

Book your next event @ PBH  
 Wedding  
 Bridal Shower  
 Rehearsal Dinner



Birthday  
 Retirement  
 Celebration of Life  
 Corporate Event

## ALL ABOARD!

### HOMEMADE SOUPS

Cup | 5 • Bowl | 6

### LOBSTER BISQUE

Cup | 6 • Bowl | 7

### SHRIMP COCKTAIL | 14

5 jumbo shrimp served with cocktail sauce.

### HOMEMADE COCONUT SHRIMP | 17

5 coconut crusted, crispy fried shrimp served with chili dipping sauce

### CALAMARI | 18

Lightly breaded, fresh, and deep fried, topped with pepperoncini and shredded parmesan, served with marinara sauce and homemade aioli



### TUNA TRIANGLES | 20

Seared ahi tuna, edamame hummus, sweet asian glaze, pita.

### FISH BITES | 18

Breaded fresh haddock bites. Served with cocktail or tartar sauce

### CHICKEN TENDER BASKET | 14

Fresh tenders, hand breaded. Served with choice of dipping sauce and a side of fries

### CLAMS SAUVIGNON BLANC | 18

Steamed clams cooked to perfection in a white wine, garlic, buttery sauce.



### SUPREME NACHOS | 15

**Add: Chicken | 4 Shrimp | 6**  
 Warm tortilla chips smothered with hot queso, homemade chili, jalapeños, pico de gallo, and sour cream

### CHICKEN QUESADILLAS | 15

**Add: Shrimp | 6**  
 Grilled flour tortilla stuffed with cheddarjack cheese, peppers, and onions



### PBH LOBSTER POUTINE | 18

Lobster meat over crisp seasoned french fries and cheese curds, topped with lobster bisque

### BEVERAGES | 3.5

Cola, Diet Cola, 7up, Lemonade, Brewed Iced Tea, Arnold Palmer \*Free Refills

Milk, Chocolate Milk, Coffee, Hot Tea  
 essentia Bottled Water

## SALADS

**ADD: Shrimp | 8 Scallops | 8 Grilled Chicken | 4 Crumbly Bleu | 2 DRESSINGS: Balsamic Vinaigrette | Bleu Cheese | Ranch**  
 Extra Sauce or Dressing +75¢

### BLACKENED CHICKEN | 18

Cheddar jack cheese, black bean-corn salsa, pico de gallo, crispy tortilla strips, mixed field greens, and balsamic vinaigrette

### CRISPY CHICKEN COBB | 18

Romaine and mixed greens topped with crispy chicken tenderloin, bacon, hard boiled eggs, tomatoes, green peppers, onions, avocado and crumbly bleu. Your choice of dressing



### KATELYN'S SEASONAL | 18

Romaine and mixed greens with seasonal fruits and vegetables complemented by your choice of protein. Ask your server what Katelyn has inspired this week. Available June/July/August. Served with your choice of dressing

### CRUNCHY FISH CAESAR | 20

Panko breaded crunchy haddock, romaine lettuce, parmesan cheese, Caesar dressing, croutons  
**Sub: Grilled Chicken or Shrimp**

### STEAK HOUSE | 18

Romaine and mixed greens with ribeye steak and caramelized onions, topped with crispy onion straws and crumbly bleu. Your choice of dressing

## BURGERS

Our PBH Burgers are a **HALF POUND** of Prime Angus beef topped with lettuce, tomatoes, and onions, served on a brioche bun. Gluten free bun | 2  
 Served with your choice of our Signature Slaw or French Fries.  
 Substitute Sweet Potato Fries or Onion Rings | 2  
 Add a Side Salad | 4

### CAPTAIN CHEESE | 18

Choice of American, provolone, cheddar, or Swiss cheese

### BAY BLEU BURGER | 20

Melted crumbly bleu, caramelized balsamic onions

### SMOKEHOUSE BURGER | 20

Topped with cheddar cheese, bacon and barbecue

### VEGGIE BURGER | 19

Our custom-blend veggie patty, with Swiss cheese, fresh avocado slices, sautéed spinach, and roasted red pepper. Finished with garlic aioli on a wheat bun.



 Vegetarian

 Gluten Free

## ON TAP

Big Ditch - Seasonal | 7  
 Prison City - Mass Riot | 7  
 Modelo | 6  
 Stella Artois | 7  
 Michelob Ultra | 6  
 Saranac Seasonal | 6  
 Guinness | 7  
 Seasonal Tap |  
 Ask your server what our flavor of the month is.



## CANS

Labatt Blue Light | 6  
 Bud Light | 6  
 Pabst Blue Ribbon | 5  
 Michelob Ultra | 6  
 Coors Light | 6  
 Athletic Brewing Lite NA | 6  
 High Noon | 6  
 NUTRL | 6  
 DownEast Cider | 6.5  
 Riesling | 9/30  
 Mindy's Giggle Juice 200ml | 9  
 Sparkling Rosé



## FROM THE CELLAR

House Wines: Woodbridge | 8.5  
 Whites: Chardonnay, Pinot Grigio, Moscato (pink)  
 Reds: Pinot Noir, Merlot, Cabernet Sauvignon  
 Kendall Jackson Chardonnay | 9/30  
 Ecco Domani Pinot Grigio | 9/30  
 Chateau Ste. Michelle Riesling | 9/30  
 William Hill Estate Chardonnay | 10/31  
 Josh Cabernet | 10/31  
 Decoy Cabernet Sauvignon | 12/36  
 Charles Krug Sauvignon Blanc | 11/34

FULL BAR MENU AVAILABLE

Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# FAIR HAVEN'S PREMIER DINING VENUE



Happy Hour  
Weekdays 4-6

\$1 off all Drinks!

Follow our live music



Ladies Night  
Thursdays @ PBH  
\$5 Margaritas  
\$5 Pink Mules  
\$5 House Wines

Dock & Dine

## SANDWICHES

Served with your choice of our Signature Slaw or French Fries  
Substitute Sweet Potato Fries or Onion Rings | 2  
Add a Side Salad | 4

### MILLIONAIRE GRILLED CHEESE | 27

Cold water lobster, lump crab, bacon and imported cheeses



### PBH HADDOCK REUBEN | 19

The original Haddock Reuben. Our fresh fried haddock, red cabbage with Swiss and 1000 Island on grilled rye.

If you like fish and Reubens, this will be your new favorite!

### CHICKEN SANDWICH | 18

Choice of fried or grilled with side of mayonnaise. Topped with lettuce, tomato, and onion on a brioche bun

### SHAVED RIBEYE WRAP | 18

Grilled onions, green peppers, and provolone cheese



### UNCLE'S B'S REUBEN | 19

Corned beef, red cabbage, Swiss and 1000 Island dressing on grilled rye

### BEEF ON WECK | 19

In-house roasted beef, hand-carved, served on kummelweck roll, side of horseradish and au jus for dipping

### FRESH HADDOCK SANDWICH | 19

Fried and served with tartar sauce

## FLATBREADS

### RIBEYE | 17

Shaved ribeye with bleu cheese crumbles, red onion marmalade, and balsamic reduction

### BUFFALO CHICKEN WITH BACON | 17

Shredded chicken, mild sauce, cheddar, mozzarella, bacon, and crumbly bleu cheese



## DESSERT

### CHOCOLATE EXPLOSION LAVA CAKE | 9

Individual dark chocolate fudge bundt cake with a chocolate ganache filling, served warm and topped with vanilla ice cream

### SUNDAE | 8

Two scoops of vanilla ice cream topped with chocolate sauce, whipped cream and a cherry

### DESSERT OF THE DAY |

Homemade, local, while supplies last. Ask your server



## LITTLE SAILORS MENU

Includes drink and your choice of Chef's Vegetable or French Fries.

### CHICKEN TENDERS | 9

### GRILLED CHEESE | 9

### KIDS PASTA | 9

Garlic Butter or Red Sauce



## ENTREES

SERVED AFTER 4:00 p.m.

All Entrees include a Side Salad or Cup of Soup and side of your choice French Fries | Garlic Mashed Potatoes | Signature Slaw | Chef's Vegetable PREMIUM SIDES | 2 Sweet Potato Fries | Onion Rings | Sautéed Spinach Loaded Mashed Potatoes | 5



### CASHEW-CORNFLAKE CRUSTED FRIED HADDOCK | 29

Fresh haddock lightly breaded with a crunchy, buttery crust of chopped cashews. Served with slaw

### FRIED HADDOCK | 24

Broiled | 2 Fresh haddock lightly breaded with a delicious taste. Served with slaw

### CHICKEN FRENCH | 26

Parmesan, lemon-butter and sherry sauce over flour-dredged, egg-dipped, sautéed chicken cutlets

### SEARED SCALLOP BLT | 27

Lightly seasoned scallops with bacon, tomato, a bed of greens, and sliced avocado, then finished with a drizzled balsamic reduction

### DELMONICO STEAK 16 oz. | Market Price

Cooked your way to perfection with sautéed onions and mushrooms  
Add crumbly Bleu Cheese | 2

### SMOTHERED CHICKEN | 27

A grilled breast marinated in chimichurri sauce, covered with sautéed mushrooms, cheddar and Swiss cheeses, bacon, and roasted peppers

## SIGNATURE DISHES

SERVED AFTER 4:00 pm

Selections below include a Side Salad or Cup of Soup  
Add: Lobster Tail | 14 Scallops/Shrimp | 8  
Gluten Free Pasta or Whole Wheat Pasta | 2

### NEW YORK STRIP 12 oz. | 37

USDA Prime Served over spinach risotto with mushroom sauce

### SHRIMP or SCALLOP SCAMPI | 31

Sautéed with garlic, butter, and white wine, tossed with linguini

### SEAFOOD NEWBURG | 35

Succulent shrimp, scallops, and lump crabmeat tossed in a rich, elegant sherry cream sauce, served over pasta

### TORTELLINI CALABRESE | 29

Bacon sautéed with artichoke hearts, tomatoes, roasted red peppers, tossed with cheese-filled tortellini in a basil asiago cream sauce

### SWEET HEAT FRIED CHICKEN | 27

Deep fried chicken breast, Sweet Heat seasoning and white gravy, served with garlic mashed potatoes and Aunt Judy's Signature Slaw

### SCALLOP ROCKEFELLER | 35

Pan seared scallops with lemon beurre blanc sauce and bacon, served over spinach risotto finished with parmesan



Add: Lobster Tail | 14  
Scallops/Shrimp | 8



### CHICKEN PARMESAN | 27

Lightly breaded chicken breast smothered with cheese over pasta with our homemade red sauce

### CAJUN PASTA | 31

Scallops and shrimp with onions, mushrooms and spinach in a Cajun cream sauce served over linguine

### PASTA PRIMAVERA | 27

Chef's choice of vegetables tossed in a light cream sauce served over pasta