

PIG MENU

**RAW BAR**

Small Seafood Platter – 6 Wellfleet oysters, 3 shrimp, ceviche \$40

Large Seafood Platter – 12 Wellfleet oysters, 5 shrimp, ceviche, lobster salad \$80

Cocktail Shrimp – with cocktail sauce, lemon, horseradish 3/each

Ceviche – homemade ceviche of the week \$17

Oysters - Cocktail sauce or Asian style

Single            3                            3.25

Half dozen    17                            18

Dozen            32                            34

**Starters**

Hand Cut, Twice Fried Fries 7.50

Tuscan Fries - Parmesan Truffle 9.50

Nepali Curry Fries 9.50

Sweet Potato Wedges - Harissa dipping sauce 9.50

Chicken Wings - Buffalo, Jerk or BBQ served with blue cheese 12.99

Wing Trio Platter - Can't decide? Have all 3! 24.99

Fried Calamari - cherry peppers, olives, and salsa 14.99

Chicken Quesadilla - black beans, avocado, onion, tomato and cheese blend served with coleslaw, salsa, and sour cream 15.99

**Soup & Salad**

Smoked Seafood Chowder 11.99

Soup of the Day 9.99

Very Tasty Chili – with sour cream and chips 12.99

Classic Caesar Salad – romaine, crispy garlic croutons & parmesan with Caesar dressing 11.99

House Salad - mixed greens, avocado, orange segments, roasted pepitas, sunflower seeds, with house dressing 11.99

ADD CHICKEN, SHRIMP, OR FRIED HADDOCK + 7

LOBSTER - 18

Upgrade to salad or sweet potato wedges - \$4

Upgrade to Tuscan or Curry Fries - \$3

## **Sandwiches**

All Sandwiches are served with hand cut fries

Lobster Roll – lobster, light mayo, topped with bacon on a buttered New England roll 25.99

Fish Sandwich - fried haddock, lettuce, tomato, house made tartar on a brioche bun 16.99

A.B.T - avocado, bacon, tomato, mayo on a crusty bun 16.99

B.L.T. - smoked bacon, lettuce, tomato, mayo on a crusty bun 16.49

Pulled Pork Sandwich - slow roasted pulled pork with smoky BBQ sauce, house made slaw, pickles on a brioche bun 17.49

Vegetable Sandwich - seasoned grilled vegetables, hummus, yogurt dill sauce on grilled pita bread 16.99

Fish Tacos – lightly fried haddock, house slaw, avocado 19.99

Cubano Toastie - slow roasted pork, black forest ham, swiss, jalapeño/grain mustard relish, mayo pressed on toasted baguette 16.99

Pesto Chicken Toastie - sliced chicken, brie, tomato, pesto pressed on toasted hearty white bread 16.99

BBQ Ranch Fried Chicken Sandwich – slaw, bbq, ranch, pickles on a brioche bun 17.49

## **Burgers**

Served with lettuce, tomato, onion and hand cut fries

Add Cheddar, Swiss, Provolone, Blue Cheese or Bacon + 3.00

Squealing Pig Burger – 16.99

Hog Burger - blue cheese, chipotle onions, bacon 17.99

Lamb Burger – English mint sauce, yogurt mint sauce, cucumber 18.49

Veggie Burger - roasted red pepper hummus, cucumber, yogurt dill sauce 14.99

Salmon Burger - fresh grilled ground salmon with a caper-dill aioli 18.49

## **Plates**

Nepali Curry - - traditional Nepali curry with green beans, zucchini, red and green peppers, summer squash, cauliflower served with rice & papadum

Veggie 15.99

Chicken 17.99

Fish 18.99

Fish & Chips - dayboat haddock, lightly battered served with fries, tartar sauce, and slaw 21.99

Fried Chicken - breaded half chicken marinated in buttermilk, Tabasco, house blended spices, served with fries and slaw 21.99

Spicy Beef Kebabs - marinated sirloin, onions, cherry tomatoes, bell peppers, served with a garden salad 22.99

Guinness Braised Sirloin Stew - a rich stew made with Guinness braised sirloin with brussel sprouts and potatoes (seasonal) 22.99

Shepherd's Pie - braised lamb and beef combined with root vegetables (seasonal) 22.99

## **Sides**

House Made Cole Slaw 5

Buttery Mashed Potatoes 6

White Rice 4

Extra Sauce 1

## **Kids**

All Served with Fries

Grilled Cheese 9.99

Chicken Tenders 10.99

Cheese Quesadilla 10.99

## DRAFTS

PIG SWILL - Our Rotating Tap, ask your server what we're servin' up! \$7

FEATURE DRAFT - Our seasonal tap \$8

MAINE BEER COMPANY LUNCH - Lunch is a special whale that has been spotted off the Maine coast since 1982. She has what looks like a bite taken out of her fin, which adds to her unique character 13

GUINNESS IRELAND - Dry, Irish Stout from Dublin dating back to the 1700's \$8

STELLA ARTOIS BELGIUM - Crisp, light, Bohemian Hops give this beer a distinct flavor \$8

CISCO'S WHALE'S TALE PALE ALE MA - Rich, Malty, Sweet Fruit and Light Hops \$8

STORMALONG CIDER MA - easy-drinking with a nice balance of semi-sweet and tart apple \$8

FIDDLEHEAD IPA VT - a hop forward American IPA with mellow bitterness, citrusy & dank, well balanced \$9

PEAK ORGANIC FRESH CUT PILS ME - dry-hopped pilsner \$8

CAPE COD BLONDE MA - Light and refreshing. A polished golden ale with a clean finish \$8

## **LAGERS+PILSNERS**

BUDWEISER MO 5

BUD LIGHT MO 5

COORS LIGHT CO 6

MILLER LIGHT WI 6

MILLER HIGH LIFE WI 5

NARRAGANSETT RI 5

SIX POINT THE CRISP NY 7

HEINEKEN NETHERLANDS 6

SHOVEL TOWN CERVEZA MA 8

CORONA MEXICO 6

## **WHEAT BEER**

ALLAGASH WHITE ME 8

CISCO GREY LADY MA 7

JACK'S ABBEY BLOOD ORANGE MA 9

BAREWOLF AMONG THE WILDFLOWERS HEFEWEIZEN MA 9

## **STOUTS+PORTERS**

YOUNG'S DOUBLE CHOCOLATE STOUT ENGLAND 10

EXHIBIT A BRIEFCASE PORTER MA 10

FOUNDERS BREAKFAST STOUT MI 9

LEFT HAND MILK STOUT CO 9

## **ALES**

BODDINGTON'S ENGLAND 9

PEAK ORGANIC THE JUICE ME 8

SIERRA NEVADA CA 7

DUVEL BELGIUM 10

CHIMAY BLUE BELGIUM 12

DELIRIUM TREMONS BELGIUM 13

## **IPA'S**

MIGHTY SQUIRREL CLOUD CANDY MA 9

CONEHEAD VT 9

LORD HOBO BOOM SAUCE MA 10

CAPE COD MA 8

HOG ISLAND OUTERMOST IPA MA 8

STELLWAGEN WHALE WATCHER SESSION MA 9

SHOVEL TOWN FLYAWAY MA 10

## **BEST OF THE REST**

URBAN ARTIFACT SOUR 8

DEVIL'S PURSE KOLSCH CO 8

EXHIBIT A SOUR MA 8

WHITE CLAW (BLACK CHERRY/GRAPEFRUIT) 8

OMISSION LAGER OR 7

## **CIDERS**

MAGNER'S IRISH CIDER MA 7

STORMALONG UNFILTERED 9

HIGH LIMB CORE CIDER 9

DOWNEAST SEASONAL 8

## **NON ALCOHOLIC**

ATHLETIC BREWING 7

## **WINE**

### **SPARKLING**

PROSECCO, Italy 10/35

### **WHITE**

PINOT GRIGIO, Italy 9/33

SAUVIGNON BLANC, New Zealand 10/35

COTES DU RHONE, France 11/39

CHARDONNAY, California 13/47

### **RED**

PINOT NOIR, California 12/43

CABERNET SAUVIGNON, California 14/51

MALBEC, Argentina 11/39

COTES DU RHONE, France 10/35

ROSÉ, France 12/43

## **COCKTAILS**

SQUEALING PIG BLOODY MARY

Choose your vodka and our homemade Mix

HENDRICK'S NEGRONI 14

Hendrick's, Carpano Antica, Campari

CAPE COD MULE 13

Oysterville Handmade vodka, ginger beer, cranberry, lime

PIG PUNCH 13

All of the rum, All of the juice

SAINT RITA 13

Hornitos, St. Germain, lime

PIGCANTE MARGARITA 13

Ghost Pepper tequila, Grand Marnier

ESPRESSO MARTINI 15

Bailey's Espresso, vanilla vodka, Kahlua

MISS PIGGY 14

Deep Eddy grapefruit vodka, St. Germaine, grapefruit juice, topped with prosecco

HIBISCUS PIGLOMA 14

Espolon Reposado, grapefruit, lime with a salted rim

PEACHY LEMONADE 14

Town Branch bourbon, peach, lemonade

FROZENS : Ask your server what's in Spaceman today