



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!

CHICKEN TINGA NACHOS 15

House fried tortilla chips topped with seasoned shredded chicken, poblano queso, tomato Pico de Gallo & sour cream.

LOADED FRENCH FRIES 16

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

SMOKED CHICKEN DRUMMIES 13

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 13

Stir fried green beans with peppers & onions tossed in a spicy Szechuan sauce topped with bacon & sesame seeds.

SPINACH & ARTICHOKE DIP 13

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.

BEER CHEESE FONDUE 11

Aged cheddar, smoked gouda & Lighthouse Lager beer cheese sauce served with house fried tortilla chips.

CHIPS & PICO 10

Fresh Pico de Gallo with tomatoes, cilantro, peppers & onion served with house fried tortilla chips.

DOUBLE DIP 16

Tortilla chips with your choice of two of the following: Spinach Artichoke Dip, Poblano Queso Dip, Beer Cheese Fondue, or Pico de Gallo.

FISH FRY EVERY DAY

Each served with french fries & coleslaw.

BEER BATTERED COD 18

BREADED LAKE PERCH 26

PAN FRIED WALLEYE 24

Signature Entrees

ASIAN GLAZED SALMON* 26

Grilled Atlantic Salmon with a Thai chili glaze served with rice & sauteed vegetables.

FIRECRACKER SHRIMP 22

A half pound of panko breaded shrimp tossed in Thai chili sauce served over rice & sautéed vegetables topped with sesame seeds & scallions.

GARLIC BUTTER SHRIMP SCAMPI 21

Tender shrimp sauteed in a classic garlic butter sauce tossed with spaghetti noodles.

SHRIMP & SWEET POTATO CURRY 22

Sweet potatoes, cauliflower, peppers, onions & shrimp simmered in a coconut curry broth served over white rice. Or VEGAN without shrimp for \$17

BAYOU SHRIMP & RICE 21

Shrimp sauteed with the celery, onions & peppers in a spiced tomato creole sauce served over white rice. Or VEGAN substituting sweet potatoes & cauliflower instead of shrimp for \$18

ANDOUILLE MAC & BEER CHEESE 18

Gemelli pasta tossed with 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.

TURKEY DINNER 18

Sliced roast turkey breast with mashed potatoes, gravy, & sage stuffing.

SMOKEHOUSE MEATLOAF 19

This comfort food classic combines traditional ground beef with our smoked pulled pork & is topped with cherry BBQ served with mashed potatoes & vegetables.

BBQ BABYBACK RIBS

full rack 35 | half 25

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.

CHEESE CURD TACOS 17

Two shredded chicken tinga tacos topped with fried cheese curds & tomato Pico de Gallo on flour tortillas served with tortilla chips & queso.

Sandwiches & Burgers

All sandwiches & burgers are served with choice of house made potato chips or coleslaw.

Substitute french fries or a side salad +2

FISHERMAN'S FAVORITE 16

Shipwrecked Ale battered haddock fillet fried golden brown with lettuce, tomato & tartar sauce on a soft white bun.

CHICKEN GRILLE 15

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 16

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

PULLED PORK SANDWICH 13

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 14

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.

FRENCH ONION BURGER* 17

A premium 6oz sirloin burger patty topped with Swiss cheese, bacon onion jam, arugula & onion soup aioli on a white bun.

THE TAVERN BURGER* 17

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

JOLLY ROGER BURGER* 15

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

FRISCO MELT* 15

Our 6oz burger patty with sauteed onions, cheddar & swiss cheese on griddled sourdough bread with a side of thousand island.

Big Deals

All Big Deals are served with choice of house made potato chips or coleslaw.

Substitute french fries or a side salad +2

CLASSIC QUARTER POUNDER* 12

A quarter pound burger patty topped with cheddar cheese, lettuce, tomato & bread & butter pickles on a soft white bun.

Make it a double +\$4 or a triple +\$8

GRILLED CHEESE 12

Cheddar cheese melted between two slices of griddled sourdough bread served with a side of marinara for the perfect dunk.

TUNA MELT 12

Premium white Albacore tuna salad with cheddar cheese between two slices of griddled sourdough bread.

HOT TURKEY SANDWICH 12

Pulled roast turkey in a rich turkey gravy on a soft white bun.

Soups & Salads

CHERRY PECAN SALAD 16

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

THREE CHEESE CAESAR SALAD 15

Grilled chicken breast over crisp romaine tossed with creamy caesar dressing, tomatoes, croutons & a blend of shaved asiago, romano & parmesan cheeses.

SEAFOOD CHOWDER cup 6 bowl 9

A Shipwrecked tradition. Creamy New England style chowder with shrimp, crab, fish, carrots, mushrooms & potatoes.

CHICKEN BOOYAH cup 5 bowl 8

The Northeast Wisconsin classic chicken and vegetable soup loaded with carrots, celery, onions, potatoes, peas, green beans, tomatoes, corn & more!

**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.*

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.

CARAMEL APPLE STREUSEL CAKE 11

Warm apple cake topped with cinnamon streusel, apples, raisins, nuts & caramel syrup served a la mode.

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.



Kid's Menu

Designed for pint-sized pirates!

All Kids meals come with choice of fries or applesauce.

Cheeseburger Slider \$6.99

Chicken Nuggets \$6.99

Mini Corndogs \$6.99

Fish Sticks \$6.99

Spaghetti w/ Marinara Sauce \$6.99

Beverages

Fountain Soda w/refills \$2.99

Coke, Diet Coke, Dr. Pepper, Sprite,
Diet Sprite, Mello Yellow

Assorted Juice Boxes \$1.75

Draft Baumeister Root Beer \$3.49 (sorry, no free refills)

Bottled Cherry or Orange Soda \$3.49