

Signature Dishes

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Lobster Meat and Shrimp Linguini (GF Available on Request) – \$38
 Cherry tomatoes, asparagus, sun-dried tomatoes, white wine, garlic, extra virgin olive oil, served with warm garlic bread.

- Lebanese Style Grilled Chicken Supreme (GF)** – \$32
 Grilled chicken breast, quinoa, cherry tomatoes, cranberries, pumpkin, savory garlic mayo.

- Smoked Beef Pappardelle (GF Available on Request)** – \$34
 Rich red wine sauce, pappardelle pasta, cherry tomatoes, served with a crisp green salad and warm garlic bread.

- Fish Meal (GF)** – \$30
 Baked haddock loins, creamy mashed potatoes, seasonal vegetables, garlic lemon butter sauce.

- Fish & Chips** – \$25
 Beer-battered haddock, house-made tartar, Asian slaw, lemon, Island fries.
 

- Clam Dinner** – \$32
 Fresh whole clams, breaded & deep-fried, house-made tartar, coleslaw, lemon, Island fries.

- Calamari Dinner** – \$32
 Breaded & deep-fried calamari, house-made tartar, coleslaw, lemon, Island fries.

- Mushroom Ravioli (Veg)** – \$30
 Butternut squash, fine herb salad, balsamic glaze, aged parmesan, served with warm garlic bread.

- Slow Braised Lamb Leg (GF)** – \$34
 Braised lamb leg, creamy island mash, seasonal vegetables, luscious red wine sauce.

Sides

- ♦ Mashed Potato – \$5
- ♦ Cavendish Fries – \$5
- ♦ Onion Rings – \$7
- ♦ Steamed Vegetables – \$5
- ♦ Side Caesar Salad – \$8
- ♦ Side Garden Salad – \$6
- ♦ Garlic Bread – \$5

Desserts

- ♦ Carrot Cake (Vegan, GF) – \$10
- ♦ Cheesecake (GF) – \$10
- ♦ Lemon Crème Brûlée – \$10



Dinner Menu

Starters and sharables

- ◆ Succulent BBQ Chicken Wings – \$18
 - ◆ Spicy Hot BBQ Chicken Wings – \$18
 - ◆ Savoury Salt and Pepper Chicken Wings – \$18
 - ◆ Exquisite Teriyaki Chicken Wings – \$18
 - ◆ Lemon Pepper Chicken Wings – \$18
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- ◆ **Lobster Spring Rolls** – \$20
Homemade jumbo lobster spring rolls, accompanied by a sweet chili dip and Asian slaw.
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- ◆ **Fried Clams** – \$18
Breaded clams, homemade tartar, Asian slaw.
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- ◆ **Fried Calamari** – \$18
Breaded calamari, homemade tartar, Asian slaw.
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- ◆ **Vegetable Samosa (Vegetarian/Vegan on request)** – \$14
Artisanal crunchy samosas, served with mint chutney, tamarind chutney, and Asian slaw.
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- ◆ **Mussels (1LB) with Garlic Bread (GF Available on Request)**
White Wine Infused with Garlic, Lemon, and Butter – \$16
Thai Curry Infused with Cilantro and Kaffir Lime – \$16
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- ◆ **Aloo Tikki Chaat (Vegetarian)** – \$14
Delectable and tangy crispy potato patties topped with exquisite chutneys, yogurt, and chaat masala.
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- ◆ **Creamy Cheesy Lobster and Shrimp Dip** – \$22
(GF Available on Request)
Accompanied by crispy tortilla chips, garlic croutons, and naan bites.
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- ◆ **Pinette River Oysters (GF)**
Fresh Chilled Oysters on Ice served with mignonette, and lemon 6 pcs – \$18 | 12 pcs – \$34
Baked Oysters with Creole seasoning, parmesan, and a hint of lime 6 pcs – \$21 | 12 pcs – \$38

Salads

- ◆ **Healthy Quinoa Salad (GF/Vegan)** – \$15
Bell pepper, chickpeas, red onion, spinach, house greens, cranberries, avocado, raspberry dressing.
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- ◆ **Caesar Salad** – \$15
Baby romaine lettuce, homemade Caesar dressing, garlic croutons, capers, parmesan (GF Available on Request).
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- ◆ Add Marinated Grilled Chicken Breast – \$7
 - ◆ Add Tender Shrimps – \$8
 - ◆ Add Fresh Lobster Meat – \$12



Soups

- ◆ **Island Seafood Chowder (GF Available on Request)**
A rich blend of fresh seafood and aromatic spices. Bowl – \$17 | Cup – \$13
Add Lobster Meat – \$12 (Extra)
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- ◆ **Pumpkin Carrot and Ginger Soup (GF/Vegan Available on Request)**
A velvety blend of pumpkin, carrot, and ginger. Bowl – \$16 | Cup – \$12
Add Fresh Lobster Meat – \$12 (Extra)



Burgers & Sandwiches

(Served with Asian slaw and crisp Cavendish fries)



- ◆ **Lobster Roll (GF Available on Request)** – \$30
- ◆ **Arabic Chicken Burger (GF Available on Request)** – \$24
Grilled chicken breast, aged smoked cheddar, fresh tomato, crisp iceberg, garlic mayo, pickled Lebanese vegetables in homemade charcoal bun
- ◆ **Butter Chicken Wrap** – \$24
Tandoor-marinated grilled chicken wrapped in a tortilla.
- ◆ **Paneer Tikka Wrap (Vegetarian)** – \$24
marinated grilled paneer wrapped in a tortilla.
- ◆ **Island Chef Burger (GF Available on Request)** – \$24
Handcrafted beef and chorizo burger with caramelized mushrooms and onions, smoky BBQ mayo, dill pickles, aged smoked cheddar, fresh iceberg.
- ◆ **Smoked Beef Brisket Sandwich (GF Available on Request)** – \$24
Generous slices of smoked beef brisket, fresh iceberg, ripe tomato, dill pickles, and aged smoked cheddar in homemade charcoal bun.
- ◆ **Vegan Burger (GF Available on Request)** – \$24
Falafel patty, creamy vegan aioli, crisp lettuce, juicy tomato, and tangy pickles.

Curry World



- ◆ **Lamb Korma (GF Available on Request)** – \$26
Mildly spiced boneless lamb curry, naan, basmati rice, raita, crisp papad.
- ◆ **Shrimp Mango Curry (GF Available on Request)** – \$26
Shrimps and green mango in a mildly spiced coconut gravy, naan, basmati rice, raita, crisp papad.
- ◆ **Butter Chicken (GF Available on Request)** – \$24
marinated chicken, butter and creamy tomato gravy, naan, basmati rice, raita, crisp papad.
- ◆ **Tofu and Vegetable Curry (Vegan/GF Available on Request)** – \$24
Seasonal vegetables in a mild spicy coconut gravy, served with basmati rice and salad.
- ◆ **Paneer Butter Masala (Veg) (GF Available on Request)** – \$24
Creamy paneer curry with spices, onions, cashews, tomatoes, and butter, served with naan, basmati rice, raita, crisp papad.



Island Chef at the Pier
Restaurant , Bar, Events



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