



Appetizers

Sautéed Garlic Shrimp

Jumbo shrimp sautéed with garlic, olive oil and crushed chillies served with toast points 10.99

Nachos

A combination of onions, peppers, jalapenos, tomatoes and a blend of cheese, served with salsa and sour cream 11.99
Add Chicken 3.99
(gluten free)

Cajun Calamari

Fresh cut squid tossed in a seasoned flour mixture and fried to perfection, served with sweet chilli mayo 10.99

Sweet Potato Fries

Large strips of sweet potato deep-fried and piled high accompanied with two dipping sauces 7.99

Warm Creamy Lobster Dip

Nova Scotia lobster meat blended with fresh dill and a blend of fine cheeses, baked and accompanied with our own brew kettle chips 14.99
(gluten free)

Bacon Wrapped Scallops

Juicy Digby scallops wrapped in smoked bacon, drizzled with a rosemary maple sauce 12.99

Mussels

Fresh Maritime mussels sautéed in garlic, herbs, butter and Chablis 10.99
(gluten free)

Soups & Salads

The Cable Wharf Seafood Chowder

A blend of fresh Atlantic seafood in a rich creamy broth 10.99

French Onion Soup

Freshly made onion soup topped with croutons and mozzarella cheese 9.99

Homemade Chili

A hearty medley of vegetables and certified black angus ground beef topped with mixed cheese and served with nacho chips 12.99

Caesar Salad

Crisp romaine lettuce, bacon bits, parmesan cheese, croutons, and homemade creamy garlic dressing 10.99
Add Chicken 3.99

Theodore Tugboat Garden Greens

Assorted crisp greens, fresh tomatoes, cucumbers, radish, onions, carrots, red cabbage and toasted pumpkin seeds topped off with our own Oxford blueberry vinaigrette 8.99
(gluten free)

From the Sea

Digby Scallops

Digby scallops lightly battered, deep fried and served with fries and coleslaw 18.99

Nova Scotia Lobster

A Nova Scotia specialty served with potato salad and coleslaw 1 lb, 1.5 lb, or 2 lb
Market Price

Harbour Queen I Seafood Pasta

Fresh scallops, shrimp, haddock, and salmon in a creamy alfredo sauce, served on a bed of linguine 19.99

Pan Fried Haddock

Fresh, lightly breaded haddock pan fried until golden brown and topped with salsa butter and served with rice and seasonal vegetables 17.99

A Taste of Nova Scotia Seafood Platter for Two

A spectacular assortment of Nova Scotia lobster, fresh Atlantic salmon, haddock, steamed mussels, shrimp, and Digby scallops accompanied with seasonal vegetables and assorted baby potatoes 74.99
(gluten free)

Captain's Catch

Lightly breaded shrimp, scallops, and a piece of battered haddock loin accompanied with fries, coleslaw and tartar sauce 17.99

Fish & Chips

Two pieces of fresh haddock, beer battered and fried served with fries and coleslaw 12.99
Add an extra piece 3.99

Cedar Planked Salmon

Fresh salmon fillet cooked on a cedar plank drizzled with a rosemary maple sauce served with rice and a vegetable medley 19.99

*Substitute
Sweet Potato
Fries
1.99*

*Add Gravy
1.99*





From the Land

Black Angus Burger

A 6 oz. homemade certified black angus burger fire grilled to perfection, with lettuce, tomato and onion on a Kaiser served with fries 11.99

Add Double Smoked Cheddar 1.29

Add Bacon 1.29

Veggie Burger

All veggie patty charbroiled and served on a Kaiser with sliced tomato, crispy lettuce, and sliced red onion served with fries 11.99

Cajun Chicken Caesar Wrap

Tender strips of chicken lightly coated in our homemade Cajun spice accompanied with romaine, bacon, parmesan cheese & Caesar dressing wrapped in a flour tortilla served with fries 12.99

California Vegetable Stir Fry

Garden fresh vegetables, tossed in an orange ginger sauce served over rice 13.99

Add chicken 3.99

Chicken Pot Pie

A combination of chicken and vegetables in a delicious gravy topped with pastry served with a fresh seasonal salad 12.99

"Just like Mom used to make it"

Surf & Turf

1lb lobster served with a 10 oz steak accompanied with roasted potatoes and seasonal vegetables

Market Price

Add Mushrooms and Onions 3.99

Ginger Apricot Chicken Breast

Roasted chicken breast glazed with a ginger apricot sauce served with rice and a vegetable medley 18.99

Black Angus Sirloin

A certified 10oz black angus sirloin grilled to your liking, served with roasted potatoes and seasonal vegetables 23.99

Add Mushrooms and Onions 3.99

Striploin Steak Sandwich

Striploin steak with caramelized onions and mushrooms on a hoagie roll served with fries 13.99

Add Double Smoked Cheddar 1.29

Add Bacon 1.29

Rack of Ribs

Ribs slowly basted in our homemade sauce, grilled to perfection served with fries

½ Rack 14.99

Full Rack 19.99

Clubhouse

A traditional sandwich done the old fashion way with sliced turkey, bacon, cheddar cheese, iceberg lettuce and sliced tomato on three slices of toasted whole wheat bread served with fries 12.99

***Substitute
sweet potato
fries
1.99***

***Add Gravy
1.99***





Desserts

Brownie Delight

Two warm decadent brownies topped with old fashion vanilla ice cream, drowned in chocolate sauce and whipped cream 8.99

Caramel Chocolate Cheesecake

Creamy peanut fudge and caramel cheesecake layered between moist chocolate and finished with caramel crunch topping and a caramel glaze 8.99

Chocolate Truffle Cake

Belgian chocolate mousse filled with layers of moist cake and covered with a rich ganache 8.99

White Chocolate Blueberry Cheesecake

This delicious cheesecake features wild blueberries folded into the batter with blueberries folded into fresh whipped cream topped off with a drizzle of violet toned white chocolate 8.99

Deep Dish Valley Apple Crisp

Made in our own kitchen with Nova Scotia apples, served warm and topped with whipped cream 6.99
Add Ice Cream 0.99

Beverages

Soft drinks/Juice

2.25

Aquafina (500 ml)

2.25

Red Bull ENERGY DRINK **Red Bull** SUGAR FREE
3.50

San Pellegrino (250 ml)

2.25

Coffee

2.25

Iced Coffee

2.75

Please ask your server about gluten free modifications