



Supper Menu

Seafood Chowder \$16

Poached Fogo Island cod, mussels, shrimp, celery, celery root, potato and cream, with fresh baked roll

Saltfish Cakes \$18

Herb salad cream, crisp greens, mustard pickles

Chickpea Stew \$14

Simmered chickpeas, white beans and vegetables, served with grilled sourdough

Marinated Bean Salad \$15

With beans and greens

Green Salad \$15

Local mixed greens, seasonal vegetables, seeds and white wine vinaigrette; add shrimp \$5

House Cut Fries \$10

~ Dressing & Gravy \$13

~ Poutine \$14

Wings \$20

Choose BBQ, Seabuckthorn Hot or Salt & Pepper
Served with veggie sticks and ranch dip

Seafood Tacos \$21

Sauteed cod and shrimp with slaw, cilantro and fresh salsa on corn tortilla

Crab Supper

Fogo Island crab served with mussels, potato salad, slaw and a fresh baked roll
\$70/person

Mussels \$19

Wine, herbs and butter, with grilled sourdough
Add fries \$4

Burger \$24

Choose beef or moose patty, with cheese, lettuce, tomato, onion and pickle. Served with soup, green salad, potato salad or fries. Add bacon \$3

Veggie Burger \$24

Topped with mayo, cheese, lettuce, tomato, onion and pickle. Served with soup, green salad, potato salad or fries

Farmers Plate \$19

Bread, cheddar, cured meats, mustard, pickled vegetables and onion jam

Fogo Island Fish & Chips \$29

Two pieces of Fogo Island Fish, in beer batter with tartar and slaw

Chicken Curry \$27

Curried chicken and vegetables, served over rice

Crab Pasta \$33

Pappardelle noodles, Fogo Island crab, green onion, sweet peas and parmesan cheese

Ribs \$32

Slow cooked BBQ Ribs, served with your choice of fries, potato salad or green salad and slaw

Cod \$30

Fogo Island cod, with chickpea stew mixed with local seasonal vegetables

Please inform your server of any dietary restrictions. Modifications can be made.

We are a non-tipping community enterprise. Our team participates in a revenue sharing plan.