



We hope you enjoy your meal and our exceptional offering of craft beers brewed right here on the shores of Lake Michigan. 1% of what you spend with us today goes to support the Lakeshore Food Club in their efforts to fight food insecurity for struggling families in Mason County. **Thank You!**

515 SOUTH JAMES STREET, LUDINGTON, MI 49431 | 231.239.6690 | LUDINGTONBAYBREWING.COM

APPETIZERS

LOADED FRIES // \$11

French fries topped with house-made cheese sauce, bacon, cilantro lime crema, green onions.

NACHOS // \$12

House made tortilla chips topped with BBQ pulled pork, house-made cheese sauce, shredded lettuce, pico, and cilantro lime crema.

FRIED CAULIFLOWER // \$12

A pound of fried cauliflower served with ranch dressing.

SPINACH ARTICHOKE DIP // \$10

A rich creamy spinach & artichoke dip served with fried corn tortillas. **G**

SOFT PRETZELS // \$8

Three warm soft pretzels served with beer cheese sauce made with our own Tanline Blonde Ale.

BALSAMIC BRUSSELS SPROUTS // \$10

Sautéed Brussels sprouts with bacon and Michigan cherries drizzled with balsamic glaze. **G**

BONELESS WINGS // 1 POUND FOR \$14

Crispy boneless wings tossed in a sauce or dry rub of your choice.

Spicy Asian Zing – house-made sauce with locally grown peppers. 🌶️ 🌶️

Brown Sugar BBQ – house-made brown sugar BBQ.

Buffalo Sauce – straight forward Buffalo sauce 🌶️

Cajun Seasoning 🌶️

Dry Ranch Seasoning

Maple Spice – house-made sauce with maple syrup and house blend spices.

SALADS

Dressings: Caesar, Creamy Bleu Cheese, Honey Balsamic Vinaigrette, Ranch, Apple Cider Vinaigrette, Blueberry Pomegranate Vinaigrette

Add Protein: Shrimp +\$6, Bacon +\$2, Pulled Pork +\$4, Grilled Chicken +\$5

GARDEN SALAD // \$9

Fresh tomato, cucumber, red onion and seasoned croutons on a bed of fresh greens. Served with choice of dressing. **GA**

CHICKEN CAESAR SALAD // \$13

Crisp romaine lettuce topped with grilled chicken breast, cherry tomatoes, shaved parmesan and seasoned croutons. All tossed in Caesar dressing. **GA**

MICHIGAN CHERRY SALAD // \$14

Grilled chicken breast, dried sweet Michigan cherries, goat cheese, toasted walnuts, red onion and tomato on a bed of fresh greens. Served with choice of dressing. **G**

BURGERS & SANDWICHES

All burgers and sandwiches served with Michigan made Great Lakes Salt and Pepper Potato Chips. (Substitute fries for +\$2. Add a burger patty +\$4. Add bacon +\$2.) Substitute a grilled vegetarian black bean patty for any burger.

CHEESY BAY BURGER* // \$14

Char-grilled 6 oz. Michigan Craft burger topped with melted American cheese, arugula, tomato & onion on a grilled brioche bun.

Try pairing with James St. Brown!

RANCH HAND* // \$15

Char-grilled 6 oz. Michigan Craft burger topped with melted white cheddar, crispy bacon, haystack onions and brown sugar BBQ sauce on a grilled brioche bun.

JALAPEÑO CHEDDAR BURGER* // \$15

Char-grilled 6 oz. Michigan Craft burger topped with house-beer pickled jalapeños, melted white cheddar, crispy bacon, arugula, tomato and spicy mayo on a grilled brioche bun.

Try pairing with Lake Phantom or First Curve!

MUSHROOM & SWISS BURGER // \$16

Char-grilled 6 oz. Michigan craft burger topped with house made bacon & onion jam, mushrooms, and Swiss cheese on a grilled brioche bun.

FRENCH DIP SANDWICH // \$16

Classic French dip with shaved ribeye topped with Swiss cheese & sautéed onions served on a toasted hoagie bun. Served with beef au-jus.

BBQ PORK // \$14

House pulled pork with BBQ sauce and slaw served on a grilled brioche bun.

GRILLED CHICKEN // \$15

Char-grilled chicken breast with goat cheese, arugula, tomato topped with bang bang sauce and served on a toasted brioche bun.

SHRIMP PO BOY // \$15

Sautéed Cajun shrimp on top of coleslaw, tomatoes and our house-made bang bang sauce all piled on a grilled hoagie bun.

LOBSTER ROLL // \$18

Grilled hoagie bun with arugula, tomatoes and a nice pile of lobster that's finished off with a garlic parmesan sauce.

TURKEY LBBC WRAP // \$13

Sliced smoked turkey, fresh lettuce, tomato, bacon, white cheddar, green apple and cranberry mayo wrapped in a southwest flour tortilla.

Try pairing with Tanline Blonde!



PIZZAS

All our pizzas are made with Romano cheese and our house blend pizza seasoning. Our house-made pizza dough with herbs and seasoning is made fresh everyday. Gluten-Free crust available +\$1

CRAB RANGOON // \$16

Cream cheese, lump crab meat, green onion, wonton strips, pizza cheese and sweet chili sauce.

Try pairing with First Curve!

KIND OF A BIG DILL // \$15

Garlic oil, grilled chicken breast, and pizza cheese. Then finished with pickles and ranch!

MARGHERITA PIZZA // \$14

One of the most popular pizza toppings... ever? Red sauce, tomato comfit, mozzarella and basil.

BBQ CHICKEN // \$16

House-made brown sugar BBQ or Buffalo sauce, grilled chicken, white cheddar, fried onion, cilantro, pizza cheese and bacon.

JALAPEÑO POPPER PIE // \$15

Topped with garlic cream cheese, jalapeño, bacon, and white cheddar. Finished off with deep fried beer crispies.

Try pairing with Lake Phantom!

THE PHILLY PHILLY // \$16

Roasted red peppers, green pepper, onions, and shaved ribeye topped with pizza cheese.

PEPPERONI PIZZA // \$14

A true pizza classic...topped with house-made tomato sauce, pepperoni and pizza cheese.

Try pairing with Tanline or Cream Ale!

CHICKEN FAJITAS // \$16

Grilled fajita chicken topped with fire roasted bell peppers and onions topped with pizza cheese.

THE BIG CHEESE // \$14

Garlic creme sauce, mozzarella, bacon, house blend seasonings finished off with arugula.

ENTREES

SHRIMP TACOS // \$18

Cajun spiced sautéed shrimp served with warm white corn tortillas, fresh cilantro, pickled onion, guacamole, queso fresco, sour cream and pico. **G**

Try pairing with Tangelo Dream!

PULLED PORK TACOS // \$15

House-made James Street Brown Ale beer braised pulled pork served with warm white corn tortillas, fresh cilantro, pickled onion, guacamole, queso fresco, sour cream and pico.

Try pairing with Dark Necessity!

BLACKENED SALMON // \$22

8 oz. blackened Norwegian North Atlantic salmon filet finished with a maple spice glaze served with vegetable of the day, seasoned rice and a side house salad. **G**

Try pairing with 9 Wt!

HOUSE MAC & CHEESE // \$12

Our house-made mac sauce tossed with tender cavatappi pasta, finished with sriracha spices and fresh parsley.

Add Shrimp +\$6

Add Bacon +\$2

Add Pulled Pork +\$4

Add Grilled Chicken +\$5

COD BASKET // \$18

Beer soaked cod tossed in seasoned Drakes then fried. Served with fries and slaw.

PUB WAGYU STEAK // \$26

8 oz. grilled pub wagyu steak topped with herb butter served with vegetable of the day and seasoned rice.

Add sautéed mushroom & onions +\$3

Add Shrimp +\$6

INDIVIDUAL SIDES

HOUSE-MADE MAC & CHEESE // \$4

HOUSE OR CAJUN FRIES // \$3

TRUFFLE FRIES // \$4

CHIPS & PICO // \$4

SEASONED RICE // \$2

COLESLAW // \$2

VEGETABLE OF THE DAY // \$3

GREAT LAKES SALT & PEPPER POTATO CHIPS // \$2

SIDE HOUSE SALAD // \$3

SIDE CAESAR SALAD // \$3

KIDS (Ages 12 & Under)

Comes with a drink.

MAC & CHEESE // \$6

Served with chips or apple slices.

KID'S BURGER & CHIPS // \$8

Served with chips or apple slices.

CHEESE PIZZA // \$6

PEPPERONI PIZZA // \$8

CHICKEN TENDERS // \$9

Three chicken tenders served with fries.

GRILLED CHEESE // \$6

Served with chips or apple slices.

DESSERTS

RED VELVET ICE CREAM CAKE // \$5

Striking red cake is topped with rich cream cheese mousse, a swirl of light and fluffy whipped cream and red velvet cake crumbs.

KEY LIME PIE // \$5

A cookie crumb base is joined by creamy, refreshing mousse made with real Key limes, all crowned with smooth whipped cream and toasted coconut.

CHOCOLATE PEANUT BUTTER // \$6

A chocolate crust is layered with peanut butter mousse and thick chocolate ganache, then loaded with crushed peanut butter cups on top to create a perfectly sweet combination of chocolate and peanut butter.