**STARTERS & SHARABLES**

**BAKED LOBSTER DIP** $17
Fresh Atlantic Lobster mixed in a four Cheese blend & Roasted
Garlic served with crispy Corn Tortilla & Pita Points.

**SUMMER GARDEN SALAD** $10
Acadian Greens with julienne Carrots, Zucchini and Harvest blend Cherry Tomatoes drizzled with a Maple Ginger Vinaigrette & topped with crispy Onion Fritters.

**FRESH MUSSELS** $12
One pound of fresh steamed Mussels in your choice of White Wine, fresh Herbs & Garlic Butter or a Coconut Curry Sauce.

**SEAFOOD CHOWDER** $15 bowl
Chunks of Scallops, Shrimp, Haddock, Salmon, Clams, and of course Atlantic Lobster in a rich, creamy base.

**CAESAR SALAD** $12
Crisp romaine, bacon and herb croutons tossed in a Caesar dressing and finished with Parmesan

**LOBSTER DINNER** 1lb $39 | 1.5lb $48 | 2lb $57
Atlantic Lobster dinner served hot with Garlic Butter & Herb Roasted Potatoes with a side garden salad. A Nova Scotia tradition!

*make it 3 courses – add a 1/2 lb. Mussel appetizer and Strawberry Shortcake for dessert. $12

**LOBSTER ROLL** $21
Juicy Lobster meat with a dash of Mayo and Celery stuffed in a Garlic Toasted Bun, served with crispy French Fries.

**FISH & CHIPS** $17
Two pieces of our crispy Beer Battered Tempura Haddock with golden French Fries. Served with Lemon & Tartar Sauce.

**SEAFOOD FRIES** $12
Crispy golden French fries topped with our famous Seafood Chowder and topped with chives.

**LAND LOVERS**

**SMOKED CHEDDAR BURGER** $16
All Beef Burger with Smoked Cheddar Cheese, Red Onion Relish, Shaved Lettuce & Bacon Jam on a Brioche Bun. Make it vegetarian by asking for a Beyond Meat burger!

**LOBSTER POUTINE** $19
Atlantic lobster and cheese curds served on crispy golden fries and finished with lobster hollandaise - the traditional Nova Scotian way.

**BUFFALO CHICKEN WRAP** $14
Tender grilled Chicken tossed in Buffalo Sauce with shaved Lettuce a blend of four Cheeses wrapped in a Flour Tortilla with Poblano Avocado Aioli.

**POUTINE** $12
Crispy golden fries topped with cheese curds then topped with our house demi-glace.