

FRESH SALADS

BEET SALAD

Roasted red and golden beets, baby arugula, whipped goat cheese, toasted walnuts, and balsamic glaze.

\$17 GF - VT - NT

SHAREABLES

CHARCUTERIE BOARD

Chef's selection of cured meats and cheese, dried fruits, berries, nut, pickles, crackers, served with Maritime Madness Mustard Pickle sauce and house-made preserves.

\$32

PEI MUSSELS

Fresh, locally harvested PEI mussels steamed with garlic, white wine, butter & fresh herbs. Served with lightly toasted artisan bread.

\$18 GFO

OYSTERS

Locally-sourced fresh oysters served with house-made mignonette, lemon caviar and cocktail sauce.

\$22

ARTICHOKE & SPINACH DIP

Creamy house-made artichoke and spinach dip with garlic and cheese. Served with nacho chips and French baguette.

\$19 GFO

CAESAR SALAD

Baby romaine lettuce, applewood bacon, house-made crostini, and shaved Grana Padano tossed and drizzled with a vibrant green herb Caesar dressing.

Add chicken or shrimp for +\$7

\$20 GFO

SWEET POTATO FRIES

Crispy sweet potato fries seasoned with sea salt, served with house-made dill aioli.

\$13

PEI POTATO FRIES

Crispy golden fries made with locally grown PEI potatoes, seasoned with sea salt, served with house-made garlic aioli.

\$13

NACHOS

Crispy tortilla chips layered with melted cheese, pulled pork, green onion, pickled peppers, jalapeños and tomato, finished with house-made BBQ sauce & sour cream.

\$23 GF

TEMPURA SHRIMP

Crispy tempura shrimp served with a sweet and tangy dipping sauce.

\$18

CHICKEN WINGS

Crispy chicken wings tossed in your choice of BBQ, mild or Maritime Madness hot sauce, served with a creamy dipping sauce.

\$24 PER POUND

MAINS

SEAFOOD CHOWDER

Creamy Atlantic seafood chowder featuring local seafood and lobster, finished with fresh herbs and served with a warm biscuit.

\$20

FISH & CHIPS

Roddy's Beer-battered Atlantic haddock fillet fried golden brown. Served with our house-made tartar sauce and PEI fries.

\$22

STILLWATER BURGER

Fire-grilled beef patty, topped with arugula, crispy bacon, sweet & savoury tomato jam, and goat cheese, finished with roasted aioli dressing on a brioche bun. Served with choice of salad, PEI fries & garlic aioli or sweet potato fries with house-made dill aioli.

\$25

CHICKEN BURGER

A lightly battered chicken breast fried to a golden crisp, topped with lettuce, tomato, pickles and smoked bacon aioli, served on a toasted brioche bun with choice of salad, PEI fries & garlic aioli or sweet potato fries with house-made dill aioli.

\$24

LOBSTER ROLL

Fresh Atlantic lobster, celery, onion and herbs tossed in a light lemon aioli, served in a lightly toasted brioche roll with choice of salad, PEI fries & garlic aioli or sweet potato fries with house-made dill aioli.

\$34

TACOS

Soft flour tortillas filled with your choice of Roddy's Beer-battered haddock, fried haddock or crispy chicken, topped with fresh cabbage slaw, tomato, green onion and banana peppers. Finished with smoky chipotle aioli and served with lime salsa and sour cream.

\$22

PAN-FRIED HADDOCK

Fresh Atlantic haddock, lightly seasoned and pan-seared until golden, finished with lemon herb butter and fresh herbs. Served with your choice of side and seasonal vegetables.

\$26

GARLIC BUTTER & LEMON SALMON

Fresh Atlantic salmon oven-roasted with garlic butter, fresh lemon, and herbs, served with roasted baby potatoes and seasonal vegetables.

\$28 GF

BUTTER POACHED LOBSTER

Delicate butter poached lobster served with creamy mashed potato, asparagus and a rich lobster sauce.

MARKET PRICE GF

STRIPLOIN STEAK

Grilled striploin steak cooked to your preference, served with mashed potato, seasonal vegetables and a red wine jus.

\$48 GF

STILLWATERS
ESTD • 1983

GF - GLUTEN-FREE

GFO - GLUTEN-FREE OPTION

VT - VEGETARIAN

VG - VEGAN

NT - CONTAIN NUTS