



APPETIZERS

Sesame Tuna*	\$12
<i>Seared, seaweed salad, wasabi aioli, sweet soy</i>	
Lamb Lollipops*	\$14
<i>Seared, dijon, honey herb crumb, balsamic glaze</i>	
Jumbo Wings or Tenders	\$10
<i>Naked or Tossed in buffalo, BBQ, teriyaki, sweet chili</i>	
Whole Belly Clams	\$MKT
<i>Fried, tartar</i>	
Nachos	\$11
<i>Jack cheese, salsa, olives, jalapenos, sour cream, guacamole</i>	
<i>Add: Chicken \$3 Chili \$3</i>	
Hummus Plate	\$9
<i>Hummus, garden vegetables, pita points</i>	
Fuggles Mussels	\$10
<i>Sautéed, IPA, lemon, parsley, garlic, butter</i>	
Edamame	\$7
<i>Steamed, sea salt</i>	
Calamari	\$10
<i>Fried, cherry pepper aioli</i>	

SOUPS AND SALAD

Classic French Onion Soup	\$6
Lobster Bisque	\$12
Clam Chowder	\$5 Sm / \$7 Lg
Chili	\$6
Garden Salad or Caesar Salad	\$6 Sm / \$9 Lg
Greek Salad	\$11
<i>Garden vegetable, olives, banana pepper, artichoke, feta</i>	
Strawberry Field Greens	\$11
<i>Strawberries, blueberries, red onion, goat cheese, honey walnuts</i>	
Couscous Salad	\$11
<i>Bell pepper, olives, tomato, onion, banana pepper, artichoke, feta cheese, basil oil</i>	
Wedge Salad	\$9
<i>Iceberg lettuce, bacon bits, hard-boiled egg, onion, tomato, blue cheese crumble</i>	

Add to any salad: Chicken \$4, Steak \$6, Salmon, \$7 Tuna \$7
Calamari \$5, Blackened Haddock \$ 5

SIDES	\$3
<i>French fries, Sweet potato fries, Demi salad, Mashed potato, Chef vegetable, Rice</i>	

SANDWICHES & BURGERS

<i>All sandwiches and burgers served with chips or coleslaw and a pickle. You can substitute french fries for an additional \$1.50</i>	
Lobster Roll	\$MKT
<i>Fresh Maine lobster, mayo, lettuce, grilled roll</i>	
Reuben	\$11
<i>Corned beef, sauerkraut, swiss, thousand island, rye</i>	
Chicken Caesar Wrap	\$10
<i>Romaine, parmesan, chicken</i>	
Veggie Wrap	\$9
<i>Hummus, spring mix, garden vegetables</i>	
Smoked Salmon BLT	\$12
<i>Bacon, lettuce, tomato, lemon caper aioli, flatbread</i>	
Haddock Sandwich	\$10
<i>Fried or Blackened, lettuce, tomato, onion, cheddar</i>	
Grilled Teri Tuna*	\$12
<i>Teriyaki, wasabi aioli, seaweed salad</i>	
Veggie Burger	\$10
<i>Lettuce, tomato, onion, guacamole, salsa</i>	
Peaks Island Burger*	\$10
<i>Lettuce, tomato, onion</i>	
Additional Toppings: Cheese, Bacon \$1.00/each Caramelized onions, Mushrooms, Jalapenos \$.50/each	

ENTREES

Fried Seafood Dinners	Haddock \$18
<i>French fries, coleslaw, tartar</i>	
	Scallops \$23
	Whole Belly Clams \$MKT
Seafood Fra-Diavolo	\$22
<i>Shrimp, scallop, mussels, squid, onion, pepper, linguini, spicy red sauce</i>	
Tri-Pepper Sirloin*	\$24
<i>Mélange encrusted, demi-glace, mashed potato, daily vegetable</i>	
Tuna LoMein*	\$21
<i>Seared, pepper, onion, carrot, rice noodle, spicy peanut sauce</i>	
Almond Planked Salmon*	\$20
<i>Cedar plank, almond amaretto crust, mashed potato, daily vegetable</i>	
Scallop Risotto	\$26
<i>Portabella, spinach, arborio rice, Balsamic glaze</i>	
Lobster Mac & Cheese	\$23
<i>Bacon, picked lobster, cavatappi, rich cheese sauce</i>	
Lobster Dinner	\$MKT
<i>1 ¼ pound steamed Maine lobster, drawn butter, french fries, coleslaw</i>	
Herb Crusted Rack of Lamb*	\$25
<i>Seared, dijon, herb crumb, demi-glace, mashed potato, daily vegetable</i>	

DRAFT BEER \$5.00

Export Ale: Full-bodied, old British style ale	5.10%
Chamberlain Ale: English style pale ale	4.90%
Blue Fin Stout: Classic Irish stout	4.70%
Fuggles IPA: A single-hopped India Pale Ale	5.80%
Seasonal: Ask your server or bartender	
Shipyard Beer Flights:	(\$6.00)
Bottles: Miller Lite	(\$4.00)

WINE

HOUSE SELECTIONS

Reds: Cabernet, Merlot	Glass	\$ 6
Whites: Chardonnay, Pinot Grigio, White Zinfandel	Glass	\$ 6

WHITES

	Glass	Bottle
Sterling Chardonnay (California)	\$7	\$23
Kendall Jackson Chardonnay (California)	\$8	\$28
Chickadee Chardonnay (California)	\$7	\$23
Cupcake Sauvignon Blanc (New Zealand)	\$7	\$23
Ecco Domani Pinot Grigio (Italy)	\$7	\$23
Seaglass Riesling (California)	\$7	\$23
Bieler Pere & Fils Rose (France)	\$8	\$28

REDS

	Glass	Bottle
Cigar Box Malbec (Argentina)	\$8	\$28
Parker Station Pinot Noir (California)	\$7	\$23
La Crema Pinot Noir (California)	\$9	\$32
Hogue Genesis Cabernet Sauvignon (WA)	\$9	\$32
Nine Stones Shiraz (Australia)	\$8	\$28
Red Diamond Merlot (WA)	\$7	\$23
Promisqous (California Blend)	\$8	\$28

SPARKLING

Canella Prosecco (Italy)	Split/\$7
Cupcake Prosecco (Italy)	Bottle/\$22
Korbel Brut (California)	Bottle/\$25
Moet Star (France)	Bottle/\$68

SPECIALTY DRINKS

Andy's Bloody	\$8.50
<i>Andy's homemade bloody mary mix with plenty of spice. Garnished with pepperoncini, queen olive and citrus fruit.</i>	
Blueberry Hill	\$8.50
<i>A Maine mix of Captain Eli's Blueberry Soda and Stoli Vanilla Vodka. Garnished w/ Maine blueberries.</i>	
Dark & Stormy	\$8.50
<i>Captain Eli's Ginger Beer and Goslings Rum, always an island favorite!</i>	
Tiki Rum Punch	\$8.50
<i>Bacardi, Sailor Jerry's Spiced Rum, Malibu Rum, pineapple juice, orange juice, cranberry juice & a splash of grenadine</i>	
Peaks Popsicle	\$10
<i>Greygoose Vodka, Grape Pucker, sparkling water</i>	
Beer's Knees	\$8.50
<i>Hendricks Gin, fresh lemon juice, simple syrup, Summer Ale floater</i>	
St. Germaine Sapphire	\$10
<i>Bombay Sapphire Gin, some Saint Germaine for flavor, soda water and a splash of grapefruit juice</i>	

**** Specialty cocktails not available in Mugs****

BEVERAGES \$2.00

Coca Cola, Diet Coke, Sprite, Ginger Ale,
Pink Lemonade, Ice Tea,
Pineapple Juice, Cranberry Juice, Orange Juice
Coffee, Tea, Hot Chocolate

CAPTAIN ELI'S SODA \$3.00

Orange Pop, Parrot Punch, Ginger Beer, Root Beer,
Blueberry Pop, Black Cherry, Cream Soda

KIDS MENU

All kid's entrees served with a fountain soda

APPETIZERS

Pickle Platter	\$2
<i>Slices of dill pickle</i>	
Vegetable Platter	\$4
<i>Served with ranch dressing</i>	

ENTREES

Prince's Pasta	\$6
<i>Choice of marinara sauce or butter</i>	

Melanie's Grilled Cheese	\$6
<i>Served on white bread, french fries</i>	
Clover's Chicken Tenders	\$6
<i>Served with BBQ dipping sauce, french fries</i>	
Jack's Catch of the Day	\$6
<i>Fried Haddock served with tartar sauce, french fries</i>	
Madison's Mac and Cheese	\$6
<i>A kids classic, french fries</i>	
Ava's Island Burger	\$6
<i>Served with or without American Cheese, french fries</i>	

**Consuming raw or undercooked meat or seafood can increase your risk of food borne illness.*

***A gratuity of 18% will be added to parties of six or more.*