



Lounge



GFR = Gluten-Free Upon Request

GF = Gluten-Free DF = Dairy-Free

PEI OYSTERS GF | DF

Served with cocktail sauce, mignonette, horseradish & lemon.

\$4 EACH

MUSSELS

Fresh Island mussels traditionally steamed in wine, lemon & garlic. Served with charred garlic toast points.

\$20 PER POUND

CROWBUSH CHOWDER GF

Poached haddock, cold water shrimp, Island lobster, and bay scallops. Served with garlic toast points.

\$18

CLASSIC CAESAR

Romaine, shaved Parmesan, double-smoked bacon, and house-made Caesar dressing.

Served with cheesy garlic toast points.

\$17

ADD GRILLED CHICKEN **+\$8**

CRISPY CHICKEN WINGS

One pound of crispy seasoned wings. Your choice of BBQ, naked wings, or David's 'Red' sauce.

\$24

CLASSIC NACHOS GF

Crispy tortilla chips piled high with melted cheese your choice of protein, and a mountain of toppings such as tomatoes, peppers, and jalapeños. Served with sals, and sour cream, all finished with fresh cilantro.

\$18

ADD GRILLED CHICKEN **+\$6**

ADD BEEF **+\$7**

BLACK ANGUS CHEESE BURGER \$24 GFR

Char-grilled beef patty on garlic-buttered brioche bun, topped with lettuce, crisp red onion, and chili mayo, with Gruyère & sharp cheddar cheeses.

Served with crispy fries.

\$24

ADD BACON **+\$2**

UPGRADE SIDE TO SMALL CAESAR SALAD OR GARDEN SALAD **+\$4**