



## 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 16

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

### 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 12

White cheddar cheese mixed with poblano peppers & spices served with house fried tortilla chips.

### BEER CHEESE FONDUE 12

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

### CHIPS & PICO 11

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

### DOUBLE DIP 17

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

## 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.

### THREE CHEESE CAESAR SALAD 16

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

### 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.

### 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.

### CREAM PUFF DU JOUR 6

Our tasty twist on the state fair classic. The traditional cream puff shell pastry stuff with the cook's favorite flavored mousse filling. Ask your server for today's flavor!

# Sandwiches & Burgers

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

Substitute french fries or a side salad +\$2

## FISHERMAN'S FAVORITE 17

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

## CHICKEN GRILLE 17

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 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.

## FRISCO MELT\* 17

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

*\*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.*

## 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\* 27

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

## FIRECRACKER SHRIMP 24

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 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. Or VEGAN without shrimp for \$18

## CHICKEN & BISCUITS "POT PIE" 18

The classic creamy filling with chicken, peas, carrots & celery topped with two buttermilk biscuits.

## ANDOUILLE MAC & BEER CHEESE 19

Gemelli pasta tossed with sliced andouille sausage, peppers, onions & our cheddar & smoked gouda beer cheese sauce topped with diced bacon & scallions.

## CHICKEN TENDERS BASKET 17

Crispy breaded chicken tenders served with fries, coleslaw & honey mustard dip.

## SMOKEHOUSE MEATLOAF 22

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

## BRAISED BEEF TIPS 22

Slow braised sirloin tips in a rich mushroom & onion gravy with mashed potatoes & vegetables.

## HERB BAKED CHICKEN 18

Classic thyme, rosemary & sage rubbed baked chicken leg & thigh quarters with mashed potatoes, gravy & vegetables.

## 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 18

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 18

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



# *Kid's Menu*

Designed for pint-sized pirates!

All Kids meals come with choice of fries or applesauce.

BBQ Pulled Pork Sliders \$8.99

Cheeseburger Sliders \$8.99

Kid's Chicken Tenders \$8.99

Kid's Portion Fried Cod \$12.99

Kid's Portion Fried Shrimp \$13.99

Kid's Pasta w/ Pepperoni Marinara Sauce \$8.99

## **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, Cream, or Orange Soda \$3.49