



STARTERS

Wings- House-brined, crisped to perfection and glazed with house Maui, Buffalo, or BBQ Sauce
(6) \$13.95 (12) \$20.95

Soft Bavarian Pretzel bites w/ PW Smoked Gouda Pub Cheese or house Maine Maple Mustard \$11.95

Cheeseburger Flatbread- Pickle, red onion, Maine beef, american, provolone/mozzarella blend with house thousand island and yellow mustard \$14.95

Scallop & Bacon Flatbread- Sliced local scallops, natural bacon, balsamic reduction, provolone/mozzarella blend \$16.95

Wild Dulse Chips- Locally harvested sea vegetables flash-fried into a naturally salty snack \$11.95

Cheese Curds- Wisconsin cheddar, beer-battered and served with marinara \$13.95

Tots, Fries or Sweet Potato Fries with tangy house Sriracha aioli \$7.95

Tenders & Fries- All natural, vegetarian fed, antibiotic free crispy chicken breast tenders with fries and choice of house-made -Maine Maple Mustard, Sriracha Aioli, Jim Beam Bourbon Bbq, Ranch, Blue Cheese or Maui sauce
(3) \$12.95 (6) \$18.95

Crispy Brussels- sm \$8.95 lg \$12.95

Flash-Fried Green Beans-\$7.95

Fresh, house-made bread & butter style quick pickles \$7.95

LARGE PLATES

Garlic Parmesan Baked Haddock served with mashed potato or fries and veggie \$29.95

Blackened Shrimp Skewers- Jumbo shrimp seasoned with our own slightly spicy blend and flame-grilled with mashed potato or fries & veggie \$26.95

Steak Tips- Flame-grilled and served with fries or mashed potato and flash-fried green beans or crispy brussels \$27.95

Consuming raw or undercooked meats, poultry, seafood,

SALADS

House-made salad dressings -Wild Maine Blueberry Balsamic, Citrus Vinaigrette, Ranch, Blue Cheese, Thousand Island

Pub Salad-Mixed greens, watermelon radish, red onion, cucumber, pumpkin seeds
sm \$8.95/ lg \$14.95
*add house brined grilled natural chicken breast \$6.95

Black & Blue Salad- Tender, flame-grilled steak, fresh greens, crispy cukes, red onion, blue cheese crumbles and a drizzle of balsamic reduction
\$22.95

BURGERS ETC.

All burgers available with Maine GF quinoa veggie patty or juicy brined natural chicken breast. VDI's GF Bun \$2

Burgers are made with 100% natural Maine Pineland Farms beef. Burgers & sandwiches served with fries.

*Sub Tots, Sweet Potato Fries or House Quick Pickle for \$2.50
Sub Maine G-F Chips \$1*

Classic Burger-Flame-grilled Pineland Farms beef, american cheese & choice of lettuce, tomato, onion and pickle on a brioche bun \$15.95

Nautica Burger-Sharp cheddar, sweet house-made Jim Beam bourbon bbq sauce & crispy bacon \$17.95

Mooring Burger-Sauteed mushrooms, swiss cheese & house aioli sauce \$17.95

Drifter Burger-Crispy bacon, blue cheese crumbles, balsamic reduction \$17.95

Pub Cheeseburger- Flame-grilled and topped with house smoked gouda pub cheese \$17.95

Surf and Turf- Fresh Maine Lobster salad atop a classic cheeseburger \$29.95
-When Available

Frazier Point Steak Sandwich- Tender flame-grilled steak tips, house horseradish cream sauce, melted american cheese, red onion \$17.95

DID YOU SEE OUR DAILY SPECIALS BOARD?!

-THURSDAY-
RIBEYE STEAK NIGHT!

Delicious Ribeye with sides. Cut in-house and grilled to perfection from 5-7:30

-FRIDAY-
All You Can Eat Haddock Fish Fry 4-8
Live Music 6-8

shellfish or eggs may increase your risk of foodborne illness

PIZZA

VDI's gluten-free dough available!

Carnivore-Pepperoni, italian sausage, hard salami, bacon, red sauce and a provolone & mozzarella cheese blend \$14/\$23

Herbivore-Pesto (nut free), onion, red pepper, fresh mushroom, black olives, provolone & mozzarella cheese blend \$14/\$23

Banzai Pipeline-Ham, fresh pineapple, house garlic parm sauce, smoked gouda, provolone & mozzarella blend \$14/\$23

Jesse's Fave- Italian sausage, red onion, blue cheese crumbles, red sauce and provolone & mozzarella cheese blend \$14/\$23

Lower Harbor-House garlic parm sauce, hard salami, artichoke hearts, provolone & mozzarella blend with a drizzle of balsamic \$14/\$23

Steak & Cheese-Flame-grilled steak, red onion, green pepper, american cheese, provolone & mozzarella blend \$16/\$25

Wicked Fancy Cheese- Smoked gouda, provolone, mozzarella, parmesan and asiago with house red sauce \$13/\$19

CREATE YOUR OWN

10 inch \$11 14 inch \$15

Sauces- House Red, Nut-Free Pesto, Garlic Parm, Spicy Buffalo

Regular toppings-red bell pepper, green pepper, red onion, black olives, sauteed fresh mushrooms, banana peppers, jalapeños
\$2/\$3

Fancy toppings-artichoke hearts, fresh pineapple, kalamata olives, feta cheese, blue cheese, american cheese, smoked gouda, hard salami, ham, italian sausage, ground beef, pepperoni
\$3/\$4

Wicked Fancy Toppings-bacon, house-brined chicken
\$5/\$7

Wicked, Wicked Fancy toppings-fresh Atlantic scallops, flame-grilled steak
\$6/\$8

DESSERT

Flourless Chocolate Cake-
Housemade Berry
Sauce and Real Whipped Cream \$8.95

Mochi Ice Cream- Japanese Ice Cream
bites wrapped in a soft and chewy rice dough
-Assorted Flavors \$3 each.

Be Sure not to miss our
Specials Board!
Fresh Seafood and more changing daily!

Follow us on Facebook, Instagram & Tiktok!
Join our team! Apply @
www.thepickledwrinkle.com/job-application

