SHIPWRECKED BREW PUB
Egg Harbor • Door County • WI

Snacks & Starters

FRIED CHEESE CURDS 12
Wisconsin white cheddar curds fried golden brown with a side of ranch for dunking.

HUMONGOUS SOFT PRETZEL 26
A gigantic pound-and-a-half soft pretzel served with our aged cheddar & smoked gouda beer cheese sauce, poblano queso & marinara sauce. Feeds a crowd!

LOADED FRENCH FRIES 17
Hot crispy french fries topped with pulled pork, bbq sauce, bacon, house made beer cheese sauce & scallions.

SMOKED CHICKEN DRUMMIES 14
Six chicken drumsticks slow smoked over cherry wood served with celery, bleu cheese dressing & tossed in your choice of sauce: Cherry BBQ, Asian Chili, or Spicy Buffalo.

PETE'S GREEN BEANS 14
Stir fried green beans with peppers & onions tossed in a spicy Szechuan sauce topped with bacon & sesame seeds.

SPINACH & ARTICHOKE DIP 14
A hot, creamy blend of spinach, artichokes, garlic & three cheeses served with house fried tortilla chips.

POBLANO QUESO DIP 11
White cheddar cheese mixed with poblano peppers & spices served with house fried tortilla chips.

Soups & Salads

CHERRY PECAN SALAD 17
Fresh spinach topped with dried cherries, fresh apples, candied pecans, red onions & a grilled chicken breast served with apple-cherry vinaigrette.

BLT PUB SALAD 12
Romaine lettuce topped with cheddar cheese, diced tomatoes, bacon bits, hard boiled egg, red onion & croutons with ranch dressing. Add grilled chicken +$5

SEAFOOD CHOWDER cup 7 bowl 10
A Shipwrecked tradition. Creamy New England style chowder with shrimp, crab, fish, carrots, mushrooms & potatoes.

CHICKEN BOOYAH cup 6 bowl 9
The Northeast Wisconsin classic chicken and vegetable soup loaded with carrots, celery, onions, potatoes, peas, green beans, tomatoes. corn & more!

Desserts

CHERRY BERRY DELIGHT 9
A delicious blend of cherries, strawberries, raspberries, blackberries, blueberries & Door County Strawberry Zinfandel wine with a cinnamon crumble topping, vanilla ice cream & whipped cream.

PEANUT BUTTER BROWNIE SUNDAE 9
A rich chocolate brownie with peanut butter frosting topped with a scoop of ice cream, Hershey's syrup & whipped cream.

DOOR COUNTY BREAD PUDDING 12
A large slice of house made bread pudding with cherries, dark chocolate chips & sliced almonds served warm with a scoop of vanilla ice cream.

CARAMEL APPLE STREUSEL CAKE 11
Warm apple cake topped with cinnamon streusel, applies, raising, nuts & caramel syrup served a la mode.

FRIDAY FISH FRY
AVAILABLE 4PM TO CLOSE FRIDAYS ONLY

ALL YOU CAN EAT POLLOCK $20
Beer battered pollack served with fries, coleslaw & tartar sauce.

SUNDAY FUNDAY
AVAILABLE OPEN TO CLOSE SUNDAYS

Enjoy special pricing on our draft beers!
All beer pints $3
All cider pints $5

Sandwiches & Burgers

All sandwiches & burgers are served with a choice of house made ranch potato chips or creamy coleslaw. Substitute french fries or a side salad +$2

FISHERMAN'S FAVORITE 17
Beer battered fried haddock fillet with lettuce, tomato & tartar sauce on a soft white bun.

CHICKEN GRILLE 16
Grilled chicken breast with Swiss cheese, lettuce, tomato, bread & butter pickles & Shipwrecked Pirate Sauce (a tangy blend of bbq & honey mustard) served on a white bun.

KRUNCHY PARROT 17
Crispy breaded chicken breast fried golden brown & topped with cheddar cheese, lettuce, tomato, bread & butter pickles & pirate sauce on a white bun.

PULLED PORK SANDWICH 14
House smoked pulled pork topped with bread & butter pickles served on a soft white bun with our house made cherry BBQ sauce served on the side.

THE LANDLUBBER 15
A Morningstar garden veggie burger patty topped with pepper jack cheese, lettuce, tomato & chipotle aioli on a white bun.

PUB CLUB WRAP 14
Thin sliced smoked turkey breast with bacon, lettuce, tomato, cheddar cheese & garlic mayo wrapped in a flour tortilla.

CLASSIC CHEESEBURGER* 14
Our 100% sirloin hamburger patty topped with cheddar cheese, lettuce, tomato & bread & butter pickles on a soft white bun.
Make it a double +$5 or a triple +$9

FRENCH ONION BURGER* 17
A our 6oz ground sirloin burger patty topped with Swiss cheese, bacon onion jam, arugula & onion soup aioli on a white bun.

THE TAVERN BURGER* 18
A Wisconsin classic with a brat patty, a 6oz burger patty, lettuce, tomato, sautéed onions & American cheese on a white bun.

JOLLY ROGER BURGER* 16
Shiver me timbers! Our 6oz sirloin burger with pepperjack, jalapenos, chipotle aioli, lettuce & tomatoes on a white bun.

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood & animal products may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Shipwrecked Favorites

BEER BATTERED COD 18
Three filets with fries, coleslaw & tartar sauce.

BREADED LAKE PERCH 26
Three butterflies with fries, coleslaw & tartar.

PAN FRIED WALLEYE 24
Lightly breaded with fries, coleslaw & tartar.

ASIAN GLAZED SALMON* 27
Grilled Atlantic Salmon with a Thai chili glaze served with rice & sauteed vegetables.

FIRECRACKER SHRIMP 24
Panko breaded shrimp tossed in Thai chili sauce served over rice & sautéed vegetables topped with sesame seeds & scallions.

GARLIC BUTTER SHRIMP SCAMPI 23
Tender shrimp sauteed in a classic garlic butter sauce tossed with spaghetti noodles.

SHRIMP & SWEET POTATO CURRY 24
Sweet potatoes, cauliflower, peppers, onions & shrimp simmered in a coconut curry broth served over white rice.
Also available VEGAN without shrimp for $18

CHICKEN & BISCUITS "POT PIE" 18
Classic creamy filling with chicken & veggies topped with two buttermilk biscuits.

ANDOUILLE MAC & BEER CHEESE 19
Sliced andouille sausage, peppers, onions & our cheddar & smoked gouda beer cheese sauce topped with diced bacon & scallions.

CHICKEN TENDERS BASKET 16
Crispy breaded chicken tenders served with fries, coleslaw & honey mustard dip.

SMOKEHOUSE MEATLOAF 20
This classic combines traditional ground beef with our smoked pork & is topped with cherry BBQ served with mashed potatoes & veggies.

HERB BAKED CHICKEN 18
Classic rosemary & sage rubbed half chicken with mashed potatoes, gravy & veggies.

BBQ BABYBACK RIBS full rack 36 | half 26
Slow braised baby back pork ribs glazed in our own cherry BBQ sauce served with fries & coleslaw.

BAJA FISH TACOS 17
Two lightly breaded cod fish fillets fried golden brown & topped with arugula, mango Pico de Gallo & chili ranch drizzle on flour tortillas served with tortilla chips & queso.