

HOUSE SPECIALTIES

FISH & CHIPS 16.99

Bayside Blonde Ale battered cod filets served with french fries, coleslaw & tartar sauce.

BEER BATTERED SHRIMP 17.99

Bayside Blonde Ale battered shrimp served with french fries, coleslaw & cocktail sauce.

CHICKEN TENDERS BASKET 12.99

Golden fried chicken tenders served with french fries, coleslaw & honey dijon dipping sauce.

BEEF TIPS DINNER 15.99

Slow braised beef tips in a rich mushroom and onion gravy served with mashed potatoes & sautéed vegetables.

FIRECRACKER SHRIMP 17.99

A half pound of crispy fried shrimp tossed in our fiery sweet chili sauce topped with sesame seeds & green onions served over white rice.

FRESH VEGETABLE STIR-FRY 14.99

A sweet & spicy stir fry of bell peppers, onions, broccoli, green beans & carrots with a savory garlic wok sauce served over white rice. *add grilled chicken 3.99, add sautéed shrimp 7.99, add grilled salmon 11.99*

SMOKEHOUSE MEATLOAF 14.99

This comfort food classic features a blend of traditional ground beef along with our house smoked beef brisket, pulled pork & our cherry BBQ sauce served with cheesy hash brown bake & sautéed vegetables.

DRUNKEN GARLIC MUSSELS 16.99

A full pound of mussels steamed in Bayside Blonde ale with garlic, onions & peppers served with french fries.

CHERRY SMOKED RIBS half 19.99 full 27.99

Tender baby back ribs are dry rubbed & slow smoked over cherry wood then finished with our cherry BBQ sauce served with french fries & coleslaw.

GRILLED ATLANTIC SALMON* 21.99

Grilled Atlantic salmon filet with maple bourbon glaze served mashed potatoes & sautéed vegetables.

BLACKENED SALMON* 21.99

Pan blackened Atlantic salmon filet topped with corn & black bean salsa served over red quinoa & rice pilaf.

PECAN PAN FRIED WALLEYE* 19.99

Pecan encrusted walleye filet pan fried topped with herb compound butter served over red quinoa & rice pilaf.

BEVERAGES

FOUNTAIN SODA (w/refills) 2.49

Coke, Diet Coke, Dr. Pepper, Mello Yello, Sprite, Sprite Zero, Squirt

REAL LEMONADE (w/refills) 2.49

FRESH BREWED ICED TEA (w/refills) 2.49

COFFEE or HOT TEA (w/refills) 1.99

BAUMEISTER DRAFT ROOTBEER 2.99

BAUMEISTER CRAFT SODAS 2.99

Bottled Grape, Cherry, Orange, or Cream Soda

JUICE BOXES 1.49

Apple or Fruit Punch

CHECK OUT OUR CRAFT BEER, WINE
& SPECIALTY COCKTAIL MENU FOR
ADDITIONAL OFFERINGS
FEATURING LOCAL PRODUCTS!

**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.*



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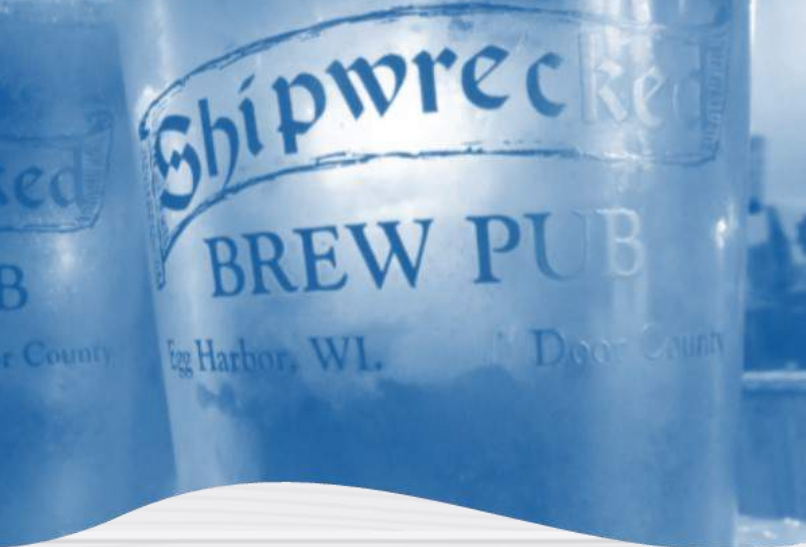
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Shipwrecked originally opened in the late 1800's as the Kewaunee House. With the harbor nearby, it quickly became a hub for local residents, lumberjacks & sailors. The restaurant was popular among locals for its fine food and the guest rooms were welcoming to wayward stagecoach travelers. Into the roaring 20's, Door County became a favorite hiding spot for Chicago mobsters including the infamous Al Capone. Due to the geology and natural caves in the area, tunnels were dug under nearby buildings (now closed for safety reasons) to connect them with areas all over Egg Harbor. It is rumored that two IRS agents were last seen at this site looking for Al Capone... somehow they became "lost" in the tunnels, never to be seen again. It is further rumored that Jason, an illegitimate son of Al Capone hung himself in the attic. (Or maybe someone helped him?)

The business has changed hands several times over the years from Murphy Moore's, to the Thimbleberry, to the Blue Iris & the Harbor Point Inn. In 1997, the historic building was renovated to include a microbrewery until it was destroyed by a tragic fire in August of 2017. Now rebuilt, a new era has set sail for Shipwrecked. Our facility pays homage to the historic design of the Kewaunee House while being able to take advantage of many new environmentally friendly features.

Our heartfelt thanks goes out to our customers, family, friends & neighbors who have been so supportive both during the fire and the rebuild that followed. You are truly the inspiration that drives us to improve the Shipwrecked experience each day!

APPETIZERS

FRIED CHEESE CURDS 9.99

Golden brown Wisconsin white cheddar curds with savory garlic chili ketchup.

LOADED FRENCH FRIES 11.99

Hot crispy french fries topped with BBQ pulled pork, bacon, Bayside Blonde beer cheese sauce & scallions.

SMOKED CHICKEN DRUMSTICKS 10.99

Chicken legs slow smoked over cherry wood with celery, bleu cheese & tossed in your choice of sauce: Cherry BBQ, Asian Chili, or Spicy Buffalo.

SOFT PRETZELS 8.99

Lightly salted soft pretzels served with a side of our Bayside Blonde beer cheese sauce.

KETTLE CHIP CHILI NACHOS 10.99

Ranch kettle chips smothered in Bayside Blonde beer cheese sauce topped with red skin mashed potatoes, Brew House Chili, scallions & sour cream.

PETE'S GREEN BEANS 11.99

Stir fried green beans tossed in a spicy pepper, bacon & onion Szechuan sauce topped with sesame seeds.

SPINACH ARTICHOKE DIP 11.99

A hot and creamy blend of artichokes, onion, spinach & cheeses topped with diced tomatoes served with house made tortilla chips.

SALADS & SOUPS

THREE CHEESE CAESAR SALAD 13.99

Grilled chicken breast over crisp romaine tossed with creamy Caesar dressing, tomatoes, croutons, asiago, romano & parmesan cheeses. Served with a breadstick.

BRUTUS CAESAR SALAD 13.99

Strips of Genoa salami, red onions, tomatoes, croutons & our 3 cheese blend over crisp romaine tossed with creamy Caesar dressing. Served with a breadstick.

CHERRY PECAN SALAD 14.99

Grilled chicken breast, fresh spinach, dried cherries, candied pecans, red onions, sliced apples, cherry-apple vinaigrette dressing & a breadstick.

PUB GARDEN SALAD 9.99

Crisp romaine, cucumber, egg, tomatoes, red onions, cheddar, croutons, ranch dressing & a breadstick.

SEAFOOD CHOWDER Cup 4.99 Bowl 7.49

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

BREW HOUSE CHILI Cup 4.99 Bowl 7.49

Hot & spicy blend of beef, peppers, onions & beans in a fiery tomato broth topped with cheese & sour cream.

***NEW* TAKE HOME A FROZEN QUART OF SEAFOOD CHOWDER FOR 14.99**

SANDWICHES

All sandwiches & burgers are served with your choice of: potato salad, coleslaw, ranch kettle chips, french fries (add \$1), or cheesy hash brown bake (add \$1)

SOUTHWEST CRAB CAKE 13.99

House made jumbo crab cake loaded with roasted corn, peppers & onions served with arugula, tomato & chipotle aioli on a tomato herb focaccia bun.

GUACAMOLE CHICKEN SANDWICH 12.99

Flame grilled chicken breast topped with pepper jack, guacamole, lettuce & tomato finished with chili ranch dressing on a brioche bun.

THE POPEYE 11.99

Flame grilled chicken breast topped with warm spinach & artichoke spread on a tomato herb focaccia roll.

RED BEARD REUBEN 12.99

Thin sliced corned beef on pumpernickel bread with melted Swiss, braised red cabbage & thousand island.

CHIPOTLE BLACK BEAN BURGER 11.99

Veggie burger patty loaded with corn, black beans & chipotle peppers topped with lettuce, tomato & chipotle aioli on a tomato herb focaccia bun.

VEGGIE DELIGHT 12.99

Roasted red pepper, tomato, red onion, cucumber & arugula with a chive & herb cream cheese spread on a soft "everything" brioche bun.

CAROLINA PULLED PORK 9.99

House smoked pulled pork in our tangy cherry BBQ sauce topped with coleslaw on a brioche bun.

SMOKED BEEF BRISKET 12.99

Slow smoked brisket, sliced tomato, red onion & creamy horseradish sauce on an "everything" brioche bun.

PUB CLUB WRAP 10.99

Thin sliced roasted turkey with bacon, lettuce, tomato, cheddar cheese & garlic mayo wrapped in a flour tortilla.

GRILLED BRAT PATTY 8.99

This Northwoods pub staple is topped with sautéed onions & served on a brioche bun.

ITALIAN COLD CUT SANDWICH 11.99

Genoa salami, Capicola ham, Muenster cheese, arugula, tomato, red onion & Italian sub dressing on a telera roll.

FISHERMAN'S FAVORITE 12.99

Hand breaded perch filet with lettuce, tomato & tartar sauce on a brioche bun.



BURGERS

THE CLASSIC BURGER* 10.99

A tried and true cheeseburger! Our 6oz Angus beef burger with cheddar, lettuce, tomato & house made bread & butter pickles on a soft brioche bun.

BBQ BACON BURGER* 12.99

Our Angus burger topped with cheddar cheese, thick-cut bacon, BBQ sauce, lettuce & tomato on a brioche bun.

JOLLY ROGER* 11.99

Shiver me timbers! A burger with pepper jack, jalapenos, chipotle aioli, lettuce & tomato on brioche bun.

PRETZEL TAVERN BURGER* 14.99

A Wisconsin classic - a brat patty, a burger patty, lettuce, tomato, sautéed onions & American on a pretzel bun.

PATTY MELT* 12.49

Our Angus burger with swiss & cheddar cheeses, sautéed onions & thousand island on toasted pumpernickel bread.

THE KRAKEN* 14.99

A burger of mythological proportions! Our Angus burger topped with BBQ pulled pork, sautéed onions, beer cheese sauce, lettuce & tomatoes on a brioche bun.

FANCY PANTS BURGER* 12.99

Our angus burger on an "everything" brioche bun topped with a creamy chive & herb cream cheese spread, tomatoes, arugula & house made bread & butter pickles.

BLACK & BLEU BURGER* 12.99

Our angus burger topped with arugula, pickled red onion & a creamy "black & bleu" cheese spread on a brioche bun.

FRENCH ONION BURGER* 13.99

Our angus burger topped with Muenster cheese, arugula, a bacon-onion jam & onion soup aioli on a brioche bun.

*Substitute an Udi's Gluten Free Bun 1.50
Menu item customization, substitutions, or extra sides & sauces may incur additional charges.*

