



Soups

Wonton Soup

With baby bok choy, house made pork wontons & egg noodles \$8

Shipyard's Own Corn & Crab Chowder

Crispy bacon & scallions \$7

Portland Baked Bean Chili

With melted cheddar, sour cream & scallions \$6

Salads

Neighborhood Salad

Romaine, tomatoes, cucumbers, red onion, parmesan cheese & Kalamata olives tossed with extra virgin olive oil & red wine vinegar served with flat bread crostini \$8

Artisan Caesar Salad

Grilled hearts of romaine lettuce, parmesan cheese & a tangy Caesar dressing \$8

Thai Chicken Salad

Teriyaki marinated chicken breast, crisp bitter greens, edamame, cashews, shaved carrots & wonton crisps with Asian style toasted sesame vinaigrette \$12

Salads can be topped with:

Bourbon Glazed or Cajun Salmon \$8

Bourbon Marinated Steak Tips \$6

Grilled or Cajun Chicken Breast \$4

Fried Boneless Chicken \$4

Appetizers

Bone-in or Boneless Shipyard Wings

With bourbon glaze, buffalo, sweet chili, honey soy, mango BBQ or traditional \$10

Loaded Southwestern Cheese Fries

Topped with melted cheddar & Monterey jack cheese, scallion, tomato, jalapeño, bacon & a drizzle of sriracha ranch dressing \$9

Shipyard Meat & Cheese Board

An assortment of imported & domestic cheese with Boar's Head Genoa salami, pepperoni & prosciutto served with an assortment of Artisan crackers \$12

Potato Stacker

Meant for two or one if you dare!

Potato chips layered with braised short ribs & topped with Buffalo style cream cheese sauce, cheddar & Monterey Jack cheese, lettuce, tomato & red onion \$13

Spinach & Artichoke Dip

Habanero infused cream cheese & rustic potato chips \$10

Flatbreads

Margherita

Topped with olive oil, garlic, fresh basil & tomato glazed with mozzarella \$9

Meatball & Mozzarella

Thin sliced meatballs, savory tomato sauce layered with melted mozzarella cheese & fresh basil \$10

Mango BBQ Chicken & Spring Onion

Homemade BBQ sauce, grilled pineapple & melted cheddar cheese garnished with ranch dressing & scallions \$10

Main Course

Charred Tomato BLT

Grilled thinly sliced vine ripened tomatoes with crispy maple bacon strips, Bibb lettuce & drizzled with sweet garlic aioli on a toasted ciabatta roll served with French fries \$10

*French Dip

Thin sliced prime rib basted with Au jus, served on a toasted Buono's bakery torpedo roll with melted Swiss cheese served with house made potato chips \$12

*Marinated Steak Tip Sandwich

Seared & topped with mushrooms, finger hot & provolone cheese served in Buono's bakery torpedo roll with house made potato chips & coleslaw \$14

*Shipyard Fish & Chips

Beer battered, served with shoe string fries & creamy Cole slaw \$15

*Grilled Chicken Parmesan Sandwich

Grilled marinated chicken breast on a toasted Ciabatta topped with provolone, freshly grated Parmesan cheese & our zesty marinara sauce served with house made potato chips \$12

*Consuming raw or undercooked meats, poultry, seafood or eggs will increase your risk of foodborne illness.

Please inform your server if any person in your party has a food allergy.

New England Artisan Burgers

All burgers are served on a pretzel roll with lettuce, tomato & garlic parmesan potato wedges

Your choice \$13

*Classic Bacon Cheddar Burger

Maple bacon & fresh farm Vermont cheddar

*Caprese Burger

Topped with pesto, tomato & fresh mozzarella

*Rosemary Mushroom Swiss Burger

Sautéed button mushrooms, fresh rosemary & melted Swiss

*BBQ Burger

With tangy homemade BBQ sauce & tobacco onions

*The Night Cap

Our Classic bacon cheddar burger topped with a fried egg

Dessert

Homemade Chocolate Bourbon Pecan Tart

with caramel sauce \$8

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