

STARTERS

Bacon-Wrapped Scallops 14
Fresh, dry Sea Scallops wrapped with Applewood-smoked bacon, served with a Homemade local Maple-Dijon glaze

Shishito Peppers 10
Cast iron blistered shishitos, Cajun-lime sauce, with crispy garlic crisps

Crab Cakes 12
Shipyard Homemade Crab Cakes with baby arugula and smoked paprika aioli

**Shipyard Export
Beer Cheese** 10
With salty, soft pretzel bites

Brussel Sprouts 10
Fried Brussel sprouts, shaved apple, crispy shallots, sweet cider reduction

Cheese Curds 12
Breaded Fried Quebec Cheese Curds with red eye sausage gravy

Whitewater Sampler 18
French Fries, Sweet Potato Tots, Onion Rings, Chicken Tenders, Fried Cheese Curds, Chicken Wings

Lump Crab Dip 12
Artichoke hearts, creamy cheese sauce, and garlic pita chips

Veggie Crudité 10
Veggie platter with celery, carrots, grape tomatoes, cucumber, humus & garlic pita chips

Wipeout Wings
Buffalo, BBQ, Jerk, Dry Cajun Rub, Sweet Chili
Served with Blue Cheese and Celery
By the half dozen: 10

Big Mountain Nachos 12
Crispy, tri-color corn tortilla chips, heaped with a blend of Melty cheddar-jack cheeses, Onions, peppers, and jalapeños!
BBQ Chicken: 16 ~ Pulled Pork: 16

SALADS

Classic Caesar Full 12/Half 8
Chopped Romaine Lettuce, with Parmesan shreds, home-baked croutons, and Homemade creamy Caesar dressing

House Garden Full 12/Half 8
Arcadian mixed greens, carrots, cucumbers, cherry tomatoes, red onions, zesty house dressing

Strawberry Fields 14
Baby arugula with sliced strawberries, pickled beets, candied walnuts, crumbled goat cheese, homemade honey white balsamic vinaigrette

Avocado Salad 14
Arcadian mixed greens, sliced avocado, crisp cucumber, carrots, cilantro, toasted almonds, Tossed in our citrus vinaigrette

~Add Grilled Chicken: 6 ~

~Add Ahi Tuna: 8 ~

~Add Steak: 6 ~

SOUPS

**Princess Point
Seafood Chowder** Cup 10/Bowl 14
Homemade from the Christopher Family recipe! Delicious cream base with shrimp, scallops, clams, Haddock and Maine lobster!

Homemade Chili Cup 6/Bowl 8
A hearty, medium-spicy chili made with slow-cooked beef and beans in a perfect blend of tomatoes and peppery spices. Just hot enough to warm you up!

**Shipyard Kitchen
French Onion Crock** 8
Caramelized onions slow-simmered in a beef broth, gratinéed with Swiss cheese and crusty baked bread

HOMEMADE MAC & CHEESE BOWLS

Cavatappi pasta tossed with our house-made, Velvety smooth blend of creamy cheeses ~ Plain 16

Pulled Pork Mac and Cheese 18

Maine Lobster Mac and Cheese 26

Warm Up Chili Mac 18

KID'S MENU

12 and under, served with choice of beverage - 8

Chicken Tenders
With fries & a pickle

Kid's Pasta
With butter or marinara

**Kid's Mac &
Cheese**

Grilled Cheese
With fries & a pickle
(Gluten-free bread available)



*Consuming raw or undercooked Meats, Poultry, seafood, shellfish, or Eggs may increase your Risk of foodborne illness, especially if you have certain medical conditions.

G Gluten-free menu items (please tell your server if you are gluten-free).

BURGERS

Burgers & Sandwiches come served with fries or sweet potato tots & a picklz.
Substitute Onion Rings for \$2 or **Homemade Mac & Cheese** or side salad for \$4

Big River *Burger 12

8oz. of choice ground beef, choice of cheese,
Lettuce, tomato, and onion served on a
Warmed brioche bun

"The Porka" *Burger 15

8oz choice ground beef topped with 6oz of
Smoked pulled pork and homemade
Coleslaw on a warm brioche bun

Haus Veggie Burger 15

Jaime's homemade veggie burger with
Organic red quinoa and garden veggies,
Served with lettuce, tomato, and onion
☞ (Ask for gluten free bun)

Fire on the Mountain *Burger 14

8oz. beef patty with jalapenos, Cholula,
Pepper jack cheese, crispy onions

Barnyard *Burger 15

8oz. beef patty with sunny side up *egg,
(bacon or pulled pork), crumbled goat cheese

BBQ Bacon *Burger 14

8oz. beef patty with candied bacon,
cheddar cheese, Cattlemen's BBQ sauce

SANDWICHES

Lobster Grilled Cheese 18

Succulent Maine Lobster salad, smooth and mild
melted Cheddar cheese grilled to perfection on
Rustic Italian Bread

Rustic Grilled Roasted Turkey 12

Roasted turkey and cheddar grilled on crusty
Italian Bread, with Pesto mayonnaise, fresh
lettuce and vine ripe tomatoes.

Chicken B.L.A.T. Wrap 12

Grilled Chicken, Crispy Bacon, Lettuce,
Avocado, and Tomato, with pesto mayo in
a Grilled flour tortilla

Reuben 12

Corned Beef, Swiss cheese, sauerkraut, homemade
Russian dressing, grilled Marble Rye Bread

Smoked Pulled Pork! 12

Slow-cooked BBQ pulled pork with
Homemade coleslaw on a brioche bun

Veggie Hummus Wrap 11

Mixed greens, carrots, grape tomatoes,
bell peppers, cucumber, hummus

Blackened Haddock Rachel 14

Blackened Haddock, Swiss cheese, coleslaw, and
homemade Russian dressing, Grilled Marble Rye Bread

Chicken Parmesan 14

Breaded and baked with marinara and Italian cheeses,
served on a brioche bun

Add Bacon \$2 ~ Sliced Avocado \$2 ☞ Gluten Free Bread \$3 ~ Add Cheese \$1 American ~ Cheddar ~ Swiss ~ Pepper jack

PIZZA

Fresh Dough 16" or 12"

☞ Substitute Gluten Free Dough (12" only) add 4

Cheese: Large - 18 • Med - 12

(Pesto sauce add 2)

The "Veg Head" Large - 22, Med - 16

Basil Pesto or Red Sauce, Onions, Peppers, Mushrooms, Tomatoes, Garlic, Kalamata Olives, Broccoli,
Blend of Cheeses

The "Carnivore" Large - 24, Med - 16

Red Sauce, Pepperoni, Sweet Sausage, Ham, Hamburger, Chicken, Blend of Cheeses

Hawaiian Large - 22, Med - 16

Red Sauce, Ham, Pineapple, Blend of Cheeses

Toppings 1.50/each

Mushroom • Onion • Green Pepper • Garlic • Jalapeños • Broccoli • Tomatoes • Pesto • Kalamata Olives • Pineapple •
• Roasted Red Pepper • Sundried Tomatoes • Feta Cheese • Goat Cheese •

Toppings 2.50/each

Pepperoni • Italian Sausage • Bacon • Chicken • BBQ Chicken • Ham • Hamburger • Buffalo Chicken

DESSERTS

☞ Captain Eli's Root Beer Float 5

Salted Caramel Cheese Cake 6

Maine Blueberry Crisp Alamoze 6

☞ Moltzen Lava Cake 8

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