinaigrette, Fig Balsamic, Thousand Island, Ranch, Greek, Blue Cheese and Italian dressing.

- MEDITERRANEAN STEAK SALAD** Filet tip skewer over chopped romaine with tomato, red onion, cucumber, feta, and black olives tossed in Greek dressing. 22 **GFA**
- BLT GRILLED CHICKEN SALAD** Chopped romaine, grilled chicken, tomato, garbanzo beans, charred corn, bacon and blue cheese crumbles with citrus vinaigrette. 18 **GFA**
- MARKET GREENS** Fresh seasonal greens, tomato, cucumber, carrot, red onion and house-made croutons. 5/8 **GFA**
- CAESAR** Chopped romaine lettuce with house-made croutons and parmesan. 12 Add anchovies +4 **GFA**
- SPINACH & GOAT CHEESE SALAD** Baby spinach, strawberry, goat cheese, red onion, cucumber, tomato, dried cranberries, tossed in a balsamic fig dressing and topped with candied pecans. 16 **GFA**
- CAPRESE SALAD** Fresh basil, mozzarella, red onion, tomato, and drizzled with balsamic fig dressing. 14 **GFA**

ADD Grilled Chicken +6 | Shrimp +9 | Steak Tips +12
Mahi, Grouper, Lobster or Lump Crab MP

SPECIALTY SANDWICHES

- LOBSTER REUBEN** Maine lobster, sauerkraut, Swiss cheese and Thousand Island dressing on rye Texas toast (or substitute grouper). MP
- ITALIAN SUB** Ham, hot capicola, pepperoni, lettuce, tomato, red onion and banana peppers, provolone cheese, zesty Italian dressing served on a toasted hoagie. 14
- 727 CHEESESTEAK** Shaved ribeye with Export Ale onions, peppers, provolone, and mojo garlic aioli. 15
- BLACKENED GROUPEL SANDWICH** Seared fresh Gulf grouper filet, arugula, tomato, cilantro remoulade. MP **GFA**
- LOBSTER ROLL** Classic recipe. Chunks of real Maine lobster, lettuce and lobster aioli on a grilled New England style roll. MP **GFA**
- SUPER LOBSTER ROLL** Double the classic. MP **GFA**
- BLACKENED SEAFOOD TACOS** Fresh blackened seafood with avocado salsa, savoy cabbage, pickled jalapeños, poblano crema. Served with lime-salted tortilla chips and house-made salsa. Mahi 18 | Shrimp 19 | Grouper 22

TASTY BURGERS

All burgers are certified Black Angus 1/2 lb. beef served with fries or coleslaw on a brioche bun. (Lettuce, tomato, onion, pickle on request.)
Gluten-free bun +3 Substitute sides: tater tots +3, onion rings +4, sweet potato waffle fries +4

- PUB BURGER** Available with American, cheddar, Swiss, provolone or pepper jack. 14 **GFA**
- BARNEY BURGER** Applewood bacon, American cheese and Sea Dog signature sauce. 15 **GFA**
- THE DRUNKEN BURGER** Bourbon bacon jam, Export Ale onions, Sea Dog beer mustard and provolone. 15 **GFA**
- BBQ BURGER** Applewood bacon, Sea Dog Blueberry BBQ sauce, cheddar cheese, and an onion ring. 16
- SEA DOG DOUBLE STACKER** Two 1/4 pound Black Angus patties stacked with American cheese, lettuce, onion, pickle and our signature sauce. 15 **GFA**
- SOUTHWEST BLACK BEAN BURGER** House-made black bean burger topped with arugula, avocado salsa and cherry pepper aioli. 14

ADD Guacamole +3 | Applewood Bacon +3 | Portobello Mushrooms +3
Bourbon Bacon Jam +3 | Shipyard Export Ale Sautéed Onions +1

PICK-A-CHICKEN SANDWICH

- PUB GRILLED CHICKEN** Available with American, cheddar, Swiss, provolone, or pepper jack. 14 **GFA**
- BUFFALO CHICKEN SANDWICH** Buttermilk fried chicken tossed in hot Buffalo sauce and served with lettuce, tomato, and your choice of blue cheese or ranch on a fresh baked brioche bun. 15 **GFA**
- FRIED CHICKEN TACOS** Fried chicken with shredded lettuce, shredded cheese, pickled jalapeños, poblano crema with lime-salted tortilla chips and house made salsa. 14
- GRILLED CHICKEN CALI WRAP** Mixed greens, guacamole, pico de gallo, grilled chicken, bacon crumbles and Buttermilk Ranch wrapped in a charred flour tortilla. 14

Sensational Sides

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| BASKET OF TATER TOTS | 5 | BASKET OF FRIES | 5 |
| SWEET POTATO WAFFLE FRIES | 9 | BAKED POTATO | 5 |
| BOURSIN MASHED POTATOES | 6 | GRILLED ASPARAGUS | 5 |
| BAKED MAC & CHEESE | 7 | SEASONAL VEGETABLES | 6 |
| COLESLAW | 3 | EXPORT ALE ONION RINGS | 9 |
| CHARGRILLED STREET CORN | 4 | SAUTEED SPINACH | 4 |
| SIDE HOUSE SALAD | 6 | SIDE CAESAR SALAD | 7 |
| BASKET OF ROLLS | 5 | LOADED BAKED POTATO | 7 |

Appetizers

- WARM BAVARIAN PRETZELS** Two warm sea salt-dusted Bavarian pretzels and Sea Dog beer cheese dip. 13 🍺
- PICKLE CHIPS** Golden fried pickle chips with cherry pepper aioli. 12 🍺
- SMOKED FISH DIP** House smoked mahi, house pickled peppers, served with crackers. 13 **GFA** 🍺
- CRAB RANGOON DIP** Zesty blend of crab, cream cheese and spices drizzled with Thai chili. Served with fried wonton chips. 14 **GFA**
- BUFFALO SHRIMP BASKET** 1/2 lb. lightly battered fried shrimp drizzled with buffalo sauce. Topped with blue cheese crumbles. 14
- FRIED CALAMARI** Golden fried calamari served with tamarind aioli. 15
- FRIED GROUPEL NUGGETS** Local favorite served with tartar sauce. 15 🍺
- *TUNA POKE** Sushi grade raw tuna tossed with avocado, ginger soy dressing, topped with sesame seeds and a sriracha drizzle. Served with wontons, cucumber and seaweed salad. 15 **GFA**
- CHEESE CURDS** A hearty portion of cheddar cheese curds from our local dairy, breaded and fried and served with house marinara sauce. 11 🍺
- SMOKED CHICKEN WINGS** Slow smoked tossed in one sauce: Hot Buffalo, Sweet Thai Chili, Sea Dog Blueberry BBQ, Teriyaki or Blackened Dry Rub. Served with ranch or blue cheese. All flaps or all drums +2 | 8 wings 14 | 16 wings 26 Extra wing sauce +.50 | Extra dressing +1
- BONELESS CHICKEN WINGS** Half pound wings tossed in one sauce: Hot Buffalo, Sweet Thai Chili, Sea Dog Blueberry BBQ or Teriyaki. Served with ranch or blue cheese. 14 🍺
- CHIPS & WARM CANTINA QUESO** Pairs perfectly with a beer flight. 8 🍺
- NACHOS** Fresh salted corn tortilla chips topped with our house made Cantina queso, Pico de Gallo, pickled jalapenos, sour cream and cotija cheese. Served with a side of salsa. 13 🍺
- ADD** Guac +3 | Chili +3 | Ancho Pulled Pork +4 | Fajita Chicken +4

PASTA & BOWLS

- SCALLOP & LOBSTER CANNELLONI** Cannelloni pasta stuffed with scallops, Gulf shrimp and Maine lobster with a Chardonnay cream sauce. 24
- LOBSTER MAC & CHEESE** Fusilli pasta smothered in a rich, creamy cheese sauce with Maine lobster, roasted garlic and a seasoned bread crumb topping. *Gluten-free penne available.* 28 **GFA**
- WILD MUSHROOM RAVIOLI** Port wine cream sauce, eggplant, wilted lemon arugula and goat cheese. 22
- BAYOU CHICKEN LINGUINE** Sautéed chicken, smoked andouille sausage, peppers, spinach in a Cajun cream sauce tossed in linguini. 25 **GFA**
- SHIITAKE VEGGIE RICE BOWL** Shiitake mushrooms, water chestnuts, broccoli, snap peas, peppers, onions, carrots, tossed in a hoisin sriracha sauce topped with sesame seeds. Served over citrus sticky rice. 18

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
- SKILLET COOKIE** Warm, gooey peanut butter cookie topped with vanilla ice cream, caramel and chocolate sauce, and whipped cream. 8
- ORANGE SUNSHINE CHEESECAKE** Made with sweet Florida orange juice. 8
- S'MORES BROWNIE SUNDAE** Graham cracker, fudge brownie and marshmallow baked and served warm with vanilla bean ice cream, chocolate & caramel sauce, candied pecans, and whipped cream. 9

\$3 Split plate charge. 20% gratuity added to parties 10 or more. We accept American Express, Visa, Mastercard, Discover & Apple Pay.

*CONSUMPTION OF RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY AND ALL FOOD ALLERGIES OR SENSITIVITIES THAT YOU OR ANY MEMBER OF YOUR PARTY MAY HAVE.



ENTREES

The Ocean

- TWIN LOBSTER TAILS** Two 8 oz. Maine lobster tails served with grilled asparagus and baked potato. MP
- MACADAMIA-CRUSTED GROUPEL** Topped with lemon zest beurre blanc. Served with seasonal sautéed vegetables and Caribbean rice. MP
- *SHANGHAI TUNA** Pan-seared rare tuna filet served over lemon sticky rice with sautéed spinach. Drizzled with ponzu sauce and topped with coconut shrimp. 22
- FRIED JUMBO COCONUT SHRIMP** Eight coconut shrimp served with sweet potato waffle fries, coleslaw and sweet Thai chili. 25
- BLACKENED MAHI MAHI** Blackened mahi filet topped with basil parmesan cream sauce served with sautéed vegetables and Caribbean rice. MP
- SHRIMP & GRITS** Sautéed shrimp in a seafood cream sauce with smoked pork belly, bell peppers, green onion and cheese grits. 22 **GFA**
- FISH & CHIPS** Lightly breaded fried Atlantic cod served with French fries, coleslaw and tartar sauce. 19

The Butcher Shop

- Premium Black Angus Steaks served with a choice of two sides.
ADD Lobster Tail MP | Jumbo Coconut Shrimp +12 | Oscar style +12
Bernaise +4 | Blackened Gorgonzola +5
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|------------------------------|----|
| 14 oz. RIBEYE | 36 |
| 12 oz. NEW YORK STRIP | 28 |
| 10 oz. TOP SIRLOIN | 22 |
- BEER BRAISED PORK RIBS** St. Louis-style ribs braised in Sea Dog Blueberry BBQ sauce. Served with chargrilled street corn and fries. 24
- FILET TIPS** Served with portobello mushrooms and onions in an au jus sauce over Boursin mashed potatoes. 22
- SURF & TURF** Enjoy an 8 oz. Maine lobster tail and 14 oz. ribeye steak. Served with baked potato and asparagus. MP

Drinks



KAHWA COFFEE ROASTERS

- CAPT'N ELI'S SODA** All natural and free of preservatives, gluten and caffeine. Lemon-Lime, Root Beer, Orange, Black Cherry, Cream Soda, Lemonade 3
- Coca Cola, Diet Coke, Ginger Ale** 3
- San Pellegrino Sparkling Water** (16 oz.) 6
- Kahwa Coffee** 3
- Iced Tea** 3
- Flavored Iced Tea or Lemonade**
Mango, Peach, Raspberry, Strawberry 5
- Milk** 2
- Juice** Cranberry, Apple, Orange 2
- NON-ALCOHOLIC COCKTAILS & BEERS**
- N/A Beer** Stella Artois Liberte 6
- Virgin Bloody Mary** 5
- Daiquiri, Pina Colada Mocktails** 8
Blueberry, Strawberry, Black Cherry, Raspberry, Mango, Peach

ON TAP! Our Signature Ice Pik Vodka Lemonade 12
Blueberry, Strawberry, Black Cherry, Raspberry, Mango, Peach

ICE PIK
VODKA



🍺 **HAPPY HOUR DISCOUNT** | **PUB FAVORITE** | **MP** Market Price
GFA This item can be prepared gluten free. Please ask your server.



\$3 OFF SELECT STARTERS
\$2 OFF SIGNATURE COCKTAILS, WINES & BUBBLES
\$1 OFF ALL DRAFTS
\$10 FEATURED HAPPY HOUR LIQUORS
ICE PIK VODKA
PAPA'S PILAR BLONDE & DARK RUMS
FORD'S GIN
EL JIMADOR SILVER TEQUILA
OLD FORESTER BOURBON
TULLAMORE DEW IRISH WHISKEY