

# SHAREABLES

## PIZZA CRUSTS + DIPS 13 V DF

Pizza crusts served with hummus and artichoke pesto

## NACHOS 20 V GF

Corn tortilla chips baked with charred corn, pickled jalapeño, olives, and three cheese blend, served with pickled red onion, salsa and sour cream

### NACHO ADD-ONS:

- pulled pork 5
- BBQ pulled chicken 5
- crushed avocado 5
- ground beef 7

## BUFFALO FRIED "CHIK'N" 17 GF VE DF

KFC style fried oyster mushrooms tossed in buffalo sauce, served with vegan aioli

## TUNA CEVICHE 19 GF DF

Fresh tuna marinated in coconut tiger milk, with mango, cherry tomatoes, red peppers, red onion, coconut shaving and toasted bread

## TRUFFLE FRIES 10 GF V DF

Served with roasted garlic aioli

## WHITE WINE MUSSELS 18

1lb Atlantic mussels steamed in white wine, garlic butter, tarragon, cherry tomatoes, and chilies, served with charred lemon and warm bread

# MAINS

ALL SANDWICHES ARE SERVED WITH FRIES

### REPLACE YOUR FRIES WITH:

- TRUFFLE FRIES 4
- SIDE CAESAR SALAD 5
- SIDE SY CHOPPED SALAD 5

## GLUTEN FREE BUN 2

## LOBSTER ROLL (MP)

Brioche roll, NS lobster salad, shredded iceberg lettuce

## FISH & CHIPS 20

Crispy battered Atlantic haddock filet served with fries, coleslaw, tartar sauce & lemon

## SY BURGER 20

6oz beef burger, smoked bacon, roasted garlic aioli, shredded lettuce, Swiss cheese, pickles, served on a brioche bun

## FRIED FISH BURGER 19

Battered Atlantic haddock, spicy aioli, shredded iceberg lettuce, and cabbage slaw served on a brioche bun

## FRESH MOZZARELLA + PESTO SANDWICH 19 V

Fior di latte mozzarella, basil pesto, lettuce, and tomatoes, served on warm focaccia.

## CHIPOTLE SPICED SALMON 27 GF DF

Blackened 6oz salmon filet served with quinoa, summer corn, green beans & roasted red pepper

## FRIED CHICKEN SANDWICH 20

Buttered sliced brioche, fried chicken, roasted jalapeno aioli, cheddar cheese, shredded lettuce and pickles.

## COLD CUT CALZONE 22

Mortadella, salami, and pepperoni, marinara, mozzarella, artichoke, and sauteed mushrooms



V= VEGETARIAN

VE = VEGAN

GF = GLUTEN FREE

DF = DAIRY FREE

# SWEET

## CHEF'S SEASONAL FEATURE DESSERT

12

Ask your server for details on our feature desserts!

# SALADS

## CAESAR SALAD 19

Romaine, kale, bacon lardon, croutons, grated Parmesan cheese, Caesar dressing

## SY CHOPPED SUMMER SALAD 16 GF VE DF

Hummus, mango, chickpeas, cucumber cherry tomatoes, marinated artichokes, green beans, corn tortilla chips, pickled red onion, citrus & basil vinaigrette, ground sumac.

## SEARED TUNA NIÇOISE 23 GF DF

Seared tuna, steamed fingerling potato, string beans, cherry tomatoes, black olives, soft boiled egg, with mixed greens pickled red onion, and lemon dressing

### SALAD ADD-ONS:

- grilled chicken 6
- seared blackened salmon 8
- crushed avocado 5
- seared tuna 12

# PASTA

GLUTEN-FREE PASTA AVAILABLE FOR \$2

## SLOW-BRAISED PORK & CHORIZO RAGOUT MAFALDINI 22

Maria's Pantry fresh mafaldini served with braised pork shoulder, and chorizo ragout

## CHICKEN & MUSHROOM CAMPANELLE 22

fresh campanelle, sauteed chicken, confit garlic, roasted mushrooms, baby spinach, cream, and parmesan

## ROASTED CHERRY TOMATO, OYSTER MUSHROOM, & ARTICHOKE MAFALDINI 18 V

Maria's Pantry fresh mafaldini served in roasted cherry tomato-basil sauce with oyster mushrooms, marinated artichoke, pesto, confit garlic, and breadcrumbs

## LOBSTER PASTA SALAD 29

Freshly made campanelle pasta, NS lobster, summer corn, fresh tomatoes, green beans, artichoke, confit garlic, and basil creme fraiche dressing

## BABY SCALLOP & MUSSEL CONCHIGLIE 28

Butter sauteed baby scallops, Atlantic mussels, white wine & dill cream sauce, shaved Parmesan & charred lemon

## FRIED FISH BURGER 19

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## NEAPOLITAN STYLE

# PIZZAS

## GARLIC FINGERS

18 V

Garlic butter, mozzarella, Parmesan served with roasted garlic aioli & marinara sauce

## PEPPERONI

19

San Marzano tomato sauce, mild pepperoni, mozzarella, red chili flakes

## MARGHERITA

19 V

San Marzano tomato sauce, Fior di latte, basil pesto

## MUSHROOMS

24 V

Mornay sauce, roasted mushrooms, mozzarella, confit garlic, shaved Parmesan, truffle oil

## CHEESEBURGER

26

San Marzano tomato sauce, ground beef, caramelized onion, Cheddar cheese, pickles, lettuce, sesame seeds, served with yellow mustard

## MORTADELLA & ARTICHOKE

23

Artichoke & pesto, Fior di latte, marinated artichoke, grated Parmesan & mortadella

## CHORIZO & CARAMELIZED ONION

25

San Marzano tomato sauce, mozzarella, chorizo, nduja & caramelized onion

## CARBONARA

23

Mornay sauce, mozzarella, smoked bacon lardon, fresh egg drizzle, Parmesan cheese

# WINE

## WHITE

### VILLA SAN MARTINO PINOT GRIGIO, Italy

Fruity, balanced with notes of pear & almonds.

5oz **10** 8oz **15** Bottle **45**

### MCGUIGAN THE BROTHERS CHARDONNAY, Australia

Beautifully rounded with notes of fig, stonefruit, honey, and fresh-churned butter.

5oz **10** 8oz **15** Bottle **45**

### BENJAMIN BRIDGE TIDAL BAY, NS

A lively and energetic palate with citrus, mango & gooseberries.

5oz **11** 8oz **16** Bottle **49**

## RED

### TINTONEGRO MALBEC, Argentina

Medium bodied with flavours of juicy blueberry & blackcurrant followed by vanilla & sweet spice.

5oz **10** 8oz **15** Bottle **45**

### BV COASTAL ESTATE PINOT NOIR USA

Fresh cherries and plums on the nose with layers of sweet fruit, leather and forest floor on the palate

5oz **10** 8oz **15** Bottle **45**

### THE CRUSHER CABERNET SAUVIGNON, USA

A nose of peppery black cherry and toasted bread gives way to a lively palate of blackberries, plums, and dark chocolate

5oz **10** 8oz **15** Bottle **45**

## ROSÉ + SPARKLING

### SIERRA EN MEDIO, Spain

Dry rose with ripe fruit & a round texture w/ lively acidity.

5oz **9** 8oz **14** Bottle **42**

### GRANDIAL BLANC DE BLANC, France

A fruity and elegant sparkling wine, with aromas of fresh butter and cake.

5oz **9** 8oz **14** Bottle **42**

### BENJAMIN BRIDGE PET NAT, NS

Bright & lively with delicate suggestions of grapefruit rind & hints of citrus.

250ml Can **16**

### BENJAMIN BRIDGE NOVA 7, NS

Vibrant & energizing, with ripe key lime, zesty mango sorbet & passionfruit coulis.

Can **16** 250ml Bottle **55**

### VEUVE CLICQUOT YELLOW LABEL, France

This classic-style champagne is bright yellow with a foaming necklace with a symphony of fruit & creaminess.

Bottle **120**

## PIQUETTES

### LUVO WINES, Nova Scotia **14**

Raspberry Lemonade | 250mL

Lime + Strawberry | 250mL

# DRAUGHT



### STELLA ARTOIS

5%, 16oz \$10.5 | 48oz \$30.50

### A. KEITH'S STAG'S HEAD RED ALE

4%, 16oz \$9 | 48oz \$26

### BURNSIDE KILLICK SESSION LAGER

4.7%, 16oz \$8.5 | 48oz \$24.50

### BRETON BLACK ANGUS IPA

6.5%, 16oz \$9 | 48oz \$26

### MICHELOB ULTRA

6%, 16oz \$9.5 | 48oz \$27.50

### CORONA DRAUGHT

4.5%, 16oz \$9.5 | 48oz \$27.50

### PROPELLER TROPIC HAZE SUMMER ALE

5%, 16oz \$9 | 48oz \$26

### LAKE CITY CRISP APPLE CIDER

6%, 16oz \$9 | 48oz \$26

## BOTTLES + CANS

### BLUE LOBSTER VODKA SODAS

6% | 355ml Can **8.75**

Bucket **40** (your choice of 5 cans)

#### FLAVOURS AVAILABLE:

LEMON LIME, BLUEBERRY LEMON, DRAGONFRUIT GUAVA, PEAR GINGER, AND STRAWBERRY RHUBARB

### COLDSTREAM VODKA COOLERS

5% | 355ml Can **8.75**

Bucket **40** (your choice of 5 cans)

### COLDSTREAM BLUEBERRY LEMONADE

### COLDSTREAM PEACH ICED TEA

### CORONA

5% | 341ml **7.5**

### KEITH'S

5% | 355ml **6.5**

### SLEEMAN CLEAR 2.0

4% | 341ml can **6.5**

### GUINNESS

4.7% | 473ml **12**

### NO BOATS ON SUNDAY CRANBERRY ROSÉ

5.8% | 500ml **14**

## COCKTAILS

### WHAT'S KRAKEN **13** | Pitcher **36**

Kraken rum, peach schnapps, lime juice, pineapple juice, grenadine & ginger ale.

### SOCIALITE **13** | Pitcher **36**

Blue Lobster vodka, Chambord raspberry liqueur, lemon, apple, ginger ale.

### TEMPESTA OSCURA **13** | Pitcher **36**

José Cuervo Tradicional, Coldstream Cinnamon Hot Shots, guava, lime juice, Propeller ginger beer

### OCEAN BREEZE **13** | Pitcher **36**

Willing to Learn gin, peach schnapps, blue curacao, lemon, soda.

### CAPRICORN **13** | Pitcher **36**

Blue Lobster Vodka, peach liqueur, chai-infused aloe, lemon.

### CLASSIC MARGARITA **13**

José Cuervo Tradicional, Cointreau, lime juice, salted rim

### VRB VODKA RED BULL **13**

Blue Lobster Vodka, your choice of Red Bull Energy Drink, Sugarfree, or Red Edition.

### WHITE SANGRIA Pitcher **36**

See your server for details.

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

## Slushies **10oz 12**

Ask your server for our daily selection.

## LIQUOR

1oz

### WHISKEY

Bushmills **6.5**

The Sexton **7**

Glenfiddich **12**

Year Old **9.5**

Buffalo Trace

Bourbon **8.5**

Red Bank **8**

### TEQUILA

José Cuervo

Tradicional **6.5**

1800 Coconut **7**

1800 Reposado **8**

Don Julio

Reposado **10.5**

### VODKA

NSSCo Blue

Lobster **6.5**

Grey Goose **9**

### RUM

NSSCo

Fishermen's

Helper Rum **6.5**

Flor de Cana Anejo

**7**

Sailor Jerry Spiced

Rum **7**

Gosling's Black Seal Rum **7**

Kraken Dark

Spiced Rum **6.5**

### GIN

NSSCo Willing

to Learn **6.5**

Hendrick's **8**

### SPECIALTY TONICS

Fever Tree Tonic **5**

Choose from:

Original

Slimline

Cucumber

Aromatic Bitters

## NON ALCOHOLIC

### POP **3**

choose from:

Coca-Cola | Diet Coke | Sprite | Ginger Ale | Iced Tea

### CRANBERRY JUICE **4**

### APPLE JUICE **4**

### ORANGE JUICE **4**

### PROPELLER GINGER BEER **4**

### PROPELLER ROOT BEER **4**

### PROPELLER PRIME NA LAGER **6.5**

### RED BULL ENERGY DRINK **6**

### RED BULL SUGARFREE **6**

### RED BULL RED EDITION **6**

### SANS-GRIA **7**

Our alcohol-free house sangria mix

### CHAI HIGH **8**

Apple, Chai-infused aloe, sugar, lemon

### HOUSE LEMONADE **8**

Lemon, Apple, sugar, ginger ale

### VIRGIN CAESAR **7**

Clamato, tabasco, worcestershire sauce, lemon pepper, pickle spear, pickled bean