

shares & appetizer plates

House-made Clam Chowder 8.95

New England Style

Dry Ribs 13.95

Asian Five Spice + Dipping Sauce

Baked Potato Waffle Fries 11.95

Cheese Blend, Crispy Bacon, Chives + Sour Cream

Poutine 12.95

Cheese Curds, Hand-Cut Frites + Demi-Glaze

Add BBQ'd Pulled Pork - 4.95

Hawker Style Chicken Wings 15.95

Fresh Provincial Wings Marinated in Garlic, Ginger, Chili Pepper, Garum Sauce + Chili Mayonnaise

Tamarind Glazed Cauliflower Wings 14.95

Baked and Fried Cauliflower, Cumin Yogurt + Fresh Mint Chickpea Salad

Coconut Prawns 16.95

+ Thai Chili Dipping Sauce

Warm Pretzel 9.95

Beer + Mustard Cheese Dip

Spicy Waffle Fry Nachos 16.95

Tomatoes, Cheese, Peppers, Olives, Jalapeños, Salsa + Sour Cream

sides

Garlic Toast 2.95

Triple Cooked Frites + Dijon Aioli 6.95

Sweet Potato Fries + Chill Aioli 7.95

Truffle Parmesan Triple Cooked Frites 12.95

Seasonal Vegetables 7.95

Green Salad + Yuzu Citrus Dressing 7.95

burgers & handhelds

Seasider Burger 18.95

Our Custom Beef Blend, Canadian Cheddar, Bacon, Ripe Tomato, House-Made Red Pepper Relish, Local Lettuce, Brioche Bun + Hand-Cut Frites

Halibut Burger 23.95

Generous Panko-Breaded Halibut Fillet, Coleslaw, Tartar Sauce, Brioche Bun + Hand-Cut Frites

Lamb Burger 19.95

Sage Derby Cheese, Pickled Onions, Lettuce, Tomato, Tzatziki + Hand-Cut Frites

BBQ'd Pulled Pork Sandwich 16.95

Coleslaw, Brioche Bun + Hand-Cut Frites

Quesadilla 16.95

Roasted Vegetables, Pesto, Grilled Chicken, Cheese, Salsa, Sour Cream + Caesar Salad

pastas

Lamb Meatball Spaghettini 22.95

Roasted Tomatoes, Truffle Mushroom Cream Sauce, Parmesan Cheese + Garlic Toast

Pulled Pork Mac & Cheese 20.95

Tickler Cheddar Cheese Sauce, BBQ'd Pulled Pork, Herb Toasted Bread Crumbs + Garlic Toast

Roast Vegetable Gnocchi 21.95

Crispy Sage, Parmesan Cheese + Garlic Toast

Coconut Curried Chicken Penne 20.95

Roasted Red Peppers, Spinach + Garlic Toast

Seafood Penne 25.95

Prawns, Mussels, Clams, Sweet Peas, Tomatoes, White Wine Cream Sauce, Chives + Garlic Toast

entrée plates

Chicken Pie + Green Salad 18.95

Butter Pastry, Fresh Herbs, Chicken, Potato, Celery, Carrots, Peas + Onions

Cauliflower Steak 19.95

Crushed Nugget Potatoes, Quinoa, Spinach, Roasted Mushrooms, Caramelized Onions, Sweet Peas, Coconut Curry + Carrot Purée

Beer-Battered Fish + Chips 21.95

Two Pieces Cod, Creamy Coleslaw, Charred Lemon, Tartar Sauce + Hand-Cut Frites

Braised Mussels 22.95

Chorizo, Cherry Tomatoes, Shallots, Garlic, White Wine + Hand-Cut Frites

1/2 Cornish Hot (deep-fried) Hen 26.95

Lemon, Honey Hot Sauce, Hand-Cut Frites + Coleslaw

Maple Pecan Salmon 25.95

Coconut Rice, Seasonal Veg + Rhubarb Chutney

Hickory Jack Daniels Baby Back Ribs 26.95

Hand-Cut Frites + Creamy Coleslaw

fresh salads

Caesar Salad 10.95

Croûtons + Grana Padano Cheese

Beet + Goat Cheese Salad 16.95

Mint, Peppery Greens, Spiced Walnuts, Black Sesame Seeds + White Balsamic Vinaigrette

Coconut Prawn Salad 19.95

Sweet Chili Sauce, Fresh Tomatoes, Cucumbers, Radishes, Pea Shoots + Yuzu Citrus Dressing

Bistro Salad 21.95

Roasted Squash, Beets, Quinoa, Crisp Chickpeas, Avocado, Toasted Pumpkin Seeds + Green Goddess Dressing

for little loved ones

All kids meals are \$12.95 each and include a fountain drink and a scoop of vanilla ice cream + choice of chocolate, caramel or strawberry sauce

(For kids 12 years & under only)

House-Made Chicken Fingers

Honey Mustard Sauce + Hand-Cut Frites

Little Seasider Burger

Cheddar Cheese, Ketchup + Hand-Cut Frites

Mararoni & Cheese

Cheese Quesadilla

Salsa + Sour Cream

desserts

Peanut Butter + Chocolate Pie 8.95

Natural Peanut Butter, Graham Wafer Crumb, Bitter Chocolate + Sea Salt

Crème Brûlée 8.95

Vanilla Bean Custard + Caramelized Sugar Glass

Chef Crumble 8.95

Ask for Today's Crumble Feature, Served with Vanilla Ice Cream

Chocolate Mousse 8.95

Served in a chocolate cup with Raspberries + Whipped Cream

Vanilla Ice Cream (2 Scoops) 5.95