

STARTERS

SOUTH CAROLINA "SHE" CRAB SOUP CUP 6 BOWL 12

Rich cream base, sherry, Blue Crab, oyster crackers

FISH DIP 16

House smoked Mahi-Mahi garnished with capers, pickled jalapenos and red onions with grilled flatbread

JALAPENO QUESO BLANCO DIP 16

Melted white cheddar cheese with fresh jalapenos, diced tomato, ground Chorizo and cilantro, Pico de Gallo, guacamole and fresh tortilla chips

CEVICHE* **Gluten Free** 21

Scallop, shrimp in a Thai Lemon Grass Basil Pepper Marinade, with red onion, poblano, cilantro, cucumber, tomato served with tortilla chips

THE TRIO **Gluten Free No Bread** 16

Roasted red pepper hummus / White jalapeno pimento cheese spread / Manzanilla olive tapenade with grilled flatbread

CALAMARI FRA DIAVOLO 18

Fried calamari rings & tentacles, served with a spicy smoked tomato sauce

DRUNKEN SHRIMP **Gluten Free No Bread** 1/2 LB 16 1 LB 30

Gulf shrimp, steamed in beer and Florida Bay seasoning and citrus garlic chili butter sauce

PANKO CRAB CAKE 18

Crusted lump Blue Crab with house made pineapple slaw and tropical fruit salsa

BBQ POTATO CHIPS **Vegan No Sauce** 12

Fresh sliced fried potatoes tossed in our BBQ rub seasoning. Served with Gorgonzola cheese and chive sour cream

BLACK BEANS & YELLOW SPANISH RICE CUP 6 BOWL 12

Slow cooked frijoles negros with yellow rice and scallions

SALADS

Add: Grilled Chicken Breast \$10 | 6-oz. Scottish Salmon \$16
6-oz. Lobster Tail \$32 | 5 ea. Shrimp \$16

HOUSE SALAD **Vegetarian, Vegan, Gluten Free** 12

Mixed greens, baby heirloom tomatoes, shredded carrots, fresh cucumbers, red onions, tossed with lemon infused white balsamic vinaigrette

AVOCADO CAESAR SALAD **Gluten Free No Bread** 16

Crisp romaine tossed with our own Caesar dressing made with creamy avocado, and then topped with roasted corn and house made croutons

THAI CHICKEN SALAD ***Contains Peanuts** 19

Diced chilled grilled chicken, crisp cabbages, carrots, cucumber and scallions tossed in a Thai peanut dressing with crispy Lo Mien noodles

SANDWICHES

All sandwiches served with your choice of
House Made BBQ Chips, Fries or Pineapple Slaw

CAPRESE PESTO CHICKEN SANDWICH 18

Grilled chicken breast with fresh mozzarella, tomato and arugula with pesto on a brioche bun

SHIPYARD GROUPEL SANDWICH SALMON 22 GROUPEL 29

Your choice of grilled, blackened or fried fresh Gulf Grouper with lettuce, sliced tomato, red onion and pineapple tartar sauce served on a brioche bun

GROUPEL RUEBEN SALMON 24 GROUPEL 30

Fried fresh Gulf Grouper with Gruyere Cheese, pineapple slaw and 1000 Island Dressing sauce served on grilled rye

BBQ PORK SANDWICH 19

Slow house smoked pork shoulder and hand pulled with caramelized onion, bacon BBQ sauce and jalapeno pineapple slaw served on a brioche bun

PASTA

Add: Grilled Chicken Breast \$10 | 6-oz. Scottish Salmon \$16
6-oz. Lobster Tail \$32 | 5 ea. Shrimp \$16

SHIPYARD PASTA 18

Sautéed bacon, mushrooms, asparagus heirloom tomatoes and a parmesan cream sauce tossed with Fettucine

ROASTED VEGETABLE PRIMAVERA **Vegetarian, Vegan** 18

Linguine noodles tossed with the perfect blend of olive oil, garlic, white wine, tomato and a roasted vegetable medley

WISCONSIN WHITE CHEDDAR MAC-N-CHEESE 16

Cavatappi pasta with a creamy white cheddar cheese sauce and topped with parmesan breadcrumbs

TACOS

Served with Black Beans and Yellow Rice

CANCUN SHRIMP TACOS **Gluten Free w/Corn Tortillas** 19

Blackened shrimp tacos with a citrus slaw and fresh guacamole in flour tortillas topped with our smoked Chipotle Lime Aioli

BAJA GROUPEL TACOS **Gluten Free w/Corn Tortillas** 24

Blackened grouper bites with a citrus slaw, fresh guacamole in flour tortillas topped with our smoked Chipotle Lime Aioli

ACHIOTE CHICKEN TACOS **Gluten Free w/Corn Tortillas** 18

Marinated and grilled chicken breast with a citrus slaw, fresh guacamole in flour tortillas topped with our smoked Chipotle Lime Aioli

*Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts and tree nuts.



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

FROM THE SEA

CORNMEAL SHRIMP AND GRITS **Gluten Free** 28
Dusted pan-fried shrimp, roasted corn and Poblano grits, served with a smoked tomato roasted corn and Andouille Creole sauce

SESAME BLACKENED SALMON **Gluten Free No Soy** 26
Pan-seared sesame blackened Scottish salmon, coconut rice, crisp Asian stir-fry veggies, Thai peanut slaw, Red Pepper Jam & sweet soy

PIÑA COLADA GROUPE 42
Fresh Gulf Grouper over coconut rice with Colada butter, served over vegetable medley

FRIED SHRIMP (6) 26
Large Gulf Shrimp lightly breaded served over bed of fries, with pineapple slaw and an orange horseradish dipping sauce

CRAB CAKES (2) 28
Panko-crusted lump Blue Crab cakes, pan-fried with house made pineapple slaw, coconut rice, tropical fruit salsa and Red Pepper Jam

FROM THE LAND

MEATLOAF 24
Ground veal, beef and pork meat mixed with cheddar cheese topped with a sweet tomato glaze served with mashed potatoes and vegetable medley

RIBS **HALF RACK 17 FULL RACK 32**
BBQ ribs with our homemade bacon and caramelized onion BBQ sauce on bed of fries, with pineapple slaw

STEAK FRITES 38
12-oz. Choice NY Ribeye Steak, with citrus garlic butter, truffle oil steak fries and vegetable medley

GRILLED CHICKEN 26
Prosciutto wrapped chicken, served on long grain wild rice blend with vegetable medley and wild mushroom brandy cream

MOJO BRISKET 22
Slow smoked Mojo marinated beef brisket with habanero tomato sauce over black beans and yellow rice with pineapple slaw

BURGERS

All Beef Patties are 8-oz. made from fresh ground beef and grilled to your liking. Served with pickle slice on Brioche Bun with Lettuce, Tomato and Red Onion, your choice of house made BBQ potato chips, Fries or Pineapple Slaw. All burgers gluten free without bun except Mac-N-Cheese Burger.

Add: Bacon, Prosciutto or a Fried Egg \$3

Add: Jalapeno, Caramelized Onions or Tapenade \$2

Add: Cheddar, American, Gruyere, Brie, Jalapeno Queso Blanco, Gorgonzola or Provolone \$3

Add Artesian Cheeses: Feta, Chèvre, Manchego, Moody Blue or Derby Sage \$4

Substitute: Grilled Salmon \$4

SHIPYARD BURGER* 16

Thick, juicy and grilled to order, with lettuce, sliced tomato and red onion and a pickle

MOODY BLUE* 20

Smoked Bleu Cheese bacon burger with thick-cut sugar-cured bacon, and a fried egg

MAC-N-CHEESE BURGER 19

Our burger topped with Cavatappi macaroni in a creamy white cheddar cheese

PIMENTO CHEESE BURGER 19

Wisconsin white cheddar cheese, cream cheese, diced roasted red peppers and jalapenos with sugar-cured bacon

SOUTH OF BORDER 19

Jalapeno Queso Blanco with Chorizo, Pico de Gallo and guacamole

WAGYU STEAK BURGER 40

10-oz. of Ground Wagyu, caramelized onion, foie gras, tarragon aioli with arugula

PATTY MELT 18

8-oz. fresh ground beef smash burger with Gruyere cheese, caramelized onion, and 1000 Island on Rye

THE GOAT 19

Goat Cheese burger with prosciutto ham, arugula and tarragon aioli

THE GREEK 20

Feta Cheese burger with a Mediterranean salsa, arugula and tarragon aioli

KENTUCKY DERBY 19

Derby Sage Cheese, caramelized onion with Kentucky Bourbon pepper sauce

THE SPANIARD 20

Sliced prosciutto ham, Manchego cheese, tomato and manzanilla olive tapenade

THE BBQ 20

Provolone burger with house made BBQ Pork topped with fried onions and jalapeno pineapple slaw

