

COD TONGUES

FRESH COD TONGUES FLOURED AND
FRIED TO PERFECTION WITH SALT PORK
SERVED WITH RHUBARB CHUTNEY \$10

SPICY LIME COCONUT MUSSELS

LOCAL MUSSELS STEAMED IN A GREEN CURRY
COCONUT MILK WITH FRESH LIME AND
PICKLED CARROT \$10

CRAB ARTICHOKE DIP

ENOUGH FOR TWO.
TENDER CRAB MEAT WITH ARTICHOKE HEARTS
AND CREAM CHEESE BAKED UNDER A BLANKET
OF CHEDDAR AND MOZZARELLA \$13.50

SEASONED ONION RINGS

THICK-CUT BATTERED RINGS DUSTED WITH OUR
SPECIAL BLEND SEASONING, SERVED WITH TANGY
BLUE CHEESE DRESSING \$8

SPINACH & BACON DIP

SAUTEED SPINACH WITH SMOKED BACON
IN A TANGY CREAM CHEESE AND PARMESAN DIP
SERVED WITH CRISPY TORTILLAS AND TOASTED
FRENCH BREAD \$12.50



Tasty Starters

MAPLE GLAZED SCALLOPS

SAUTEED SCALLOPS WITH CRISPY PANCETTA
FINISHED WITH A MAPLE SYRUP REDUCTION
AND SWEET CORN SALSA \$11.50

CHICKEN WINGS

YOUR CHOICE OF MILD, MEDIUM, HOT, THAI,
HERB & SPICE OR HONEY BBQ \$11

MOUNTAINOUS NACHOS

A PILE OF CRISPY NACHOS COVERED WITH
TOMATO, RED ONION, BELL PEPPERS,
SLICED OLIVES, AND JALAPENO PEPPERS
THEN SMOTHERED WITH CHEDDAR AND
MOZZARELLA CHEESE \$13
ADD CHICKEN OR BEEF FOR JUST \$3
ADD CHILI FOR JUST \$5

ROASTED TOMATO BRUSCHETTA

A SAVOURY BLEND OF ROASTED CHERRY
TOMATOES AND A BALSAMIC REDUCTION
UNDER MELTED MOZZARELLA, PILED ON
A GRILLED FLATBREAD \$9.50



Fresh Out of the Pot

BRIDIE'S FAMILY RECIPE SEAFOOD CHOWDER

Fresh salmon, scallops, mussels, shrimp and cod blended the old fashioned way with dill and fresh cream, then simmered until thick and heart-warming \$7

HEARTY TURKEY

Traditional turkey broth chocked full of hearty root vegetables and served with a thick slice of our own homemade bread \$6

IRISH ONION SOUP

An Irish twist on a French classic, seasoned onion broth with a hint of Jameson's Irish Whiskey, topped with a blanket of mozzarella \$6

Gourmet Salads

ROASTED GARLIC CAESAR

The freshest romaine lettuce with tender pieces of bacon, croutons and hand-grated parmesan, tossed with roasted garlic caesar dressing \$9

SPINACH & WALNUT

Fresh spinach with candied walnuts, strawberries, cherry tomatoes, feta cheese and a tangy orange dressing \$9.50

BERRY & FETA

Mixed lettuce with cherry tomatoes, cucumber, bell peppers, feta cheese, red wine marinated blueberries and a sweet berry dressing \$9

Seafood & Chicken

RED PEPPERCORN SALMON

Fresh salmon fillet crusted with cracked red pepper, roasted over a high heat and finished with Ginger Apple Chutney \$19.50

PANKO COD

Breaded Cod served Asian style with a soy and ginger dipping sauce \$19.50

MAPLE GLAZED SCALLOPS

Deep sea Scallops with crispy pancetta, maple syrup and fresh lemon \$21.50

MEDITERRANEAN SHRIMP

Sauteed Shrimp with artichoke hearts, roasted red pepper and tomato, finished with feta cheese \$19.50

PAN FRIED COD

A cod fillet lightly seasoned with salt and pepper and fried in a hot skillet with pork scrunchions \$19.50

COD TONGUES

Fresh cod tongues lightly floured and fried to a crispy golden brown \$19.50

CHICKEN & RIB COMBO

A roasted half chicken and a half rack of St. Louis style ribs, grilled over an open flame and drenched in tangy bbq sauce \$26.50

LOBSTER DINNER

A fresh Atlantic lobster served with melted garlic butter and toasted garlic bread \$- Market Price

FETA & SPINACH CHICKEN BREAST

Oven roasted breast of chicken stuffed with feta cheese and spinach, served with a white wine and garlic sauce \$19.50

FISH & CHIPS

Two pieces of beer-battered Newfoundland Cod, fried to a golden brown and served with your choice of home style or sweet potato fries \$13
Add more fish for \$3 a piece.

CHICKEN DINNER

A half chicken, roasted over an open flame and brushed with our sweet and tangy BBQ sauce \$18

SEAFOOD PLATTER

Fresh cod, shrimp, scallops and chunks of Atlantic salmon \$29.50

EXCEPT FOR FISH & CHIPS,
THESE DISHES ARE ALL SERVED WITH
YOUR CHOICE OF FRENCH FRIES, BAKED POTATO,
CROQUETTE POTATO OR RICE

