







Bacon-Wrapped Scallops

Digby scallops dusted with Cajun spice and drizzled with blueberry maple. \$14



Mussels

1 lb of fresh mussels steamed in garlic butter, fresh herbs, and white wine. \$12



Nachos

Tortilla chips layered with a mix of melted cheese, topped with onions, mixed peppers, and finished with diced tomato and jalapeño slices. \$16 Add chicken \$4 Add guacamole \$3

Try Our Fries!

Fresh, crisp sweet potato & french fries with chipotle aioli for dipping. \$7



Shrimp Skewers

A duo of shrimp skewers with our house made smoked tomato butter. \$12





👸 🚜 Baked Lobster Dip

Fresh lobster mixed in a blend of four cheeses and roasted garlic with corn tortillas to scoop with. \$15



Spinach & Artichoke Dip

Crisp nacho chips served hot with a creamy and delicious blend of cheese, baby spinach and artichokes. \$14

Fried Calamari

Tender calamari fried to a golden brown served with a poblano avocado dip. \$13

From the Garden

Add some protein! Chicken \$4, Ahi Tuna \$6, Shrimp Skewer \$5 or Lobster for \$8



📉 Quinoa Spinach Salad

A light spinach salad in a honey lime dressing with Parmesan, tomato, bell peppers, and dried apricots topped with a citrus quinoa. \$15

Caesar Salad

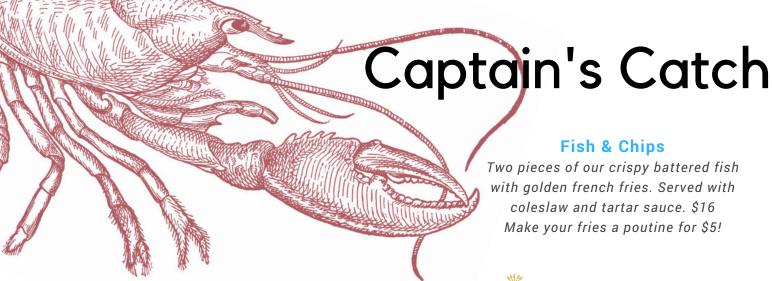
Crisp romaine, bacon and herb croutons tossed in a creamy Caesar dressing sprinkled with Parmesan cheese. \$12

Summer Greens Salad

Garden greens with cucumbers, radish, carrot and a tomato wedge. Topped with fire-roasted tomato basil vinaigrette. \$10



Can be gluten free. Please ask your server.



Fish & Chips

Two pieces of our crispy battered fish with golden french fries. Served with coleslaw and tartar sauce. \$16 Make your fries a poutine for \$5!

Pan Fried Haddock

Fillet of haddock lightly coated in Panko crust served with wild rice and roasted root vegetables. \$21



Lemon Herb Salmon

Pan-seared and baked with a lemon glaze. Served on wild rice with roasted root vegetables and sweet pickled red onion. \$23



Fresh Nova Scotia Lobster Dinner

Atlantic lobster dinner served hot with creamy potato salad, coleslaw, and corn on the cob and butter. A must eat in Nova Scotia! 1 lb \$38 1.5 lbs \$52 2 lbs \$69 Make it a three course meal! Add an appetizer of 1/2 lb mussels and chocolate torte for dessert for an additional \$12



HLobster Roll

Juicy lobster meat with just a hint of mayo and celery stuffed in a toasted garlic bun. Served with crispy french fries. \$22 Upgrade your fries to a cup of chowder for \$4!



Seafood Pasta

Fusilli pasta with shrimp, scallops and mussels tossed in a Cajun cream sauce with tomatoes and peppers. Served with garlic focaccia bread. \$21



Lobster Mac N' Cheese

It's a match made in heaven when your favourite creamy, cheesy pasta meets lobster. Served with a side garden salad. \$23



Seafood Chowder

Chunks of scallops, shrimp, haddock, salmon, clams and, of course, lobster in a creamy base. \$14

Fish Tacos

Served with Summer Greens Salad or Fries. Upgrade to sweet potato fries for \$3.

Tuna Tacos

Char Grilled Ahi Tuna slices, flour tortillas, guacamole, pickled red onion, shaved romaine and poblano dressing makes for two delicious tacos, \$18

Shrimp Tacos

Two grilled tortillas, each with a blend of peppers, shaved romaine, red onion and tomato with poblano dressing, and topped with Crispy battered shrimp. \$15



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Land Lovers

Stuffed Chicken Breast

A pan-seared chicken breast stuffed with Mushroom, leek and Havarti. Served with wild rice and root vegetables. \$21

Stir-Fry

Wild rice topped with fresh vegetables lightly sautéed in a garlic ginger sauce sprinkled with sesame seeds. \$15 Add chicken for \$4, Ahi Tuna for \$6 or Shrimp Skewer for \$5

Smoked Chicken Pasta

Fusilli pasta and chunks of chicken with sautéed garlic, mushrooms, spinach and peppers in a smokey cream sauce. \$19



Lobster Poutine

Poutine made the Nova Scotian Way - fries loaded with cheese curds, lobster, and lobster hollandaise. \$22

Classic Canadian Poutine

Our golden house fries covered with traditional cheese curds and ladled with a flavourful gravy. \$11

Burgers

Served with fries. Make your fries a poutine for \$5. Upgrade to sweet potato fries or salad for \$3

Atlantic Lobster Burger

Surf N' Turf on a bun! A prime rib burger topped with lobster, lettuce and tomato finished with a rich lobster hollandaise sauce. \$22

Double-Decker Burger

The Double-Decker is stacked with two double prime rib patties, lettuce, tomato, cheddar and chipotle mayo. \$24

Peanut Chicken Satay Burger

A crispy breaded chicken breast with shaved romaine and a peanut butter aioli. \$14

Mushroom Lentil Burger

Our flavorful mushroom lentil burger is topped with romaine, sliced tomatoes, chipotle mayo, marinated onions and pickle slices. \$14

Prime Rib Burger

A grilled prime rib patty with lettuce, pickles, tomato, and marinated onions. \$13 Add cheddar or bacon for \$2

Guacamole Burger

Crispy jalapeño slices, Monterey jack cheese and guacamole on our grilled patty. \$15



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