



## Appetizers

### Crab Cakes

Two delicious homemade cakes loaded with crab meat and garnished with sweet pineapple curry sauce and accompanied with garden greens 15.99

### Coconut Shrimp

Succulent shrimp dipped in beer batter and dusted with shredded coconut and fried to perfection, served with a spicy Caribbean salsa 12.99



### 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

### 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

### Bacon Wrapped Scallops

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

### Mussels



Fresh Maritime mussels steamed in an herb, saffron & tomato broth 10.99

## Soups & Salads

### The Cable Wharf Seafood Chowder

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

### From the Kettle

Ask your server about our special soup 8.99



### Maritime Seafood Salad

A delicate combination of fresh seafood including shrimp, scallops & salmon, served on mixed greens with diced tomatoes and green onions tossed with a cucumber dill ranch dressing 13.99

### 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, carrots, red cabbage and toasted pumpkin seeds topped off with our own Oxford blueberry vinaigrette 8.99  
Add Chicken 3.99

### Spinach Salad



Baby spinach topped with blueberries, bacon bits, eggs, mushrooms, and double smoked cheddar cheese, served with a raspberry poppy seed dressing 9.99

## From the Sea

### Lobster Sensation Wrap

A generous portion of Nova Scotia Lobster meat, blended with onions, celery and chef's mayo in tortilla served with fries 17.99

### Lobster Quesadilla

Fresh diced Nova Scotia lobster meat mixed with a blend of diced tomato, red and green peppers, Bermuda onion, fresh dill, and mixed cheese baked in a flour tortilla accompanied with salsa and sour cream 15.99

### Digby Scallops

Digby scallops lightly battered, deep fried and served with fries and coleslaw 16.99

### Nova Scotia Lobster

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 cucumber dill sauce, served on a bed of linguine 18.99

### Crab Cakes

Three delicious homemade cakes loaded with crab meat garnished with sweet pineapple curry sauce and accompanied with garden greens 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

### 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

### Pan Fried Haddock

Fresh lightly breaded haddock pan fried until golden brown and topped with salsa butter and served with rice and seasonal vegetables 16.99

### Mar Seafood Casserole

A blend of lobster, shrimp, scallops, haddock and salmon with a mix of cheese baked in dill sauce topped with cheese and puff pastry, served with salad or rice 15.99

### Stuffed Atlantic Salmon

Fresh salmon fillet stuffed with cream cheese, roasted red peppers and lobster meat 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 lettuce, bacon, parmesan cheese & Caesar dressing wrapped in a flour tortilla served with fries 12.99

### **Maple Curried Chicken Linguine**

Strips of chicken tossed with fresh cut vegetables, and our homemade curry sauce served over linguine 18.99

**Substitute  
Sweet Potato  
Fries  
1.99**

**Add Gravy  
1.99**



### **Clubhouse**

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

### **California Vegetable Stir Fry**

Garden fresh vegetable, tossed in an orange ginger sauce served over rice 13.99  
Add chicken 3.99

### **Chicken Breast Supreme**

Sliced chicken breast wrapped in Montreal style bacon topped with a barbeque glaze, served with rice and seasonal vegetables 17.99

### **Striploin Steak Sandwich**

Striploin steak with caramelized onions and mushrooms on a hoagie roll served with fries 12.99

Add Double Smoked Cheddar 1.29

### **Mushroom Tenderloin Penne**

Diced tenderloin tips sautéed with mushrooms and red and green peppers tossed in a mushroom white wine cream sauce served on penne noodles 15.99



## Desserts

### Chocolate Truffle Cake

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

### Brownie Delight

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



### Fruit Salad

A fresh selection of seasonal fruit topped with whipped cream 6.99

### White Chocolate Blueberry Cheesecake

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

### Mississippi Mud Pie

A rich fudge brownie topped with pure whipped cream with crushed snickers candy drizzled in a fudge sauce 8.99

### Five Fruit Hi-Pie

Strawberries, apples, raspberries, blackberries, and rhubarb are combined to create this fruit pie 7.99

### Deep Dish Valley Apple Crisp

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

## 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*