

## LUNCH & DRINKS MENU



Island Chef at the Pier Restaurant, Bar, Events

902-916-8139

www.islandchefatthepier.ca

9796 Cavendish Rd RTE 6, Cavendish, PE COA 1NO

<ul> <li>Chicken wings IIb Chefs special ginger tamarind wings BBQ Chicken wings Sail and pepper wings Terlyak!  Lobster Springrolls Home made spring rolls served with sweet chillil dip and Asian slaw  Vegetable springrolls served with sweet chillil dip and Asian slaw  Vegetable springrolls served with sweet chillil dip and Asian slaw  Vegetable springrolls served with sweet chillil dip and Asian slaw  Mussels with Carlic cheese Baguette-GF White wine Garlic cheese Baguette-GF White wine Garlic lemon Thal curry  Aloo likic half (Vegetarian) splcy, tangy and super delicious snack of crispy fried potato patities topped with chutneys. Yogurl and chal masala  Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonette, Tamarind shallot crush, Lemon Wedges Baked oysters with creoie seasoning, Parmesan, cheddar, and lime  SALADS(GF)  Casear Salad with Baby romaine lettuce, Home made accesar dressing, garlic croutons, Capers, Parmeson Add Arabic gilled Chicken breast Add 20z Lobster med  Healthy quinoa salad with bell pepper, Chick peas, Red Onlon, Spinach, Arugula, Black beans, Avocado, Raspberry vinalgrette (GF, Vegan)  Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinalgrette (GF/Vegetarian) Sita  Cavendish fries, Served with Asian slaw  Cavendish coated fries, Cheese curd, Gravy, Green onion  Buther chicken gravy, Onlon, Tomato coutenther, Yegurd  Paneer butter masala, Onlon, Tomato coated fries, Cheese exity as fresh care with surface and served with surface</li></ul>	
BBG Chicken wings Salt and pepper wings Ierlyaki  Lobster Springrolls Home made spring rolls served with sweet chilli dip and Asian slaw  Vegetable springrolls (Vegan) Jumbo vegetable spring-rolls served with sweet chilli dip and Asian slaw  Mussels with Garilic cheese Baguette-GF White wine Garilic lemon Thal cury  Aloo likic chaft(Vegetarian) spicy, tengy and super deliclous snack of crispy fried potato patities topped with chutneys, Yogurt and chat masala  Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonette, Tamarind shallot crush. Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  SALADS(GF)  Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 20z Lobster med  Healthy quinoa salad with bell pepper, Black olives with cilantro lemon vinalgrette (GF/Vegetarian) Spinach, Arugula, Black beans, Avocado, Raspberry vinalgrette(GF, Vegan)  Fish n Chips-Grilled locally available fish, Cavendish fries, Served with Asian slaw  Cavendish fries, Served with coated fries, Cheese curd, Gravy, Green onion  Butter chicken-Cavendish coated fries, Cheese curd, Gravy, Green onion  Butter chicken-Cavendish roated fries, Cheese curd, Gravy, Green onion  Butter chicken-Cavendish roated fries, Cheese curd, Gravy, Green onion  Butter chicken-Cavendish footaed fries, Crowendish coated fries, Cheese curd, Gravy, Green onion  Butter chicken-Cavendish fries cavendish coated fries, Cheese curd, Gravy, Green onion  Butter chicken-Cavendish fries and cavendish coated fries, Cheese curd, Gravy, Green onion  Butter chicken-Cavendish fries and Cavendish coated fries, Cheese curd, Gravy, Green onion  Butter chicken-Cavendish coated fries, Ch	\$26
Lobster Springrolls Home made spring rolls served with sweet chilli dip and Asian slaw  • Vegetable springrolls (Yegan) Jumbo vegetable spring-rolls served with sweet chilli dip and Asian slaw  • Mussels with Garlic cheese Baguette-GF White wine Garlic lemon Thai curry  • Aloo tikl chaft(Vegetarian) spicy, langy and super delicious snack of crispy fried polato patties lopped with chulneys, Yogurt and chaft masala  • Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on loc Served with moonshine mignonette, Tamarind shallot crush, Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  • Cacear Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2ozShrimps Add 2ozShrimps Add 2oz Lobster meat  • Watermelon, Feta, Cherry tomato, Bell pepper, Black of Usey with cilantro lemon vinalgrette (GF/Vegetatian)  • Watermelon, Feta, Cherry tomato, Bell pepper, Black of Usey with cilantro lemon vinalgrette (GF/Vegetatian)  • Cavendish coated fries, Cheese curd, Gravendish coated fries, Chicken, Butter chicken Gavendish coated fries, Chicken, Butter chicken gravy, Onion, Tead ocule with subter chicken gravy, Onion, Tomato Cucumber, Yogurt  • Classic-Cavendish coated fries, Chicken, Butter chicken gravy, Onion, Tomato Cucumber, Yogurt  • Paneer butter masala fries-Cavendish coated fries, Chicken, Butter chicken gravy, Onion, Tomato Cucumber, Yogurt  • Paneer butter masala fries-Cavendish coated fries, Chicken, Statush and Cucumber, Yogurt  • Paneer butter masala fries-Cavendish coated fries, Chicken, Statush and Cucumber, Yogurt  • Paneer butter masala fries-Cavendish coated fries, Cheese curd, Mushroom, Statush and Cucumber, Yogurt  • Paneer butter masala fries-Cavendish coated fries, Peace Ada ocities, Peace Ada oxisher, Yegetables, Feta cheese, Garlic sauce  • Arabic chicken breast Cheddar, Incher Special bun-Grilled chicken breast, Cheddar, Incher Special bun-Grilled chicken breast, Cheddar, Incher Special bun-Grilled chicken	\$22
Lobster Springrolls Home made sping rolls served with sweet chilli dip and Asian slaw  Vegetable springrolls(Vegan) Jumbo vegetable springrolls served with sweet chilli dip and Asian slaw  Mussels with Garlic cheese Baguette-GF White wine Garlic lemon Thai curry  Aloo tiki chalt(Vegetarian) spley, tangy and super deliclous snack of crispy fited potato pattles topped with chutneys. Yogurl and chat masala  Cavendish Oysters of 12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonefle, Tamarind shallot crush, Lemon Wedges Baked oysters with creole seasoning. Parmesan, cheddar, and lime  Cauendish Oysters of 12 Pcs(GF)  Caesar Solad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Pormesan Add Arabic grilled Chicken breast Add 2oz Lobster meat  Healthy quinoa salad with bell pepper, Chick peas. Red Onlon, Spinach, Arugula, Black beans, Avocado, Raspberry vinalgrette (GF, Vegean)  Watermelon, Feta, Cherry lomato, Bell pepper, Black clives with cliantro lemon vinaigrette (GF/Vegetarian)  Classic-Cavendish coated fries, Cheese curd, Gravy, Green onlon  Sutter chicken gravy, Onion, Tomato Cucumber, Yogurl  Sutter chicken, Gavendish coated fries, Chleken, Butter chicken gravy, Onion, Tomato Cucumber, Yogurl  Classic-Cavendish coated fries, Chleken, Butter chicken gravy, Onion, Tomato Cucumber, Yogurl  Sutter chicken gravy, Onion, Tomato Cucumber, Yogurl  Shaver chicken fres, Cavendish coated fries, Paneer byte masala files-Cavendish coated fries, Panee	
Home made spring rolls served with sweet chillil dip and Asian slaw  Vegetable springrolls (Vegan) Jumbo vegetable spring-rolls served with sweet chillil dip and Asian slaw  Mussels with Garilc cheese Baguette-GF White wine Garilc lemon Thai curry  Aloo tikl chaft(Vegetarian) splcy, tangy and super deliclous snack of crispy fided potato patities topped with chutneys, Yogurt  Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonethe, Tamarina shallot crush, Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  SALADS(GF)  Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2oz Lobster meat  Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinalgrette (GF, Vegan)  Watermelon, Feta, Cherry tomado, Bell pepper, Black clives with cilantro lemon vinalgrette (GF/Vegetarian)  SI22  Classic-Cavendish coated fries, Chicken, Butter chicken, Cavendish coated fries, Chicken, Butter chicken gravy, Onion, Tomato Cucumber, Yogurt  Paneer butter masala, Onion, Tomato Cucumber, Yogurt  Sanoked briske, Cheaded fries, Cheade fries, Peaneer butter masala fries-Cavendish coated fries, Peaneer butter masala fries-Cavendish coated fries, Peaneer butter masala, Onion, Tomato Cucumber, Yogurt  Sanokad brisket poutine-Cavendish froated fries, Peaneer butter masala, Onion, Tomato Cucumber, Yogurt  Sanoked brisket, Cheese curd, Mushroom, Onion, Red wine Jus, Fresh chives  Sanoked brisket, Cheese curd, Mushroom, Onion, Red wine Jus, Fresh chives  Sanoked brisket, Cheese curd, Mushroom, Onion, Red wine Jus, Fresh chives  Served Mith Cavendish fres Roc Cavendish coated fries, Peaneer butter masala, Onion, Tomato Cucumber, Yogurt  Standard fries, Peaneer butter masala, Onion, Tomato Cucumber, Yogurt  Standard fries, Peaneer butter masala, Onion, Tomato Cucumber, Yogurt  Standard fries, Peaneer butter masala, Onion, Tomato Cucumber, Yogurt Stan	
Vegetable springrolls(Vegan)     Jumbo vegetable spring-rolls served with sweet chilli dip and Aslan slaw      Mussels with Carlic cheese Baguette-GF White wine Garlic lemon     Thai curry      Aloo tiki chat(Vegetarian)     spicy, tangy and super delicious snack of crispy fried potato pattles topped with chulneys, Yogurt and chat masala      Cavendish Oysters 6/12 Pcs(GF) Chilled oysters so lice Served with moonshine milgnonette, Tamarind shallot crush, Lemon Wedges     Baked oysters with creole seasoning. Parmesan, cheddar, and lime      SALADS(GF)      Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan     Add Arabic grilled Chicken breast Add 20zShrimps     Add 20z Lobster meat      Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaligrethe (GF, Vegatarian)      Vegetable spring-rolls served with sweet chilled with sweet chilled in subtractions and context with sweet chilled pure in subtractions and context with reaction of the subtraction of the subtractio	2
Vegetable springrolls(Vegan) Jumbo vegetables spring-rolls served with sweet chilli dip and Asian slaw  Mussels with Garlic cheese Baguette-GF White wine Garlic lemon Thai curry  Aloo tiki chat(Vegetarian) splcy, tangy and super delicious snack of crispy fried potato pattles topped with chutneys, Yogurt and chal masala  Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonette, Tamarind shallot crush. Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  Apcs/\$11,12pcs/\$38  Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arablc grilled Chicken breast Add 2oz Lobster meat  Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrettle (GF/Vegetarian)  Watermeton, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrettle (GF/Vegetarian)  SI2  Buffer chicken gravy, Onion, Tomato Cucumber, Yogur Paneer butter masala fries-Cavendish coated fries, Peaneer butter masala fries-Cavendish coated fries, Paneer butter masala, Onlon, Tomato Cucumber, Yogur  Shawarma fries-Cavendish coated fries, Paneer butter masala fries-Cavendish coated fries, Paneer butter masala, Onlon, Sheanees byteled chicken heases, Garlic sauce  Smoked brisket poutine-Cavendish fries, special bun-cheeses, Seafood Chowder pouline  Scerico Cheese Juster Masala fries-Cavendish fries, Paneer butter masala fries-Cavendish coated fries, Paneer butter masala fries-Cavendish coated fries, Paneer butter masala fries	\$11
Jumbo vegetable spring-rolls served with sweet chilli dip and Asian slaw  * Mussels with Garlic cheese Baguette-GF White wine Garlic lemon Thai curry  * Aloo tiki chat(Vegetarian) splcy, tangy and super deliclous snack of crispy fried potato patties topped with chutneys, Yogurt and chat masala  * Cavendish Oysters on Ice Served with moonshine mignonette, Iamarind shallot crush, Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  * Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2oz Lobster meat  * Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinalgrette (GF, Vegan)  * Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cliantro lemon vinalgrette (GF/Vegetarian)  * Yogurt Paneer butter masala fries-Cavendish coated fries, Paneer butter masala fries-Cavendish coated fries, Paneer butter masala fries-Cavendish coated fries, Paneer butter masala, Onion, Jonnato, Caveumber, Yogurt Shawarma fries-Cavendish coated fries, Paneer butter masala fries-Cavendish coated fries, Paneer butter masala fries-Cavendish coated fries, Paneer butter masala fries-Cavendish coated fries, Paneer butter masala, Onion, Jonnato, Cucumber, Yogurt Shawarma fries-Cavendish coated fries, Paneer butter masala, Onion, Jonnato, Cavendish coated fries, Paneer butter masala fries-Cavendish coated fries, Paneer butter masala, Onion, Jonnato, Cavetashes syle gilled chicken, Vegetables, Feta cheese, Garlic mavel and chad fries. Paneer butter masala fries-Cavendish coated fries, Paneer butter masala fries-Cavendish coated fries, Paneer butter masala fries-Cavendish coated fries, Paneer syle gilled chicken, Vegetables, Feta cheese, Garlic sauce  **Sanoked brisket poutine-Cavendish fries, Nome style smoked brisket, Cheese curd, Mushroom, Onion, Red vine Jus, Fets chives  **Sarabac Chicken breast, Cheddar, Ioeberg  **SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIA	\$13
<ul> <li>Mussels with Garlic cheese Baguette-GF White wine Garlic lemon Thai curry  Aloo tiki chaf(Vegetarian) spicy, langy and super delicious snack of crispy fried polato patties topped with chulneys, Yogurt and chat masala  Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonette, Tamarind shallol crush, Lemon Wedges Baked oysters with creole seasoning. Parmesan, cheddar, and lime  Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2ozShrimps Add 2oz Lobster meat  Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF/Vegetarian)</li> <li>Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)</li> <li>Salao tiki chat(Vegetarian) (S14 Shawarma fries-Cavendish coated fries, Lebanese style grilled chicken, Vegetables, Feta cheese, Garlic sauce Shawarma fries-Cavendish coated fries, Lebanese style grilled chicken, Vegetables, Feta cheese, Garlic sauce Smoked brisket poutine-Cavendish fries, home style grilled chicken, Vegetables, Feta cheese, Garlic sauce Smoked brisket poutine-Cavendish fries, home style grilled chicken, Vegetables, Feta cheese, Garlic sauce Smoked brisket poutine-Cavendish fries, home style grilled chicken, Vegetables, Feta cheese, Garlic sauce Smoked brisket poutine-Cavendish fries, home style smoked brisket poutine-Cavendish fries, home style grilled chicken breast of smoked brisket poutine-Cavendish fries, home style grilled chicken breast of special brisket poutine-Cavendish fries, home style grilled chicken breast of special brisket poutine-Cavendish fries, home style grilled chicken breast of special brisket poutine-Cavendish fries, care drilled chicken breast of special brisket poutine Cavendish fries, care drilled chicken breast of special brisket poutine Cavendish fries, care drilled chicken breast, Cheddar, Indian Julian Special brisket poutine</li></ul>	\$12
* Aloo tiki chat(Vegetarian) * spicy, tangy and super delicious snack of crispy fried potato patitles topped with chutneys, Yogurt and chat masala  * Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonette, Tamarind shallot crush, Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  * Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 20zShrimps Add 20z Lobster meat  * Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaligrette (GF, Vegetarian)  * Salad vinal baby romaine lettuce, Both pepper, Black olives with citalitario lemon vinaligrette (GF/Vegetarian)  * Siand chicken, Vegetables, Feta cheese, Garilic sauce  * Smoked brisket poutine-Cavendish fries, home style smoked brisket poutine-Cavendish fries, home style smoked brisket, Cheese curd, Mushroom, Onlon, Red wine Jus, Fresh chives  * Seafood Chowder poutine  * Arabic chicken burger in Chef's special bun- Grilled chicken breast, Cheddar, Ionato, Ionato, Ceberg, Garilic mayo, Lebanese pickled veg  * Island chef burger- Beef and chorizo burger with caramelised mushrooms and onlon, BBQ mayo, Dill pickle, Cheddar, Iceberg  * WRAPS AND SANDWICHES  ** SERVED WITH CAVENDISH FRIES and CRUNCHY ASIAN SLI ** Chicken like wrap  * Yegan falafel wrap  * Yegan falafel wrap  * Yegan falafel wrap  * Pell Smoked beef brisket sandwich in clabatta with mustard mayo, caramelised mushrooms and onlon, Silced tomato and cheddar slice  ** Signature for the stream of the stream of the stream of the strea	
<ul> <li>Aloo tiki chat(Vegetarian) spicy, tangy and super deliclous snack of crispy fried potato patties topped with chutneys, Yogurt and chat masala</li> <li>Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonette, Tamarind shallot crush, Lemon Wedges</li></ul>	\$13
spicy, tangy and super delicious snack of crispy fried potato patties topped with chutneys, Yogurt and char masala  Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonette, Tamarind shallot crush, Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  SALADS(GF)  Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 20zShrimps Add 20z Lobster meat  Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)  Style smoked brisket, Cheese curd, Mushroom, Onion, Red wine Jus, Fresh chives Seafood Chowder poutine  Seafood Chowder poutine  Served with Cavendish Fries and CRUNCHY ASIAN SLI Arabic chicken burger in Chef's special bun-Grilled chicken burger; Arabic chicken burger in Chef's special bun-Grilled chicken burger; Ched'ar, Iceberg  Island chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg  WRAPS AND SANDWICHES  SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLI WRAPS AND SANDWICHES  SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLI Chicken likka wrap  Shawarma chicken wrap  Vegan foldel wrap  PEl Smoked beef brisket sandwich in clabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice  SIGNATURE DISHES	
fried potato patties topped with chutneys, Yogurt and chat masala  Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonette, Tamarind shallot crush, Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  SALADS(GF)  Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2oz Lobster meat  Realthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)  Manual Carametris of the control of the co	\$16
<ul> <li>Cavendish Oysters 6/12 Pcs(GF)         Chilled oysters on ice Served with moonshine mignonefte, Tamarind shallot crush, Lemon Wedges</li></ul>	
<ul> <li>Cavendish Oysters 6/12 Pcs(GF) Chilled oysters on ice Served with moonshine mignonefte, Tamarind shallof crush, Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  SALADS(GF)  Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2ozShrimps Add 2oz Lobster meat  Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)  Salads (GF)  BURGERS  SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLI Arabic chicken breast Narabic grilled chicken breast Add 2ozShrimps Add 2ozShrimps Add 2oz Lobster meat  SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLI Arabic chicken breast Add Since Paneer tikka wrap  Chicken tikka wrap  Vegan falafel wrap  Vegan falafel wrap  Vegan falafel wrap  Vegan falafel wrap  PEl Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced fomato and cheddar slice  SIGNATURE DISHES</li> </ul>	\$16
Chilled oysters on ice Served with moonshine mignonette, Tamarind shallot crush, Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  **SALADS(GF)**  **Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2ozShrimps Add 2oz Lobster meat  **Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado,Raspberry vinaigrette(GF, Vegan)  **Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)  **SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLIANGE of the chicken burger in Chef's special bun-Grilled chicken burger in Chef's special bun-Grilled chicken burger in Chef's special bun-Grilled chicken breast, Cheddar, Tomato, Iceberg, Garlic mayo, Lebanese pickled veg  **Island chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg  **WRAPS AND SANDWICHES**  **SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLIANGE of the chicken breast, Cheddar, Tomato, Iceberg, Garlic mayo, Lebanese pickled veg  **Island chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg  **WRAPS AND SANDWICHES**  **SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLIANGE of the chicken breast, Cheddar, Iceberg  **WRAPS AND SANDWICHES**  **SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLIANGE of the chicken breast, Cheddar, Iceberg, Garlic mayo, Lebanese pickled veg  **Saland chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg  **Chicken burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg  **Chicken burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg  **Chicken burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar	710
<ul> <li>mignonette, Tamarind shallot crush, Lemon Wedges         <ul> <li>Baked oysters with creole seasoning, Parmesan, cheddar, and lime</li> <li>6pcs/\$18,12pcs/\$38</li> </ul> </li> <li>Arabic chicken burger in Chef's special bun-Grilled chicken breast, Cheddar, Tomato, Iceberg, Garlic mayo, Lebanese pickled veg</li> <li>Island chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg</li> <li>Island chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg</li> </ul> <li>Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan         <ul> <li>Add Arabic grilled Chicken breast</li> <li>Add Arabic grilled Chicken breast</li> <li>Add 2ozShrimps</li> <li>Add 2oz Lobster meat</li> </ul> </li> <li>Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)</li> <li>Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)</li> <li>Arabic chicken burger in Chef's special bun-Grilled chicken breast, Cheddar, Tomato, Iceberg, Garlic mayo, Lebanese pickled veg</li> <li>Island chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg</li> <li>Chicken tikka wrap</li> <li>Paneer tikka wrap</li> <li>Yegan falafel wrap</li> <li>PEI Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice</li> <li>Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)</li>	
Lemon Wedges Baked oysters with creole seasoning, Parmesan, cheddar, and lime  SALADS(GF)  Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2ozShrimps Add 2ozShrimps Add 2oz Lobster meat  Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)  SALADS(GF)  Adad Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2ozShrimps Add 2ozShrimps Add 2ozIobster meat  Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)  Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)  Appendix Ap	W
Baked oysters with creole seasoning, Parmesan, cheddar, and lime  SALADS(GF)  Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2ozShrimps Add 2ozShrimps Add 2ozLobster meat  Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado,Raspberry vinaigrette (GF, Vegan)  Grilled chicken breast, Cheddar, Tomato, Iceberg, Garlic mayo, Lebanese pickled veg  Island chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg  WRAPS AND SANDWICHES  SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLI Chicken tikka wrap  Sandarma chicken wrap  Vegan falafel wrap  PEI Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice  Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)	\$22
<ul> <li>Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan         Add Arabic grilled Chicken breast         Add 2ozShrimps         Add 2oz Lobster meat         Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado,Raspberry vinaigrette(GF, Vegan)</li> <li>Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)</li> <li>Caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg</li> <li>WRAPS AND SANDWICHES</li> <li>SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLEAN SLEAN SLEAN SLEAN SLEAN SCHOOL STAND SCHOOL SCHOOL STAND SCHOOL STAND SCHOOL STAND SCHOOL SCH</li></ul>	
<ul> <li>Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan         Add Arabic grilled Chicken breast         Add 2ozShrimps         Add 2oz Lobster meat         Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado,Raspberry vinaigrette(GF, Vegan)</li> <li>Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)</li> <li>Caesar Salad with Baby romaine lettuce, Home pickle, Cheddar, Iceberg</li> <li>WRAPS AND SANDWICHES</li> <li>SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLI</li> <li>Chicken tikka wrap</li> <li>Paneer tikka wrap</li> <li>Shawarma chicken wrap</li> <li>Vegan falafel wrap</li> <li>PEI Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice</li> <li>\$12</li> </ul>	\$22
made caesar dressing, garlic croutons, Capers, Parmesan Add Arabic grilled Chicken breast Add 2ozShrimps Add 2oz Lobster meat  Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado,Raspberry vinaigrette(GF, Vegan)  Harps and Sandwiches  SERVED WITH CAVENDISH FRIES AND GRUNCHY ASIAN SLI  Chicken tikka wrap  Navarma chicken wrap  Vegan falafel wrap  PEl Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice  Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)	8
Parmesan Add Arabic grilled Chicken breast Add 2ozShrimps Add 2oz Lobster meat  • Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado,Raspberry vinaigrette(GF, Vegan)  • Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)  SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLI  Chicken tikka wrap  • Paneer tikka wrap  • Shawarma chicken wrap  • Vegan falafel wrap  • PEl Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice  SIGNATURE DISHES	
<ul> <li>Add Arabic grilled Chicken breast Add 2ozShrimps         Add 2ozLobster meat</li> <li>Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)</li> <li>Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)</li> <li>Chicken tikka wrap         <ul> <li>Paneer tikka wrap</li> <li>Negan falafel wrap</li> <li>Vegan falafel wrap</li> <li>PEI Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice</li> </ul> </li> <li>SIGNATURE DISHES</li> </ul>	W W
Add 2oz Lobster meat  Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)  Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)  Paneer tikka wrap  Shawarma chicken wrap  Vegan falafel wrap  PEl Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice  SIGNATURE DISHES	\$21
<ul> <li>Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette(GF, Vegan)</li> <li>Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)</li> <li>Vegan falafel wrap</li> <li>PEI Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice</li> </ul>	\$20
<ul> <li>Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)</li> <li>Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)</li> <li>PEl Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice</li> <li>\$12</li> </ul>	\$22
peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)  • Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)  \$\frac{1}{2} Sinitive deer blisket salid with in claballa with Avocado, Raspberry vinaigrette (GF, Vegan)  **Per sinitive deer blisket salid with in claballa with Avocado, Raspberry vinaigrette (GF, Vegan)  **Signature Dishes  **Signature Dishes  **Signature Dishes  **Signature Dishes  **Signature Dishes  **Tristrioked beer blisket salid with in claballa with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with in claballa with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with in claballa with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with in claballa with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with In claballa with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with In claballa with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with In claballa with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with In claballa with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with Avocado, Raspberry vinaigrette (GF, Vegan)  **Tristrioked beer blisket salid with Avocado, Raspberry vinaigrette (GF, Vegan)  *	\$20
Avocado,Raspberry vinaigrette(GF, Vegan)  • Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)  **Tostad mayo, calameised most most onion, Sliced tomato and cheddar slice  **SIGNATURE DISHES**	\$22
Black olives with cilantro lemon vinaigrette (GF/Vegetarian)	
Black olives with cilantro lemon vinaigrette (GF/Vegetarian)	
The course of th	
• Crab and Prawn linguini with cherry tomato,	\$32
SERVED WITH GARLIC CHEESE BAGUETTE Asparagus, Semidried Tomato, White wine, Garlic,	
Island segreed chowder - Fresh Haddock Extra virgin olive oil Served with Garlic cheese	
Salmon, Scallops, Mussels toast(GF Available on request)	
Rowl S14	\$28
Cup S10 • Mushroom ravioli, Butternut squash, Asparagus, Arugula salad, Balsamic glaze, Parmesan shavings,	<b>320</b>
Add 2 Oz Lobster mear \$12 Served with Carlic cheese toast	
Powl	
• Lebuliese siyle gilled Chicken bledsi, Waith quillod,	\$29
CUP  \$8 Pumpkin, Chickpea, Garlic sauce, Pickled vegetables and S12 Garden herbs(GF/DF available)	

CURRY WORLD		WINES	
			25 /Po#lo
<ul> <li>Lamb Korma-Mild spicy boneless lamb curry served with Naan, Rice, Pickle, Raita, Papad</li> </ul>	\$24	Matos Gamay Noir(PEI)     \$10/60z,\$	
Shrimp mango curry-Tiger prawns and green	\$24		30/Bottle
mango stewed in mild spicy coconut gravy served		Sartori Arco dei Giovi Pinot Grigio(Italy)      \$  \$  \$  \$  \$  \$  \$  \$  \$  \$  \$  \$	32/Bottle
with Paratha, Rice, Pickle, Raita, Papad		Won blass fellow Eaber Characteria, (Acontains)	38/Bottle
		Tai Dastala Malla (Tailas)	38/Bottle
Butter chicken- Tandoori marinated baked chicken     State and the state and the state are state as a state are state are state as a state are state as a state are state are state are state as a state are state ar	\$22	Don David Galbanian Galbanian	44/Bottle
simmered in buttery and creamy tomato gravy served with Naan, Rice, Pickle, Raita, Papad		Reserve (Argentina)  • Kim Crawford Pinot Noir(New Zealand)  \$	55/Bottle
served with Hadil, Rice, Fickle, Raild, Lapad		Killi Glawiola i liloi Mon(McW Ledialia)	50/Bottle
Paneer butter masala-Rich and creamy paneer	\$22	Ruffino Prosecco(Italy)     Section	43/Bottle
curry with spices, onion, cashews tomato and butter served with Naan, Rice, Pickle, Raita, Papad	P	• Inniskillin Vidal Icewine(250ml)  BEER	62/Bottle
	/	Summerside Light Lager Draught	\$9/16oz
Vegan Tofu and vegetable curry in mild spicy     Second with Name Biog Biokle	\$22	Beachd Blonde Draught	\$9/16oz
coconut gravy served with Naan, Rice, Pickle, Papad		· · · · · · · · · · · · · · · · · · ·	\$7/Bottle
			\$7/Bottle \$6/Bottle
SIDES (III)			\$7/Bottle
Mashed potato	\$5		\$7/Bottle
Cavendish fries	\$5	CIDERS	
• Onion rings	\$5		
Steamed veg	\$5		\$8/Bottle
DESSERTS		• Father Walker SPIRITS	311/Bottle
Carrot Cake(Vegan,GF)	\$11	Hennessy VS Cognac	\$9
Creme brûlée cheese cake	\$10	Remy Martin VSOP Cognac	\$12
Mango tender coconut pudding(Contains nuts,	\$12	Johnnie Walker Black Label Scotch	\$8
<ul><li>Vegan, GF)</li><li>Island lemon tartlets with seasonal fresh fruits and</li></ul>	\$10	Johnnie Walker Red Label Scotch  The Clerificat Foundarie Researce See to be (Gingle and Inc.)	\$7
Macaroons	710	<ul> <li>The Glenlivet Founder's Reserve Scotch (Single mal</li> <li>Jack Daniel's Tennessee Whiskey</li> </ul>	t) \$8 \$7 \$7 \$7
26-2		Signal Hill Canadian Whisky	\$7 \$7
BEVERAGE		Captain Morgan Deluxe Dark Rum	\$7
COCKTON C		Market	(A)
COCKTAILS	C12	NON-ALCOHOLIC	
<ul> <li>El Nido- Piñacolada cocktail, strawberry daiquiri cocktail</li> </ul>	\$13	Pearl of the Orient- Mango Puree, Margarita Mix,	\$8
La Corbe- Vanilla Vodka, Margarita mix, Orange	\$13	Lime, Orange, Soda Water  • Boracay Feels- Strawberry Puree, Margarita Mix,	\$8
juice, 7-up	1. Y	Lemon, Soda Water	K Y
<ul> <li>Fierce Maria Clara- Malibu Rum, Blue curacao, Margarita mix 7-up</li> </ul>	\$14	Mango Lassi	\$8
Osmundo- Jose Cuervo Gold, margarita mix, triple	\$13	Avocado Milk shake	\$7
sec, 7-up-	Jutie	Mango Milk Shake      Mango Milk Shake      Mango Milk Shake	\$8 \$4
Night in Manila- Vodka, Scnapps, Orange Juice,	\$13	Chocolate Milk Shake     Strawberry Milk Shake	\$8 \$6 \$6 \$4
Cranberry Juice		Fresh lemonade/Soda	\$4
<ul> <li>Mango Daiquiri- White Rum, Mango Nectar, Ripe Mango, Lime Juice</li> </ul>	\$15	Juice- Orange/Apple	\$3
<ul> <li>Watermelon Mojito- White Rum, Lime Juice,</li> </ul>	\$14	• Ppps (Pepsi, Diet Pepsi, 7up, Ginger ale, Iced tea)	\$3 \$8
Watermelon, Mint Leaves, Simple Syrup	-	Aqua Panna Natural spring water (750 ml)	\$8
Strawberry Margarita- Fresh Strawberry, Tequila	\$14	Sanpellegrino, Sparkling Mineral Water (750 ml)	\$8
Gold, Triple Sec, Margarita Mix, Strawberry Puree,		COFFEE/TEA	0
Fresh Strawberry	\$14	• Espresso	\$3
<ul> <li>Blue Hawaiian- White Rum, Blue Curacao, Pinaco lada Mix, Pineapple Juice,</li> </ul>	\$14	Coffee     Americano	\$3 \$3 \$4 \$4 \$3 \$4
Mple Old Fashioned- Bourbon Whiskey, Maple	\$14	• Cappuccino	\$3 \$4
Surup, Angostura Bitters,		Latte Macchiato	\$4
Bloody Caesar-Vodka, Clamato juice, Worcester	\$14	Choice of teas	\$3
shire sauce, Tabasco, Black pepper, Celery stick	Gara	Traditional Indian Masala Tea	\$4
SHEK STEELS			



## SCAN TO SEE OUR MENU

FOLLOW US ON:









**Contact us for Booking Events & Parties** 

info@islandchefatthepier.ca

902-916-8139

9796 Cavendish Rd RTE 6, Cavendish, PE COA 1NO