



Chicken Wings 25 wings \$35.00, 50 wings \$65.00

Pulled Pork \$7.00 per pound

Soup of the Day Quart of Soup \$15.00

Braised Chicken 4pc-\$7.00, 8pc-\$12.00, 12pc-\$18.00, 16pc-\$23.00

Carry Out in Bulk

Chips & Salsa Warm tortilla chips served with Lorraine's fresh homemade salsa 4 ~

deep fried to a golden brown served with a side of ranch 5 ~

Deep Fried Green Beans A plateful of toasted onion battered green beans

dipped beer batter and golden fried 5 ~

Breaded Mushrooms Fresh whole button mushrooms double dipped in premium

cheddar cheese all together in a jumbo flour tortilla shell served with sour cream 8 ~

Pulled Pork Quesadillas Our smoked pulled pork, red onion, jalapenos, and

Bar Shrimp A plateful of popcorn shrimp served with our homemade cocktail sauce 7 ~

Loaded Chili Fries French fries loaded with chili, bacon, onion, and cheese 7 ~

"The Woods" 8 ~

Cheese Sampler An assortment of deep fried cheeses found only in our neck of

Onion Rings A plateful of thick-cut, beer battered onion rings 6 ~

different 5 ~

Fried Pub Pickles Try these beer battered spicy pub pickle spears for something

served with a side of honey mustard sauce 7 ~

Taco Poppers Broccoli, cheddar cheese, bacon, and onion in a potato-flaked crust

sauce 6 ~

Clam Strips Thin clam strips breaded and deep fried served with our homemade cocktail

your choice of dipping sauce 6 ~

Chicken Strips Four chicken tenders lightly breaded and deep fried served with

Snackies from the GalleY

All sandwiches served with homemade potato chips, cup of soup of the day, and pickle
Add cheese \$.50, Deluxe add \$1.00, Add Swiss cheese, mushrooms, onions \$1.00

Sliders A three pack of sliders, choose from pulled pork, cheeseburgers, or fish 7 ~

Breaded Pork Tenderloin Lightly breaded and deep fried to golden brown 7 ~

Sizzie Steak Thin slices of ribeye wrapped around ground beef and charbroiled 7 ~

Ham-N-Swiss Thin-sliced grilled ham stacked high with baby Swiss cheese 7 ~

and served with a creamy horseradish sauce 9 ~

Prime Time Thin slices of prime rib grilled with green peppers, onions, Swiss cheese,

Angus Burger A 1/2 pound of charbroiled Black Angus Beef prepared to your liking 8 ~

chopotle mayonaise 8 ~

Grilled Chicken A boneless, grilled chicken breast served with lettuce, tomato, and

with sweet Baby Ray's 8 ~

Pulled Pork Chilly smoked pork pulled for the loin, piled high and lightly drizzled

homemade tartar sauce 8 ~

Fish Sandwich Alaskan white fish lightly breaded and deep fried served with our

Sandwiches

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Not responsible for steaks ordered to be cooked over medium.

Notice

20% gratuity added to parties of 8 or more
gratuity

meatless directly from the Coast

Did you know... The Hillier's originated in Bangor, Maine and we proudly serve our family

soup of the day, and two breadsticks 9 ~

Soup, Salad, & Breadstick Choose from one of our salads, a bowl of one

bowl of soup 5 ~

Soup of the Day delicious homemade soups fresh from our kitchen, cup of soup 4 ~

lobster meat 12 ~

Lobster Bisque Wayne's favorite! A bowl of butter cream base with succulent Maine

lobster family recipe 7 ~

Clam Chowder (seasonal) A bowl of our New England clam chowder is an old

Soups

House Bleu Cheese, Red Russian, Ranch, Poppy seed, Light Vinaigrette Italian, Thousand Island

cole slaw 4 ~

Cole Slaw our secret homemade creamy blend of cole slaw 3 ~

red Russian dressing 6 ~

Spinach Fresh baby spinach with bacon, egg, bean sprouts, red onion and topped with a

fresh baked croutons with a creamy Caesar dressing 5 ~

Caesar Fresh Romaine lettuce topped with shaved parmesan cheese, sweet red peppers, and

onion, and boiled egg, tossed with an Italian vinaigrette and pineapple juice 6 ~

Greek A bed of fresh Romaine greens topped with feta cheese, kalamata olives, beets, red

baked croutons 6 ~

Tossed A blend of baby greens, shredded cheddar, grape tomatoes, red onion, and fresh

Salads

served with a choice of manarina or cheddar cheese 5 ~

Breadsticks Twice freshly baked breadsticks topped with garlic butter and parmesan

with drawn butter 10 ~

Mussels Our mussels are steamed in their shell with olive oil, fresh herbs, and served

sauce and fresh lemon 11 ~

Oysters (seasonal) Six raw oysters on the half shell served with our homemade cocktail

jalapeno sauce 9 ~

Sweet-N-Spicy Shrimp Butter milk breaded shrimp tossed in a sweet and spicy

homemade cajun sauce 9 ~

Crab Cakes Two New England crab cakes fried to a golden brown and served with a

chili's served warm with multi-grain crustinis 9 ~

Crab Dip & Bread New England crab meat blended with a cream cheese and green

cocktail sauce and fresh lemon 10 ~

Shrimp Cocktail Six jumbo cocktail shrimp, served chilled with our homemade

calamari lightly hand-dusted, tender calamari wings served with cajun sauce 9 ~

parmesan cheese 7 ~

Buttons-n-Swiss Fresh button mushrooms topped and baked with baby Swiss and

Appetizers



All entrees served with garlic bread, salad or soup of the day, plus choice of specialty mashed baked potato, french fries, rice, broasted wedges, or vegetable. Add an additional slide for 3 ~

From the Sea

- Baked Stuffed Wall Eye** We start with homemade crab meat dressing and top it with fresh walleye fillets, all baked in our own butter sauce 17 ~
- Bacon Wrapped Scallops** Sea scallops from Maine, wrapped in bacon and served in a Frangelico glaze A delightful fresh taste from the sea 21 ~
- Peel-N-Eat Shrimp** Large, succulent shrimp boiled in beer and our own special species 17 ~
- Perch** Lightly flour breaded and deep fried great Lake perch, served with our homemade tartar sauce 17 ~
- Coldossal Jumbo Fried Shrimp** These jumbo shrimp are lightly battered and fried to perfection served with our homemade cocktail sauce 17 ~
- Shrimp Sampler** A sizzling plate of broiled shrimp, stuffed shrimp, shrimp on a skewer, and our jumbo deep fried shrimp 18 ~
- Fried Fish Dinner** We hand bread our Alaskan white fish fillets with a light cornmeal breading and deep-fried to a golden brown served with our homemade tartar sauce 12 ~
- Alaskan King Crab Legs** A full pound of Alaskan King Crab, steamed and served with drawn butter Market Price ~
- LIVE Maine Lobster** Pound and a quarter fresh, live Maine Lobster steamed to perfection Market Price ~
- Smokeshouse Sampler** A variety platter of 3 different smoked meats, ask your server what we are offering on our sampler this evening 17 ~
- The Woods' Pork Chop** A 14oz. fresh, center cut, French-boned pork rib chop, smoked and topped with caramelized Vidalia onions 16 ~
- Barbeque Baby Back Ribs** Slow-cooked in our smoker, over cherry wood flames and basted in Sweet Baby Ray's barbecue sauce 18 ~
- Chicken Wings** Jumbo, whole wings seasoned with a spicy, dry rub and smoked over cherry wood served with your choice of sauce (ranch, blue cheese, barbeque, or hot sauce) 1.50 ~
- The Woods' Dog** Our spin on a Chicago-style dog, smoked rope sausage served in a steamed bun with your choice of toppings (cheddar cheese, relish, tomatoes, onions, cole slaw, and hot peppers) served with homemade potato chips and a cup of the soup of the day 7 ~
- Pulled Pork Sandwich** Cherry smoked pork pulled from the loin, piled high and lightly drizzled with Sweet Baby Ray's 8 ~

From the Shore

- Filet Cut Sirloin** This juicy center cut 8oz steak melts in your mouth 18 ~
- Prime Rib** SLOW roasted in its natural juices and finished on the charcoal to your specification 12oz cut 20 ~ 8oz cut 17 ~
- Delmonico Steak** A 12oz Black Angus Delmonico steak charbroiled to your specification 18 ~
- New York Strip** A hearty 14oz center cut steak, charbroiled to perfection 19 ~
- Broasted Chicken** A four piece lightly floured and seasoned broasted chicken 12 ~
- Mothered Chicken Breast** Lightly smoked chicken breast topped with barbecue sauce, red onion, bacon, and smothered with cheddar cheese 12 ~
- Baked Potatoes**, french fries, rice, broasted wedges, or vegetable. Add an additional slide for 3 ~



REEstablished 2007

The Hillier Family
With Your Hosts:



and Lighthouse Lounge
The Woods Too

