

Lunch 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

- **Lobster Spring Rolls** – \$20
Homemade jumbo lobster spring rolls, accompanied by a sweet chili dip and Asian slaw.

- **Vegetable Samosa (Vegetarian/Vegan on request)** – \$14
Artisanal crunchy samosas, served with mint chutney, tamarind chutney, and Asian slaw.

- **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

- **Aloo Tikki Chaat (Vegetarian)** – \$14
Delectable and tangy crispy potato patties topped with exquisite chutneys, yogurt, and chaat masala.

- **Creamy Cheesy Lobster and Shrimp Dip** – \$22
(GF Available on Request)
Accompanied by crispy tortilla chips, garlic croutons, and naan bites.

- **Pinette River Oysters (GF)**
Fresh Chilled Oysters on Ice served with mignonette, \$22 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

Desserts

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

Salads

- **Healthy Quinoa Salad (GF/Vegan)** – \$15
Bell pepper, chickpeas, red onion, spinach, house greens, cranberries, avocado, raspberry dressing.

- **Caesar Salad** – \$15
Baby romaine lettuce, homemade Caesar dressing, garlic croutons, capers, parmesan (GF Available on Request).

- 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

- **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

Sides

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

Lunch Menu

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
- ◆ **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.

Signature Dishes

– \$38

- ◆ **Lobster Meat and Shrimp Linguini (GF Available on Request)**
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 & Chips** – \$30
Beer-battered haddock, house-made tartar, Asian slaw, 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.