

SALADS

CAESAR SALAD

SMALL \$12 LARGE \$16

The king of salads! Romaine lettuce, bacon, croutons, Parmesan cheese, lemon, and our homemade house dressing. Served with garlic bread.

GREEK SALAD

SMALL \$12 LARGE \$16  

Roma tomatoes, peppers, red onion, cucumbers, Kalamata olives, and feta cheese, with oregano vinaigrette, fresh lemon and chopped parsley over mixed salad greens.

CAPRESE SALAD

SMALL \$12 LARGE \$16 

Fresh seasoned tomatoes, fresh mozzarella, and basil pesto, with extra virgin olive oil balsamic reduction.

COBB SALAD

SMALL \$12 LARGE \$16  

Romaine, roasted chicken, tomato, egg, bacon, avocado, scallions, blue cheese, and housemade goddess dressing.

MANDARIN SALAD & SPRING ROLLS \$16

Romaine lettuce, red onion, celery, mandarin oranges, green onion, parsley and house vinaigrette. Served with pork spring rolls.

CHICKPEA SALAD NEW!

SMALL \$12 LARGE \$16  

Chickpeas, red onion, peppers, gala apples, dried cranberries, and house vinaigrette over baby spinach, topped with goat cheese and fresh parsley.

SUMMER SALAD NEW!

SMALL \$12 LARGE \$16  

Fresh baby spinach, strawberries, blueberries, grapes, bananas, red onions, and goat cheese with a house peach yogurt dressing, pumpkin seeds and pea shoots.

SALAD ADD-ONS

ADD MARINATED & ROASTED CHICKEN BREASTS **+\$12**

ADD BACON-WRAPPED SCALLOPS (4 PIECES) **+\$14**

ADD BLACKENED HADDOCK FILLET **+\$14**

APPETIZERS

MUSSELS PROVINCIAL \$20

Island blue mussels with fresh herbs, garlic, and white wine, served with fresh lemon and sourdough baguette.

HOUSE WINGS 1 POUND \$22

Marinated, lightly-dusted and deep-fried wings served with vegetables and dip.

BACON-WRAPPED SCALLOPS \$20

Sweet tender bay scallops wrapped in double-smoked bacon and served with fresh lemon.

COQUILLE ST. JACQUES \$12 NEW!

Seasoned Cape scallops, shallots, and creamy white wine sauce, topped with Parmesan cheese.

CRAB CAKES \$14 NEW!

PEI rock crab lightly seasoned with fresh herbs, lemon zest, and fresh breadcrumbs, served with Northumberland boiled mayonnaise.

HANDHELDS

CHAMBERS BEEF BURGER \$20

A 7 oz. charbroiled Island beef patty seasoned and topped with aged ADL cheddar, sweet pickle, house BBQ drizzle, shaved red onions, beefsteak tomato, double-smoked bacon, & dill pickle spear. Served on a cheese-buttered brioche bun with fries. Gluten-free bun available.

CHICKEN BURGER \$18

Seasoned, breaded, deep-fried chicken breast with honey garlic aioli, lettuce, bacon, and Swiss cheese on a buttered brioche bun. Served with fries.

VEGGIE BURGER \$18

Our impossible offering on a grilled cheese buttered brioche bun. Topped with red onion, lettuce, tomato, avocado, mayo, dill spear, and garnished with cherry tomato. Served with fries. Gluten-free bun available.

CLUB SANDWICH \$20

Chambers tripple-decker sandwich with bacon, lettuce, tomato, marinated chicken, and dill spear. Served with coleslaw and fries.

FISH TACOS \$23

Three marinated battered deep-fried fillets on a soft shell tacos, with mango salsa, red cabbage slaw, jalapeño crema sauce and fresh lime.

SMOKED SALMON BAGEL \$25

World-famous Willy Krauch smoked salmon, aromatic cream cheese, lettuce on a toasted everything bagel. Served with French fries.

SOUPS & CHOWDERS

SOUP OF THE MOMENT

CUP \$8 BOWL \$12

Freshly-made daily, served with a fresh roll and saltines.

ATLANTIC SEAFOOD CHOWDER

CUP \$12 BOWL \$16

Creamy fish velouté, Atlantic finfish, bay scallops, cold water shrimp, aromatic vegetables, double cream, a hint of tarragon, and parsley.

CLAM CHOWDER

CUP \$10 BOWL \$16

Creamy velouté, bar clams, field potatoes, sweet butter, and parsley.



Signature HOUSE SPECIALS

FISH & CHIPS 1 PIECE \$18 | 2 PIECES \$24

House-battered Atlantic haddock, fries, coleslaw, house tartar sauce, and fresh lemon.

ADD EXTRA HADDOCK FILLET +\$6

CHICKEN CRÊPE DIVINE \$23

Two French crêpes wrapped over creamy breast of chicken, broccoli in a creamy velouté, and topped with hollandaise sauce. Served with Caesar salad & garlic bread.

SIZZLERS \$22

CHOICE OF CHICKEN OR VEGETARIAN

Chicken breast and aromatic sautéed vegetables, finished with house sauce, and served with house rice blend.

BAKED BREADED HADDOCK \$25

Baked Atlantic haddock with fresh breadcrumbs, sea salt, and lemon pepper, served with Acadian boiled mayonnaise twice-baked PEI potato and fresh gourmet vegetables.

VEGETARIAN PLATTER \$25 **NEW!**

Blended rice, stuffed bell peppers, stuffed tomatoes, and baby carrots with sautéed mushrooms, roasted beets and local seasonal vegetables.

CHICKEN PARMESAN \$30

Seasoned chicken breasts with house marinara sauce and topped with mozzarella, oven-baked and served with Caesar salad, garlic bread, and linguine bolognese.

SEAFOOD LINGUINE \$38

Sautéed aromatic vegetables with scallops & shrimp in a creamy Alfredo sauce topped with fresh parsley.

PORK TENDERLOIN \$32

Seasoned sautéed cutlets with baked brie, and house cranberry marmalade, finished with a demi-glace. Served with creamy garlic potatoes & gourmet vegetables.

SEAFOOD CIOPPINO \$38 **NEW!**

An aromatic tomato-based fish broth with scallops, shrimp, fin fish, and Island blue mussels with PEI potatoes. Served with grilled sourdough.

BLACK ANGUS STRIPLOIN \$45 **NEW!**

AAA Certified Black Angus striploin cooked to order. Served with a green peppercorn sauce, twice-baked PEI potato and gourmet vegetables.

🌱 VEGETARIAN 🐠 SEAFOOD 🍷 GLUTEN FREE

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All prices are plus applicable taxes