

DINNER

MENU



SOUP & SALAD

Seafood Chowder \$9-8oz / \$18-16oz

Our famous in-house made New England seafood chowder with bacon, cod, salmon, and clams. Shredded seaweed garnish.

Daily Soup \$7.50-8oz / \$14.50-16oz

Ask your server for our Chef's daily creation.

Add Focaccia \$2

Signature Salad \$18

Tuscan baby lettuce, dried cranberries and toasted pumpkin seeds topped with feta cheese.

Summer Salad \$24

Tuscan baby lettuce, seasonal berries, creamy goat cheese, with a sweet balsamic reduction drizzle.

Dressing: White Balsamic Lemon Basil.

Classic Caesar Salad \$16

Romaine lettuce, ciabatta croutons, creamy house made Caesar dressing, and shaved parmesan.

Add: Grilled Chicken \$7

Cajun Chicken \$7.50

Salmon \$9

MAINS

Certified Angus Beef Burger \$25

Beef burger served with melted cheddar, lettuce, tomato, dill pickle and in-house burger mayo.

(Add Bacon \$1 / Add Patty \$7)

Black Bean Burger \$22

Black bean patty with mixed greens, tomato, red onions, guacamole and roasted red pepper hummus on a brioche bun.

Buttermilk Crispy Chicken Burger \$22

Crispy fried chicken thighs with a coleslaw, dill pickle, red onion and chipotle mayo served on a brioche bun.

(Sub for Grilled Chicken)

Fish & Chips \$19

Cod Fillets dredged in our local lager batter and fried to perfection. Served with fries, our homemade tartar sauce and coleslaw.

(Add: 2nd piece - \$7)

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

Upgrades: Signature Salad \$4 / Caesar \$4 / Poutine \$5

Gluten Free Bun \$3 / House Made Gravy \$4

Feature Tacos 3 for \$20

Ask your server about this week's taco. Gf option available.

APPETIZERS

Mediterranean Dip Platter \$12 Half / \$22 Full

Roasted red pepper hummus, tzatziki, olive tapenade and spinach-artichoke served with focaccia bread and grilled pita. Gf option available.

Brussel Sprouts \$15

Crispy fried brussel sprouts tossed in an umami marinade and served with umami mayo.

Calamari \$18

Tender calamari, coated with seasoned flour, deep fried and tossed in lemon pepper. Served with tzatziki.

Crispy Fried Chicken Wings \$21

Choice of: Salt & Pepper / Lemon Pepper / Red Hot / Buffalo / Teriyaki / Sweet Chili.

Seared Tuna \$21

Lightly seared tuna loin with fluffy goat cheese corn fritters drizzled with sriracha mayo.

Mussels & Clams \$25

Steamed in a white wine cream broth served with our focaccia bread.

Coconut Curry \$22

Seasonal vegetables tossed in a coconut curry sauce topped with sesame seeds, served on a bed of rice with a side of mango chutney.

(Add Grilled Chicken or Crispy Tofu - \$5)

Seafood Linguine \$28

A hearty bowl of tender mussels and clams tossed with linguine in a rich white wine cream sauce.

Chicken Supreme \$32

Bone in-skin on chicken breast. Pan seared with a pesto cream sauce and crispy bacon. Fingerling potatoes and seasonal vegetables.

Catch Of The Day MP

Our catch features the best fish our kitchen could get its hands on, served with a risotto and sauce to best highlight the dish.

Sirloin Steak \$47

8oz Certified Angus Beef top cut sirloin steak. Fingerling potatoes, seasonal vegetables, king oyster mushrooms and demi glace.

LUNCH

MENU



SOUP & SALAD

Seafood Chowder \$9-8oz / \$18-16oz

Our famous in-house made New England seafood chowder with bacon, cod, salmon, and clams. Shredded seaweed garnish.

Daily Soup \$7.50-8oz / \$14.50-16oz

Ask your server for our Chef's daily creation.
Add Focaccia \$2

Signature Salad \$18

Tuscan baby lettuce, dried cranberries and toasted pumpkin seeds topped with feta cheese.

Summer Salad \$24

Tuscan baby lettuce, seasonal berries, creamy goat cheese, with a sweet balsamic reduction drizzle.
Dressing: White Balsamic Lemon Basil.

Classic Caesar Salad \$16

Romaine lettuce, ciabatta croutons, creamy house made Caesar dressing, and shaved parmesan.

Add: Grilled Chicken \$7

Cajun Chicken \$7.50

Salmon \$9

APPETIZERS

Mediterranean Dip Platter \$12 Half / \$22 Full

Roasted red pepper hummus, tzatziki, olive tapenade and spinach-artichoke served with focaccia bread and grilled pita.

Brussel Sprouts \$15

Crispy fried brussel sprouts tossed in an umami marinade and served with umami mayo.

Poutine \$15

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

Calamari \$18

Tender calamari, coated with seasoned flour, deep fried and tossed in lemon pepper. Served with tzatziki.

Crispy Fried Chicken Wings \$21

Choice of: Salt & Pepper / Lemon Pepper / Red Hot / Buffalo / Teriyaki / Sweet Chili.

Seared Tuna \$21

Lightly seared tuna loin with fluffy goat cheese corn fritters drizzled with sriracha mayo.

Mussels & Clams \$25

Steamed in a white wine cream broth served with our focaccia bread.

MAINS

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

Upgrades: Signature Salad \$4 / Caesar \$4 / Poutine \$5

Gluten Free Bun \$3 / House Made Gravy \$4

Certified Angus Beef Burger \$25

Beef burger served with melted cheddar, lettuce, tomato, dill pickle and in-house burger mayo.

(Add Bacon \$1 / Add Patty \$7)

Black Bean Burger \$22

Black bean patty with mixed greens, tomato, red onions, guacamole and roasted red pepper hummus on a brioche bun.

Buttermilk Crispy Chicken Burger \$22

Crispy fried chicken thighs with a coleslaw, dill pickle, red onion and chipotle mayo served on a brioche bun.

(Sub for Grilled Chicken)

Salmon Burger \$24

Wild Sockeye salmon with coleslaw, guacamole, red onions, spicy mayo and grilled lemon served on a brioche bun.

Fish & Chips \$19

Cod fillets dredged in our local lager batter and fried to perfection. Served with fries, our homemade tartar sauce and coleslaw.

(Add: 2nd piece - \$7)

Feature Tacos 3 for \$20

Ask your server about our Chef's creation. Gf option available.

Coconut Curry \$22

Seasonal vegetables tossed in a coconut curry sauce topped with sesame seeds, served on a bed of rice with a side of mango chutney.

(Add Grilled Chicken or Crispy Tofu - \$5)