

# 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

**LOADED FRIES 14 VEO DF GF**  
our chefs' daily creation, ask your server for details & pricing

**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, puffed crunchy quinoa, dill-infused oil, and cilantro, served with tortilla chips

**COCONUT SHRIMP 16 DF**  
coconut-breaded shrimp served with a sweet and spicy sauce

**BAKED BUFFALO CHICKEN DIP 17 GF**  
pulled chicken, creamy cheese, buffalo sauce, mozzarella, served with tortilla chips

**BAKED CRAB DIP 19 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, cilantro, and adobo garlic butter.

**CLASSIC NACHO 22 GF V**  
three cheese, black olives, jalapeno, green onion, pickled onion, with sour cream and roasted tomato salsa

**BEACH NACHO 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



V= VEGETARIAN  
VE/VEO = VEGAN OR VEGAN OPTION  
GF = GLUTEN-FREE  
GFO = GLUTEN-FREE OPTION  
DF = DAIRY-FREE  
DFO = DAIRY FREE OPTION  
🌰 = DISH CONTAINS NUTS

# OYSTERS

SERVED FRESH DAILY  
3-6 PM

MINIMUM ORDER OF 6

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, balsamic glaze  
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 ROLL 15**  
crispy fried shrimp, lettuce, tomato aioli, white onion, pickles

**POKE BOWL 21 DF GF VO**  
tuna, quinoa, avocado, cucumber, pea shoots, crispy chickpeas, edamame beans, furikake seasoning, sesame-miso vinaigrette, spicy aioli.  
Sub tuna for crispy tofu for 2

**FISH AND CHIPS 22**  
8oz battered Atlantic haddock, creamy coleslaw, lemon-dill sauce, 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

**CARNITAS 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

# SALADS

**CHOPPED SUMMER SALAD 16 V GF**  
lettuce, cucumber, soft-boiled egg, corn, green onion, diced tomatoes, queso, olives.  
Served with a green goddess vinaigrette

**COLD PASTA SALAD MP DF**  
shell pasta, chopped NS lobster, creamy dill and lemon sauce, cherry tomatoes, crushed tortilla chips, green onion, arugula

**CAESAR SALAD 14 VO VEO DFO GFO**  
romaine lettuce, bacon bits, croutons, shaved parmesan cheese, lemon wedge

**SALAD 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

# NEAPOLITAN STYLE PIZZAS

**SMOKED HAM AND PINEAPPLE 21**  
marinara, mozzarella, ham, pineapple, sweet chilli drizzle

**MARGHERITA 19 V**  
marinara, fresh mozzarella, fresh basil

**PAD THAI 18**  
peanut sauce, mozzarella, pulled chicken, green onions, crispy tofu, lime, cilantro

**MUSHROOM AND ARUGULA 23 V**  
bechamel, mozzarella, mushroom medley, arugula, truffle oil

**PEPPERONI 18**  
marinara, mozzarella, three varieties of pepperoni

**ELOTE 16 V**  
adobo garlic butter, corn, queso, jalapeno crema, pico de gallo

**FOUR CHEESE 17 V**  
bechamel, cheddar cheese, mozzarella, monteray jack, feta

**AL PASTOR 22**  
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.

# 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 || 2oz

# Pitchers

## 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

## FROZEN MARGARITA 14

Jose Cuervo Tradicional Plata, Cointreau, lime juice, simple syrup

# Towers

## SLUSHIE TOWER 70

Beat the heat! Mix and match any 6 of our ice-cold and refreshing slushies! Served in a striking agave centerpiece for your table. Quantities are limited, so ask your server for availability!

## MARGARITA TOWER 75

Try a variety of margaritas made with our different tequilas, or pick your favourite and grab 6 of them!

Available margaritas:

Jose Cuervo Tradicional Plata

1800 Coconut || +1.50 each

Maestro Dobel Cristalino || +5.50 each

# DRAUGHT



16oz pint || 48oz pitcher

STELLA ARTOIS 5%, 10.50 || 30.50

A. KEITH'S CITRUS BLONDE 5%, 9.50 || 27.50

NINE LOCKS DIRTY BLONDE 4.7%, 9 || 26

2 CROWS POLLYANNA IPA 7.3%, 9 || 26

CORONA EXTRA LAGER 4.5%, 10.50 || 30.50

A. KEITH'S BOHEMIAN LAGER 5%, 9.50 || 27.50

BRETON TINY ANGUS SIPA 4.5%, 9.50 || 27.50

LAKE CITY PEACH APPLE CIDER 5%, 9.50 || 27.50

# 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%

GARRISON HOLD FAST PALE ALE | 12 473ML, 5.5%

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 Zacapa 14

## GIN

NSSCo Willing to Learn 6.5

Hendrick's 8

Uncle Val's Botanical 9.5

## VODKA

NSSCo Blue Lobster 6.5

Grey Goose 9

## TEQUILA & MEZCAL

Jose Cuervo Tradicional Plata 6.5

Maestro Dobel Diamante Cristalino 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

# 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

## NON ALCOHOLIC

### DRAUGHT POP 3

Coca-Cola | Diet Coke | Sprite | Ginger Ale

### JUICE 3

Cranberry | Apple | Orange

### RED BULL 8

Original | Sugarfree | Watermelon

### JARRITOS 5

Watermelon | Strawberry

### PROPELLER GINGER BEER 4

### PROPELLER ROOT BEER 4

### CORONA SUN BREW 4

### INSTEAD NA BLONDE ALE 6.5

### BLUFF NA MOJITO 10

### 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 spear, pickled bean