



## SOUP

### **Seafood Chowder / \$9 – 8oz / \$18 – 16oz**

Our famous in-house made New England seafood chowder with smoky bacon, rock cod, salmon, mussels and clams.

### **Daily Soup / \$7.50 – 8oz / \$14.50 – 16oz**

Ask your server for our Chef's daily creation.

**Add Focaccia / \$2**

## SALAD

**Add: Grilled Chicken \$7 / Cajun Chicken \$7.50 / Salmon \$9**

### **Seasonal Greens / \$14.75**

Mixed greens, dried cranberries and toasted pumpkin seeds topped with feta cheese tossed in a champagne vinaigrette.

### **Classic Caesar Salad / \$14.75**

Romaine lettuce, ciabatta croutons, creamy house made Caesar dressing, Grana Padano parmesan.

### **Squash and Beet Salad / \$19**

Roasted squash and beets mixed with arugula, quinoa, cranberries, goat cheese and champagne vinaigrette dressing with a balsamic drizzle.

## APPETIZER

### **Chips & Dip / \$8**

Fried potato chips served warm with our in-house BBQ chip dip.

**Fully Loaded** – Guacamole, sour cream, pico de gallo, feta, green onion / Add \$5

### **Poutine / \$15**

Fries with melted cheese curds, topped with our in house-made gravy.

### **Cajun Cod Tacos / 2 for \$15**

Rock cod tossed in cajun spice with crispy coleslaw, pico de gallo, guacamole and chipotle mayo.

**Add taco / \$6** – gf option available

### **Cauliflower Bites / \$16**

Choice of: *Salt & Pepper / Lemon Pepper / Maple Whiskey Butter / Red Hot Buffalo / Nashville Hot Honey / Teriyaki*

### **Calamari/ \$18**

Tender calamari, coated with seasoned flour & deep fried to crispy perfection. Served with our chipotle mayo.

### **Crispy Fried Chicken Wings / \$19**

Choice of: *Salt & Pepper / Lemon Pepper / Maple Whiskey Butter / Red Hot Buffalo / Nashville Hot Honey / Teriyaki*



## MAINS

All sandwiches served with your choice of fries, house salad, or daily soup.

**Upgrades:** Caesar \$4 / Poutine \$5 / Gluten Free Bun \$3 / Burger Patty \$7  
House Made Gravy \$4

### **All Day Breakfast Sandwich / \$17**

Fried egg, cheddar cheese, smoked ham, shredded lettuce, tomato and mayo on a toasted brioche bun.

### **Bacon Cheddar Burger / \$25**

6oz Prime rib beef burger served with smoky bacon, melted cheddar, lettuce, tomato, dill pickle and in-house burger mayo.

### **Sandwich Feature**

Ask your server about today's creation.

### **Black Bean Burger / \$22**

Black bean patty with mixed greens, tomato, red onions, guacamole and cashew chipotle sauce on a brioche bun.

### **Chipotle Chicken Burger / \$22**

Crispy panko breaded fried chicken with chipotle mayo, bacon, tomato and crispy coleslaw served on a brioche bun.

*(Sub for Grill Chicken or Cajun Chicken)*

### **Coconut Curry Tofu / \$18**

Crispy tofu tossed in a coconut curry sauce served on a bed of rice.

### **Japanese Karaage Chicken & Fries / \$19**

Tender chicken bites marinated in tamari, garlic, ginger and sesame, lightly breaded and fried crispy. Served with fries, umami mayo & cucumber.

### **Rockfish & Chips / \$19**

Dredged in Renfrew Lager batter and fried to perfection. Served with fries, our homemade tartar sauce and coleslaw.

*(Add: 2nd piece - \$7)*

### **Bangers and Mash \$20**

Traditional banger sausages with mashed potatoes and seasonal vegetables topped with gravy.

### **Seafood Pasta / \$25**

Seafood medley of mussels, clams, shrimp, calamari and arugula, tossed in a creamy garlic sauce.

### **BBQ Pork Ribs \$28**

Smoky braised, BBQ baby back pork ribs. Served with crispy slaw, fries and our in-house made focaccia bread.

### **Sockeye Salmon / \$35**

8oz Pacific Sockeye Salmon cooked skin on, with a creamy dill sauce. Served with roasted baby potatoes and seasonal vegetables.