

All of the beer at Federal Jack's is hand crafted right here
at the Kennebunkport Brewing Company



Located just downstairs beneath Federal Jack's.

Many beers are also available for take out in growlers and bottles at KBC Coffee & Dry Goods.

Birthplace of Shipyard Ales

www.federaljacks.com

STARTERS

Extensive gluten free menu also available.

Look for the buoy. It denotes a Fed Jack's favorite.



Fried Calamari 8.99

Golden fried calamari tossed with banana peppers, tomatoes, balsamic reduction and parmesan cheese. Also available traditionally fried with cherry pepper aioli

Chicken Wings Reg 9.99/Lg17.99

Tossed with your choice of Buffalo, BBQ, Maine Blueberry BBQ, Maple Jalapeño BBQ or Sweet Chili sauce

Chicken Tenders Reg 8.99/Lg16.99

Choose your dipping sauce: Buffalo, BBQ, Maine Blueberry BBQ, Maple Jalapeño BBQ or Sweet Chili sauce

Baked Artichoke Dip 8.99

Top-browned with havarti cheese and served with sliced artisan bread and tortilla chips

Hummus Plate 8.99

Traditional or Roasted Red Pepper Hummus with an assortment of vegetables, Pepperoncinis, olives and fresh toasted pita points

Down-East Mini-Bake 8.99

Red bliss potato boat stuffed with Maine shrimp and corn sautéed with our own Export Ale and garnished with lobster and a steamed littleneck clam. Served with Old Bay aioli

Coconut Shrimp 9.99

Five large shrimp freshly breaded in a coconut tempura batter, deep fried golden brown and served with a pineapple mango sweet chili sauce

Goat Island Mussels 9.99

Mussels steamed open in our own Goat Island Light Ale with onions, fresh basil and garlic. Served with garlic bread. Also available in the "Classic Style" with white wine, onion, garlic and butter

Fried Maine Shrimp 8.99

A generous portion of lightly breaded and golden fried wild-caught Maine shrimp served with cocktail sauce

Oven Roasted Nachos 9.99

Fresh corn tortillas baked with cheese, topped with salsa, sour cream, guacamole, black olives and fresh jalapenos

w/Black Bean Chili 11.99

w/Beef & Bean Chili 11.99

w/Chicken 11.99

Smaller size available upon request

Tuna Sashimi * 9.99

Tuna steak rolled in sesame seeds and pan seared rare, served with orange-soy glaze, Wakame salad, pickled ginger and garnished with wasabi

Fresh

SOUP & CHOWDERS

Hungry? We'll put your soup, chowder, chili or bisque in a bread bowl for an additional 2.99

French Onion Gratinee 4.99

A crock of caramelized onions in a rich Burgundy beef broth with croustades and melted Swiss cheese

Soup Du Jour Cup 3.99 Bowl 5.99

Non-Traditional Maine Lobster Bisque 11.99

Classic smooth bisque with an added twist...chunks of fresh lobster meat

New England Clam Chowder Cup 5.99 Bowl 7.99

A generous portion of our creamy chowder made with only all-natural ingredients

Beef & Bean Chili 5.99

Simmering crock of our slow-cooked beef and bean chili topped with shredded cheese and fresh salsa. Served with tortilla chips

Black Bean Chili 5.99

Served vegan with just fresh salsa or with a sprinkle of shredded cheese, fresh salsa and tortilla chips

Market Fresh SALADS

Classic Caesar Salad 6.99

Chopped romaine lettuce with seasoned croutons, fresh Caesar dressing and shredded parmesan
Top off your Caesar with the following:

- Fresh Grilled Chicken 9.99
- Blackened Haddock Filet 10.99
- Fried Maine Shrimp 11.99

Greek Calamari Salad 10.99

Fried calamari over a Mediterranean salad with tomato, onions, peppers, pepperoncinis, Greek olives and feta cheese tossed with a balsamic vinaigrette

Strawberry & Goat Cheese Salad 8.99

Spinach and field greens, fresh strawberries, crumbled goat cheese, red onion, cucumbers and sunflower seeds tossed with a basil vinaigrette
• With Chicken 11.99

Mediterranean Steak* & Artichoke Salad 11.99

Grilled skewered beef tips and artichoke over chopped romaine, topped with tomato wedges, Bermuda onion, cucumber, feta cheese, Greek dressing and grilled pita

Waldorf Salad 10.50

Diced roasted chicken, celery, apple slices and field greens dressed with a creamy aioli, topped with candied walnuts and bleu cheese crumbles

Tuna* Lo Mein 12.99

Orange Soy brushed tuna steak on Lo Mein noodles tossed with bean sprouts, spinach, cilantro, carrots, peanuts and Asian sesame dressing

Chef's Salad 9.99

Ham, turkey, egg, avocado, tomato, and bleu cheese on chopped romaine with your choice of dressing

Garden Salad Reg 4.99 / Lg 6.99

Mixed greens, crunchy vegetables and croutons. Choice of dressing on the side

Top it with Fresh Grilled Chicken:

- Small salad with chicken 7.99
- Large salad with chicken 9.99

★ TRY A SAMPLER ★



CAN'T DECIDE ON JUST ONE OF OUR AWARD WINNING BEERS?

We offer a 3 beer, 5 beer or a Full Sampler... A great way to try them all.



ENTREES

Haddock Fish N' Chips 17.99

A generous portion of golden fried Atlantic haddock served with French fries, Cole slaw and tartar sauce
Luncheon portion 10.99

Fried Clams MKT.

Golden fried sweet whole belly clams served with French fries, Cole slaw and tartar sauce

Maine Shrimp Dinner 14.99

Fried wild-caught Maine shrimp on a bed of French fries served with Cole slaw and cocktail sauce

Pub Steak* 13.99

Our grilled 8 oz. pub steak served with Brown Ale gravy and rosemary sea salt sweet potato fries

Hot Open-Faced Turkey 9.99

Pulled roast turkey with homemade gravy, mashed potatoes, our own "stuffing bread" and cranberry sauce

Red Curry Arctic Char 17.99

Pan-seared Arctic Char with pineapple red curry sauce, ginger lemongrass rice and stir-fried vegetables

Crab Stuffed Atlantic Haddock 18.99

Baked haddock with crab stuffing, topped with Ritz cracker crumbs and lobster sauce. Served with house rice and seasonal vegetables

Luncheon portion 14.99

Potato Encrusted Haddock 16.99

Fresh Atlantic haddock filet broiled in butter and wine, topped with a shredded potato pancake, and laced with Dijon cream. Served with house rice and seasonal vegetables

Wild Mushroom & Goat Cheese Ravioli 15.99

House-made savory ravioli tossed in vodka cream sauce with a Portobello mushroom, roasted red pepper, goat cheese and tomato tower. Served with garlic bread



Steamed Maine Lobster MKT.

A wonderful treat steamed to perfection and served with drawn butter, French fries and Cole slaw. "Twins" are also available.

Federal Jack's Feast MKT.

Start with a cup of our classic New England clam chowder and a serving of Goat Island mussels, followed by a steamed Maine lobster, fries and Cole slaw. We even supply a pint of your favorite ale or homemade root beer. "Twins" are also available.

Fried Chicken and Mashed 12.99

Golden buttermilk fried chicken breast over creamed spinach and mashed potatoes.

Skewered Tips 18.99

Steak tips topped with bleu cheese, drizzled with balsamic reduction and served with creamy garlic risotto, steamed asparagus and a grilled vine-ripened tomato

Meat and Ricotta Lasagna 12.99

Traditional lasagna layered with our own fresh pasta, sausage, ground beef, ricotta and provolone cheeses and topped with our hearty Bolognese sauce. Served with garlic bread

Chicken & Sausage Penne 13.99

Sautéed chicken, sweet Italian sausage, peppers, onions and marinara sauce tossed with penne. Served with garlic bread

Baked Scallops MKT

Tender sweet scallops topped with Ritz cracker crumbs and butter then baked to perfection. Served with house rice and vegetables

Shrimp Scampi 16.99

Large shrimp sautéed in garlic, white wine and butter sauce, tossed with vine-ripened tomatoes, basil, pine nuts and fresh linguine. Served with garlic bread.

Federal Jack's Paella 19.99

Sautéed mussels, shrimp, littleneck clams, calamari, chorizo, chicken, tomatoes and peas tossed with Spanish rice

Chicken Scaloppini 16.99

Chicken sautéed with spinach, mushrooms, and tomatoes served over creamy garlic risotto and garnished with pine nuts and fried leeks

BURGERS

Our 100% all beef burgers are served with lettuce and tomato, pickle chips and your choice of French fries or cole slaw. Sweet potato fries, a small salad, onion rings or vegetables are also available for a small charge. *Any burger can be made with a veggie or turkey burger*

Basic Burger* 8.75

Or add American, cheddar, Swiss, crumbled bleu cheese or pepper-jack cheese **9.50**

Hickory BBQ Burger* 10.50

Our house burger topped with pepper-jack cheese, bacon, hickory BBQ sauce and Cajun fried onion strips

Volcano Burger* 10.99

Topped with cheddar cheese, bacon and a sunny side up egg with a side of hellfire (tomato-habanero) relish,

Bacon Cheddar Burger* 10.50

Tavern Burger* 11.50

Topped with crisp pork belly, pub cheese and caramelized onion jam

Lamb Burger 10.50

Fresh ground lamb topped with spinach, vine-ripened tomato and mint-feta pesto

Green Chili Burger* 10.99

Seasoned and topped with a whole roasted green chili pepper, pepper jack cheese, fresh jalapeños and smoky chipotle mayo

Blackened Blue Burger 9.99

Cajun seasoned, grilled, and cooled off with our homemade creamy blue cheese dressing

Portobello "Burger" 10.50

Marinated Portobello mushroom, roasted red pepper, vine-ripened tomato, spinach and goat cheese on an herbed strata roll

Stroganoff Burger* \$10.99

Served open-faced on a garlic baguette with mushroom stout gravy and a dollop of sour cream

Grilled Turkey Burger 9.50

Served with sliced avocado and pepper jack cheese

Mushroom & Swiss Burger* 9.99

Veggie Burger 8.50

Add guacamole and salsa for 1.99

* 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 foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.



SANDWICHES

Our sandwiches are served with pickle chips and your choice of French fries or Cole slaw. Sweet potato fries, a small salad, onion rings or vegetables are also available for a small charge.

Maine Shrimp Roll 8.99
Fried Maine shrimp and shaved lettuce with Cajun remoulade. Double the shrimp in our 8 inch roll **15.99**

Fried Clam Roll MKT
Golden fried whole clams and shaved lettuce with tartar sauce. Double the clams in our 8 inch roll **MKT**

Grilled Crab & Havarti Sandwich 11.99
A great combination of cool sweet crabmeat salad and melted havarti on grilled sourdough

Spicy Tuna Roll-up* 11.99
Tuna steak grilled medium-rare and brushed with orange-soy glaze and wrapped up in a cilantro-lemon wrap with Sriracha-spiked Asian slaw

Haddock Soft Taco 11.99
Pan-blackened haddock wrapped in flour tortillas with house salsa, avocado cream and shaved lettuce. Served with a side of black bean rice

Chicken Caesar Wrap 8.99
Our great Caesar salad with roasted and chilled chicken wrapped in a whole wheat tortilla

Chicken Cobb Sandwich 10.99
Grilled chicken, avocado, bacon, crumbled bleu cheese, lettuce, tomato, onion and mayo served on an herbed strata roll

Jack's Reuben 10.50
Premium corned beef brisket or pulled turkey, Swiss cheese, sauerkraut and Thousand Island dressing on grilled seeded rye

Pot Roast Sandwich 11.99
Thick-cut pot roast served on an herbed strata roll with sharp cheddar cheese and caramelized onion jam

Turkey BLT 9.50
Deli sliced turkey breast with bacon, lettuce and tomato on wheat toast with mayo


Fried Haddock Sandwich 10.50
Fried Atlantic haddock filet on a fresh Challah roll with lettuce, tomato and a side of tartar sauce.

Fried Chicken Cordon Bleu Sandwich 10.99
Fried chicken breast with carved ham, melted Swiss cheese, Dijonnaise, lettuce and tomato

Pick-A-Chicken Sandwich
All served on a Challah Roll with lettuce and tomato

- Plain Grilled 8.50
- BBQ 8.50
- Bacon Cheddar 10.50
- Fried Buffalo Style 9.50

FRESH MAINE LOBSTER ROLL MKT



Our lobster salad is always made with 100% fresh, hand-picked lobster meat, a touch of mayonnaise and seasonings. Add a piece of green leaf lettuce and there you have it.

Double the lobster salad in our spectacular 8 inch roll MKT

Hummus Sandwich 8.99
Our traditional hummus with spinach, tomato, red onion and roasted red peppers served on a warm pita

Blackened Haddock Sandwich 10.99
Cast iron seared haddock filet on a fresh Challah roll with lettuce and tomato and a side of Cajun tartar sauce

Hot Pastrami 10.50
Grilled and served on a Challah roll with Swiss cheese, brewer's mustard and house-made sour pickle chips

SIDES

- French fries 2.99
- Sweet potato fries 4.50
- Onion rings 4.50
- Garlic mashed potatoes 2.99
- Garlic bread 2.99
- Small Caesar 4.99
- Cole slaw 1.99
- Broccoli 2.99
- Seasonal vegetables 2.99
- Guacamole 1.99

Great Beer Anatomy:

Head:

Beer head is the frothy foam at the top of your beer. It's produced by bubbles of carbon dioxide rising to the surface. Some have a thicker head than others. All will give you a beer moustache and make you smile.

Color:

Shipyard beers feature a wide range of colors such as light straw, amber, copper, red, black and every shade in between. Hold up your glass and take a look. Make a toast while you're at it!

Mouth Feel:

This is the way the beer feels in your mouth and how you experience the body of the beer - its texture. Does it feel bubbly? Warming? Smooth? Creamy?



Aroma:

Beer aromas range from bold and earthy to sweet and delicate. The hops often dictate the bouquet. Much of what we call taste is actually aroma. When sniffing a brew try to detect fruit and other natural aromas.

Flavor:

There are different strokes for different folks. You might like the sweetness of malt or the bitterness of hops. Either way, the beer's aroma and mouth feel both factor in to how you experience the flavor and describe its taste. Yum.

Alcohol Content:

Simply put, Alcohol by Volume (ABV) indicates which portion of the total volume of liquid in the beer is alcohol. Did you know that darker beers are not always stronger than lighter beers? You learn something new every day!