

Appetizers

INGONISH BEACH CHOWDER // \$11.99

Fresh variety of local lobster, clams, haddock, scallops and salmon

STORM CHASER MUSSELS // \$11.99

Fresh Cape North mussels steamed in garlic, shallots, fresh cracked black pepper and Storm Chaser Stout

SCALLOP PERNOD // \$14.99

Seared sea scallops in a Pernod cream with garlic, shallots, spinach and button mushrooms

NORTH OF SMOKEY BRUSCHETTA // \$14.99

Ingonish lobster with Cape North mussels tossed with tomatoes, garlic, fresh herbs and scallions on a toasted Parisian loaf drizzled with balsamic reduction

COCONUT SHRIMP // \$10.99

Coconut crusted black tiger shrimp flash-fried and served with mango Thai dipping sauce

CHICKEN WINGS // \$13.99

1lb of house smoked chicken wings tossed in your choice of sauce:
hot, medium, honey garlic, Thai, or smoked vodka

NACHOS // \$13.99

Tri-coloured nachos piled high with cheddar, mozzarella, tomato, lettuce, & olives

Add jalapeño for \$2.99 | Add ground beef \$3.99

CAESAR SALAD // \$8.99

Romaine lettuce, Italian croutons, Parmesan cheese and applewood smoked bacon,
all tossed in our house-made Caesar dressing

GARDEN SALAD // \$8.99

Chef's selection of the freshest vegetables and berries tossed in a honey-lemon vinaigrette

SPINACH SALAD // \$8.99

Spinach, pecans, dried cranberries and goats cheese tossed in our house-made roasted garlic maple dressing

THE NOTORIOUS P.I.G. POUTINE // \$9.99

Fried pork belly with house cut fries, seasoned with homemade bacon seasoning
& smothered in pork gravy with cheese curds

GRATUITY & TAXES NOT INCLUDED IN PRICES

From the Sea

LOBSTER THERMIDOR // MARKET PRICE

Local stuffed lobster with shiitake mushroom and cognac cream topped with charred Swiss cheese, & served with choice of mashed potatoes with grilled corn or a shiitake linguini

BLACKENED SALMON // \$25.99

Atlantic salmon blackened with house seasoning, topped with a mango salsa & served with a strawberry salad

FISH & CHIPS // \$16.99

Fried beer-batter haddock with house cut fries, lemon and tartar sauce

CLAMS & FRIES // \$14.99

Battered clams flash-fried with house cut fries and tartar sauce

LOBSTER DINNER // MARKET PRICE

1 ¼ pound of Ingonish lobster served with mashed potatoes, veggies & melted butter

THE ARDUAINE PLATTER // \$28.99

Pan-seared haddock, mussels, shrimp, and fried clams served with grilled corn tartar sauce and choice of side

Add seared scallops for \$11.99

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From the Land

CLASSIC CHEESE BURGER // \$15.99

8oz ground chuck char-broiled and topped with lettuce, tomato, dill pickle, cheddar cheese and smoked bacon. Served with your choice of side

TRIPLE BACON CAESAR BURGER // \$17.99

8oz ground chuck char-broiled and topped with 6 strips of applewood smoked bacon, Parmesan cheese, romaine lettuce and drizzled with our house-made Caesar dressing. Served with your choice of side

T-BONE // \$29.99

10oz T-bone steak grilled to your liking, served with grilled corn, mashed potatoes & a rosemary compound butter

CLASSIC CLUB // \$14.99

Roasted turkey, bacon, lettuce, mayo, tomato and served with choice of side

TACOS CARNE ASADA // \$21.99

Marinated & grilled steak sliced on a toasted spinach tortilla, topped with pico de gallo, cilantro, mojo sauce & guacamole. Served with your choice of side

THE CUBANO // \$19.99

Pork shoulder marinated in mojo sauce and slow roasted, served on a grilled loaf with black forest ham, pickles, pepper mustard, Havarti cheese, and served with your choice of side

CHORIZO AVOCADO // \$17.99

Whiskey-smoked chorizo on a Portuguese bun topped with guacamole, pickled red onion, feta, pico de gallo, and served with your choice of side

ROASTED POBLANO GRILLED CHEESE // \$15.99

Roasted poblano peppers, shiitake mushrooms, cheddar and Havarti cheese, served with sweet potato fries

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Pasta

*ALL PASTAS ARE SERVED WITH GARLIC BREAD &
CAN BE MADE GLUTEN-FREE UPON REQUEST*

SHRIMP ALFREDO // \$22.99

Black tiger shrimp sautéed with garlic, bacon, shallots, then tossed in a rich Alfredo cream

PORK BELLY MAC & CHEESE // \$20.99

Fried pork belly tossed in a three-cheese sauce and topped with seasoned bread crumbs, scallions and cherry tomatoes

LOBSTER CACIO E PEPE // \$26.99

Ingonish lobster tossed in garlic, fresh cracked black pepper, Parmesan cheese and linguini

SCALLOP PESTO // \$25.99

Seared sea scallops with spinach and cherry tomatoes tossed in a basil pesto on a bed of linguini

BLOODY MARY LOBSTER LINGUINI // \$26.99

Ingonish lobster in a Bloody Mary tomato sauce, tossed with linguini and topped with seasoned bread crumbs and Parmesan cheese

SEAFOOD PESCATORE // \$28.99

Local lobster, mussels, shrimp and scallops in a fragrant white wine tomato sauce

Kids

FISH & CHIPS // \$11.99

CHICKEN FINGERS & FRIES // \$10.99

CHEESE BURGER // \$7.99

MAC & CHEESE // \$7.99

GRILLED CHEESE // \$7.99

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