

SHAREABLES

FRIES 6 VE DF GF

fresh cut fries

TRUFFLE FRIES 8 VEO DF GF

fresh-cut fries tossed in truffle salt and served with roasted garlic aioli

BUFFALO FRIED "CHIK'N" 12 VEO V DF

cornmeal-fried oyster mushrooms tossed in Buffalo sauce, served with slaw and vegan aioli

CEVICHE 20 DF

tuna, coconut broth, cucumber, jalapeno, avocado, served with tortilla chips

COCONUT SHRIMP 13

coconut-breaded shrimp served with a sweet and spicy sauce

BAKED BUFFALO CHICKEN DIP 16 GF

pulled chicken, creamy cheese, buffalo sauce, mozzarella, served with tortilla chips

BAKED CRAB DIP 18 GF

crab, spinach, creamy cheese, dill, lemon, served with tortilla chips

MOLE MUSSELS 15 GFO

Atlantic mussels steamed in mole sauce topped with pickled onion, served with fresh flatbread and adobo garlic butter.

CLASSIC NACHOS 22 GF V

three cheese, black olives, jalapeno, green onion, with sour cream and roasted tomato salsa

BEACH NACHOS 19 GF V

cheese sauce, roasted corn, black beans, pico de gallo, sour cream, cilantro

NACHO ADD-ONS:

guacamole 6 | fried tofu 6.5 | pulled chicken 5
crispy pork 4.5 | popcorn shrimp 4.5 | pepperoni 7
mozzarella 6.5 | coconut shrimp 7.5 | chik'n 9

SALADS

CHOPPED SUMMER SALAD 16 V GF

lettuce, cucumber, boiled egg, corn, green onion, diced tomatoes, queso, chickpeas, olives.
Served with a green goddess vinaigrette

COLD PASTA SALAD MP DF

shell pasta, chopped NS lobster, creamy dill and lemon sauce, cherry tomatoes, green onion, arugula

CAESAR SALAD 14 VO VEO DFO GFO

romaine lettuce, bacon bits, croutons, shaved parmesan cheese

SALAD ADD-ONS:

guacamole 6 | fried tofu 6.5 | pulled chicken 5
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V= VEGETARIAN

VE/VEO = VEGAN OR VEGAN OPTION

GF = GLUTEN-FREE

GFO = GLUTEN-FREE OPTION

DF = DAIRY-FREE

DFO = DAIRY FREE OPTION

OYSTERS

FRESH OYSTERS SERVED DAILY

3-6 PM

A rotating variety of fresh-shucked oysters served with hot sauce, mignonette, lemon, and horseradish.
Quantities are limited, so don't miss out!

MAINS

SYS BURGER 19 DFO GFO VO VEO

6oz beef patty, brioche bun, mozzarella, pesto aioli, sliced tomato, arugula
Served with fries
sub beyond meat patty 2 VEO
make without beef patty -4 VO

HULI HULI FRIED CHICKEN SANDWICH 23

breaded crispy chicken, sweet & spicy glaze, grilled pineapple, lettuce, garlic aioli
add cheese 2
add guacamole 6

LOBSTER ROLL MP DFO GFO

chopped NS lobster, shredded lettuce, buttery bun, spicy aioli

SHRIMP PO BOY 15

crispy fried shrimp, lettuce, tomato aioli, white onion, pickles

POKE BOWL 21 DF GF VO

tuna, quinoa, avocado, cucumber, peas, shoots, crispy chickpeas, edamame beans, furikake seasoning, spicy aioli.
Sub tuna for crispy tofu for 2

FISH AND CHIPS 21

8oz battered Atlantic haddock, creamy coleslaw, lemon-dill aioli, fries

TACOS

FISH 16 DF

battered fish tossed in chili spice, cabbage, chipotle aioli, roasted pineapple salsa, cilantro

PORK BELLY 14 GF DF

smoked pork belly, cabbage, maple-jalapeno aioli, pickled onion, cilantro

GARNITAS 14 GF

fried pork, jalapeno sauce, queso, white onion, cilantro

MOLE 13 GF

creamy coleslaw, shredded chicken, mole sauce, queso, citrus aioli, cilantro

Replace any taco's protein with fried tofu for 2

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SMOKED PORK BELLY AND PINEAPPLE

19

marinara, mozzarella, ham, pineapple, sweet chilli drizzle

MARGHERITA

18 V

marinara, fresh mozzarella, fresh basil

NEAPOLITAN STYLE

PIZZAS

PAD THAI

18 VO

peanut sauce, mozzarella, pulled chicken, green onions, crispy tofu, lime, cilantro

MUSHROOM AND ARUGULA

22 V

bechamel, mozzarella, mushroom medley, arugula, truffle oil

PEPPERONI

18

marinara, mozzarella, three varieties of pepperoni

ELOTE

16 V

garlic butter, corn, queso, jalapeno crema, pico de gallo

FOUR CHEESE

17 V

bechamel, cheddar cheese, mozzarella, monteray jack, feta

AL PASTOR

19

adobo garlic butter, crispy confit pork, mozzarella, pickled onions, grilled pineapple salsa, cilantro, queso

NOTE: Due to our small kitchen & use of wheat products & other allergens, we ask you please notify your server of any special requirements upon seating.

WINE

WHITE

ALLURIA PINOT GRIGIO, Italy

Floral citrus and ripe pear on the nose. Juicy peach and citrus with refreshing minerality finish.

5oz **11** 8oz **15** Bottle **45**

EL HOWARD CHARDONNAY, Chile

Ripe pineapple and crisp grapefruit on the nose and palate. Soft and rounded finish.

5oz **9** 8oz **14** Bottle **45**

BENJAMIN BRIDGE TIDAL BAY, NS

A lively and energetic palate w/ citrus, mango & gooseberries.

5oz **15** 8oz **18** Bottle **60**

RED

PORTILLO MALBEC, Argentina

Black cherry leads into rich flavours of baking spice in an evolving finish.

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

PINOTPINOT PINOT NOIR, Australia

Jewel red in the glass, with aromas of plum and berry. Fresh flavours of ripe strawberry, raspberry, and fresh cherry. Refreshingly light-bodied with juicy finish

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

SLEDGEHAMMER CABERNET SAUVIGNON, USA

Aromas of ripe cherry and raspberry. Medium-bodied, with a good balance of acidity and tannins with bold flavours of red and black fruit with a peppery, fruity finish

5oz **12.5** 8oz **17.5** Bottle **60**

ROSÉ + SPARKLING

GERARD BERTRAND COTE DU ROSES, France

Pink and orange in the glass, with a floral bouquet of cassis and citrus. Refreshing and tart on the palate, with a light, sweet finish

5oz **13.5** 8oz **18** Bottle **60**

MOST WANTED ORGANIC PROSECCO, Italy

Lively, light, and fruity, with notes of crisp apple, ripe pear, and soft peach.

5oz **11** Bottle **48**

BENJAMIN BRIDGE NOVA 7, NS

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

5oz **16** Bottle **60**

DRAUGHT

16oz pour



STELLA ARTOIS 5%, \$10.5

A. KEITH'S CITRUS BLONDE 5%, \$9.5

NINE LOCKS DIRTY BLONDE 4.7%, \$9

2 CROWS POLLYANNA IPA 7.3%, \$9

CORONA EXTRA LAGER 4.5%, \$9.5

A. KEITH'S LUNENBURG STOUT 6.5%, \$9.5

BRETON TINY ANGUS SESSION IPA 4.5%, \$9

LAKE CITY PEACH APPLE CIDER 5%, \$9.5

BOTTLES + CANS

ALEXANDER KEITH'S IPA | 7 341ML, 6%

CORONA EXTRA LAGER | 7.5 341ML, 6%

LANDSHARK | 9 341ML, 6%

SLEEMAN CLEAR 2.0 | 7.5 341ML, 6%

HAPPY DAD GRAPE VODKA SODA | 12.5 473ML, 6%

COLDSTREAM FRUIT PUNCH ICED TEA | 9 355ML, 5%

COLDSTREAM PEACH VODKA WATER | 9 355ML, 5%

COLDSTREAM BLUEBERRY VODKA WATER | 9 355ML, 5%

COLDSTREAM ORANGE VODKA SODA | 9 355ML, 7%

BLUE LOBSTER LEMON LIME | 9 355ML, 6%

BLUE LOBSTER BLUEBERRY LEMON | 9 355ML, 6%

BLUE LOBSTER DRAGONFRUIT GUAVA | 9 355ML, 6%

BLUE LOBSTER RASPBERRY LEMONADE | 9 355ML, 6%

BLUE LOBSTER ROCKET | 12 473ML, 6%

ANNAPOLIS CRISP & DRY CIDER | 10 355ML, 6%

LIQUOR

RUM

NSSCo Fisherman's Helper White Rum **6.5**

Kraken Blacke Spiced Rum **6.5**

Sailor Jerry Gold Spiced Rum **6.5**

Gosling's Black Seal **7.5**

Flor de Cana 7yo Anejo **7**

Appleton Estate 8yo Reserva **7.5**

Appleton Estate 12yo Rare Casks **8.5**

Ron Matusalem **10**

Ron Zecapa **14**

GIN

NSSCo Willing to Learn **6.5**

Hendrick's **8**

Uncle Val's Bottanical **9.5**

VODKA

NSSCo Blue Lobster **6.5**

Grey Goose **9**

TEQUILA & MEZCAL

Jose Cuervo Tradicional Plata **6.5**

Maestro Dobel Diamante Cristaliano **9.75**

1800 Coconut **7.5**

Don Julio Reposado **9.5**

400 Conejos Mezcal **11**

WHISKEY

Bushmills Irish Whiskey **6.5**

Red Bank Canadian Whiskey **8**

The Sexton Irish Whiskey **8**

Glenfiddich 12yo **9.5**

COCKTAILS

DAIQUIRI 14

Ron Matusalem 15yo, lime juice, simple syrup, salt || 2 oz

MAI TAI 15

Ron Matusalem 15yo, Cointreau, lime juice, house orgeat, demerara syrup, mint || 2.5 oz

MARGARITA 14

José Cuervo Tradicional Plata, Cointreau, lime juice, simple syrup || 2oz

TOM COLLINS 14

Willing to Learn Gin, lemon juice, simple syrup, soda. || 2oz

TRADEWINDS 14

Flor de Cana 7yo, Goslings Black Seal, Bols Apricot Brandy, cream of coconut, lemon juice || 2oz

WHISKY SOUR 15

Red Bank Whiskey, lemon juice, demerara, egg white, Angostura bitters || 2oz

SINGAPORE SLING 14

Willing to Learn Gin, cherry brandy, Benedictine, lemon juice, pineapple juice, grenadine, Angostura bitters || 2.25 oz

DR. BELL'S MIRACLE CURE 14

Kraken Black Spiced Rum, Appleton Estate 8yo Reserve, house-made orgeat, cream of coconut, pineapple juice, orange juice, nutmeg || 2oz

Pitchers & Bowls

WHITE SANGRIA 38

José Cuervo Tradicional, peach schnapps, sauvignon blanc, blend of apple, pear, ginger, and lemon juices from Sprout Therapy

PINA ALOTTA 38

Flor de Cana 7yo, Kraken Black Spiced Rum, cream of coconut, lime juice, pineapple juice, Angostura bitters

Slushies

BLUE HAWAIIAN 14

Fisherman's Helper White Rum, Bols Blue Curacao, cream of coconut, lime juice, pineapple juice

NON ALCOHOLIC

DRAUGHT POP 3

Coca-Cola | Diet Coke | Sprite | Ginger Ale

CRANBERRY JUICE 4

APPLE JUICE 4

ORANGE JUICE 4

PROPELLER GINGER BEER 4

PROPELLER ROOT BEER 4

INSTEAD NA BLONDE ALE 6.5

BLUFF NA MOJITO 10

RED BULL 8

RED BULL SUGARFREE 8

RED BULL RED EDITION 8

SANS-GRIA 9

Our alcohol-free house sangria mix

RUBY RABBIT 9

Strawberry lemonade, lime juice, sugar, and ginger ale

HOUSE LEMONADE 9

Lemon, apple, sugar, soda

VIRGIN CAESAR 8

Clamato, tabasco, worcestershire sauce, pickle