

APPETIZERS

CANTINA NACHOS | 17 GFA

Cheddar and jack cheeses, black olive, pickled jalapeno, fresh salsa and sour cream. *Add Guac \$4 | Chicken, Black Bean Chili, or Beef Chili \$5*

SEARED TUNA SASHIMI* | 17 GFA

Sesame crusted sushi grade rare tuna, orange-soy glaze, pickled ginger, wakame salad

WARM CRAB RANGOON DIP | 16

Panko crusted Atlantic crab, cream cheese, sweet chili sauce, wonton chips

BREWHAUS PRETZEL | 13

Warmed Bavarian style, whole grain beer mustard. *Add pale ale beer cheese dip \$3*

BANG BANG CRISPY SHRIMP | 15

Fried large shrimp tossed in our house sweet and spicy sauce

FRIED CHICKEN TENDERS | 15

House breaded and tossed with buffalo, maple jalapeño BBQ, wild blueberry BBQ or honey mustard. *Additional sauces 50¢ each*

HUMMUS & COUNTRY OLIVES | 14 GFA

Smooth hummus, “everything” seasoning, extra virgin olive oil, cut vegetables and pita wedges

SWEET & SPICY WINGS | 16

Tossed Sichuan style with chopped peanuts. Also available traditional Buffalo, wild blueberry BBQ, maple jalapeño BBQ or honey mustard. *Additional sauces 50¢ each*

FRIED DILL PICKLE CHIPS | 12

House breading with ranch dip

SESAME GINGER BRUSSELS SPROUTS | 11

Pan fried and tossed with sesame ginger sauce topped with sesame seeds and sriracha drizzle

ENTREES

HADDOCK FISH & CHIPS | 28.50

Fresh Gulf of Maine haddock, French fries, slaw, tartar

SHRIMP AND LOBSTER LINGUINE | 34 GFA +\$3

Tender claw and knuckle lobster, shrimp, lobster cream sauce, shallot, sun dried tomato, chive, parmesan, lemon, tossed with linguini and served with focaccia

CAJUN CHICKEN PASTA | 27 GFA +\$3

Andouille, blackened chicken, roasted red peppers, garlic, cream, parmesan, penne, served with focaccia

FED’S SEAFOOD PAELLA | 38 GFA

Mussels, shrimp, calamari, chicken, sausage, tomatoes and peas, served over saffron rice

FOUR CHEESE MUSHROOM SACCHETTI | 24

Pasta pillows stuffed with porcini mushroom and ricotta, mozzarella, fontina and parmesan cheeses. Tossed in a cremini and button mushroom sauce with shallot, and served with focaccia. *Add chicken \$7 | Add pan-seared steak tips* \$14 | Add shrimp \$10*

SESAME CHICKEN BOWL | 23

Panko fried chicken, broccoli, napa cabbage, bell peppers, & rice tossed with a garlic ginger sauce. Topped with scallions, pickled veggies, sesame seeds, and a spicy yum yum sauce

STEAK TIP POUTINE* | 30

Pan-seared sirloin tips, brown gravy, cheese curds and French fries topped with onion crisps

BREW PUB SCHNITZEL | 24

Lightly breaded and pan-fried pork cutlet, mashed potato, stout mushroom gravy and broccoli

SIDES

FRENCH FRIES | 7

TATER TOTS | 8

SWEET POTATO FRIES | 9

ONION RINGS | 9

FOCACCIA | 5

BROCCOLI | 5

MASHED POTATO | 7 GFA

MAC -N- CHEESE | 8

HALF CAESAR | 7

HALF MARKET SALAD | 8

SOUPS

FRENCH ONION GRATINEE | 9

Caramelized onions, toasted croustades, melted Swiss

NEW ENGLAND CLAM CHOWDER | CUP 10 • BOWL 15 GFA

Cut clams and Maine potatoes

BEEF & BEAN CHILI | REG 10 • LG 15 GFA

Pico de gallo, shredded cheese, tortilla chips

BLACK BEAN CHILI | REG 10 • LG 15 GFA

Pico de gallo, shredded cheese, tortilla chips

SALADS

Grilled Chicken \$7 | Pan-Blackened Haddock \$9 | Grilled Shrimp \$10 | Pan Seared Steak Tips \$14

HOUSE CAESAR | 13 GFA

Chopped romaine tossed in our homemade dressing with croutons. Anchovies available upon request

BREWER’S COBB | 15 GFA

Mixed Greens, cucumber, tomato, bacon, egg, avocado, crumbled blue cheese, balsamic

SEARED BRUSSELS SPROUTS | 17

Sauteed mushrooms, edamame, snap peas, cauliflower, maple-tamari glazed brussels sprouts, and greens topped with sesame seeds and pickled ginger

GRILLED GREEK CHICKEN | 19 GFA

Romaine, feta, cucumber, tomato, onion, kalamata olive, Greek dressing. *Available with grilled shrimp instead of chicken \$25*

SANDWICHES & BURGERS

Served with a pickle and your choice of one side: potato chips, French fries, slaw, garden(+3) or Caesar salad(+3), sweet potato fries (+3), onion rings (+3), mac-n-cheese (+3) tater tots (+1). Add a junior chowder to any sandwich (+5)

FED’S STACKER* | 18 GFA +\$2

Double 4 oz. burger patties cooked medium-well, cheese, lettuce, tomato, signature sauce on brioche

BBQ BACON CHEDDAR STACKER* | 20 GFA +\$2

Double 4 oz. burger patties cooked medium-well, Hickory BBQ, cheddar cheese, bacon and fried onion crisps on brioche

VEGGIE SWEET POTATO BURGER | 18 GFA +\$2

Pinto beans, rice, sweet potato, oats, pumpkin seed, quinoa, seasoning, avocado, pickled vegetable, serrano aioli, lettuce & tomato

PAN-BLACKENED HADDOCK TACO | 21

Our most popular... shaved cabbage, avocado, pico de gallo, cilantro, serrano aioli. Available with pan-blackened shrimp

MAINE LOBSTER ROLL | REG MKT / SUPER MKT GFA +\$2

Lobster meat, mayo, shredded iceberg, butter grilled roll

GRILLED REUBEN | 19 GFA +\$2

House-braised corned beef, sauerkraut, Swiss, Thousand Island. Haddock available

GRILLED STEAK AND CHEESE | 20 GFA +\$2

Onions, peppers, mushrooms, American cheese

MEDITERRANEAN HUMMUS WRAP | 17

Hummus, greens, red onion, cucumbers, feta, bell peppers and Greek dressing

TURKEY BLT | 17 GFA +\$2

Thick-cut turkey, bacon, lettuce, tomato, cranberry mayo, wheatberry bread

FRIED HADDOCK | 21

Fresh north Atlantic haddock, lettuce, tomato, tartar sauce on brioche. Available pan-blackened with Cajun tartar

BUTTERMILK FRIED CHICKEN | 19

Spicy ranch, house made pickles, lettuce and tomato on brioche

MEXICAN STREET CORN CHICKEN WRAP | 17

Fried chicken tenders, charred corn, iceberg, tomato, bell pepper, cilantro, serrano-lime crema, and cotija cheese

HEALTH & SAFETY WARNING

* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.