



LUNCH & DRINKS MENU



Island Chef at the Pier
Restaurant, Bar, Events

902-916-8139

www.islandchefatthepier.ca

9796 Cavendish Rd RTE 6,
Cavendish, PE C0A 1N0

STARTERS

- Chicken wings 1lb
Chefs special ginger tamarind wings \$14
BBQ Chicken wings \$13
Salt and pepper wings \$13
Teriyaki \$14
- Lobster Springrolls \$17
Home made spring rolls served with sweet chilli dip and Asian slaw
- Vegetable springrolls(Vegan) \$12
Jumbo vegetable spring-rolls served with sweet chilli dip and Asian slaw
- Mussels with Garlic cheese Baguette-GF \$14
White wine Garlic lemon \$14
Thai curry \$14
- Aloo tiki chat(Vegetarian) \$13
spicy, tangy and super delicious snack of crispy 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 6pcs/\$18, 12pcs/\$34
Baked oysters with creole seasoning, Parmesan, cheddar, and lime 6pcs/\$21, 12pcs/\$38



SALADS(GF)

- Caesar Salad with Baby romaine lettuce, Home made caesar dressing, garlic croutons, Capers, Parmesan \$13
Add Arabic grilled Chicken breast \$5
Add 2oz Shrimps \$6
Add 2oz Lobster meat \$12
- Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette(GF, Vegan) \$12
- Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian) \$12



SOUPS

SERVED WITH GARLIC CHEESE BAGUETTE

- Island seafood chowder -Fresh Haddock, Salmon, Scallops, Mussels
Bowl \$16
Cup \$10
Add 2 Oz Lobster meat \$12
- Pumpkin Carrot and ginger soup-(GF/Vegan)
Bowl \$14
Cup \$8
Add 2 Oz Lobster meat \$12



CAVENDISH SPECIAL

- Lobster roll Served with Asian slaw and cavendish fries \$26
- Fish n Chips-Grilled locally available fish, Cavendish fries, Served with Asian slaw \$22



CAVENDISH SPECIAL POUTINES

- Classic-Cavendish coated fries, Cheese curd, Gravy, Green onion \$11
- Butter chicken-Cavendish coated fries, Chicken, Butter chicken gravy, Onion, Tomato Cucumber, Yogurt \$13
- Paneer butter masala fries-Cavendish coated fries, Paneer butter masala, Onion, Tomato Cucumber, Yogurt \$12
- Shawarma fries-Cavendish coated fries, Lebanese style grilled chicken, Vegetables, Feta cheese, Garlic sauce \$13
- Smoked brisket poutine-Cavendish fries, home style smoked brisket, Cheese curd, Mushroom, Onion, Red wine Jus, Fresh chives \$16
- Seafood Chowder poutine \$16



BURGERS

SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLAW

- Arabic chicken burger in Chef's special bun- Grilled chicken breast, Cheddar, Tomato, Iceberg, Garlic mayo, Lebanese pickled veg \$22
- Island chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg \$22

WRAPS AND SANDWICHES

SERVED WITH CAVENDISH FRIES AND CRUNCHY ASIAN SLAW

- Chicken tikka wrap \$21
- Paneer tikka wrap \$20
- Shawarma chicken wrap \$22
- Vegan falafel wrap \$20
- PEI Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice \$22



SIGNATURE DISHES

- Crab and Prawn linguini with cherry tomato, Asparagus, Semidried Tomato, White wine, Garlic, Extra virgin olive oil Served with Garlic cheese toast(GF Available on request) \$32
- Mushroom ravioli, Butternut squash, Asparagus, Arugula salad, Balsamic glaze, Parmesan shavings, Served with Garlic cheese toast \$28
- Lebanese style grilled chicken breast, Warm quinoa, Pumpkin, Chickpea, Garlic sauce, Pickled vegetables and Garden herbs(GF/DF available) \$29



CURRY WORLD

- Lamb Korma-Mild spicy boneless lamb curry served with Naan, Rice, Pickle, Raita, Papad \$24
- Shrimp mango curry-Tiger prawns and green mango stewed in mild spicy coconut gravy served with Paratha, Rice, Pickle, Raita, Papad \$24
- Butter chicken- Tandoori marinated baked chicken simmered in buttery and creamy tomato gravy served with Naan, Rice, Pickle, Raita, Papad \$22
- Paneer butter masala-Rich and creamy paneer curry with spices, onion, cashews tomato and butter served with Naan, Rice, Pickle, Raita, Papad \$22
- Vegan Tofu and vegetable curry in mild spicy coconut gravy served with Naan, Rice, Pickle, Papad \$22



SIDES

- Mashed potato
- Cavendish fries
- Onion rings
- Steamed veg



\$5
\$5
\$5
\$5

DESSERTS

- Carrot Cake(Vegan,GF) \$11
- Creme brûlée cheese cake \$10
- Mango tender coconut pudding(Contains nuts, Vegan, GF) \$12
- Island lemon tartlets with seasonal fresh fruits and Macaroons \$10



BEVERAGE

COCKTAILS

- El Nido- Piñacolada cocktail, strawberry daiquiri cocktail \$13
- La Corbe- Vanilla Vodka, Margarita mix, Orange juice, 7-up \$13
- Fierce Maria Clara- Malibu Rum, Blue curacao, Margarita mix 7-up \$14
- Osmundo- Jose Cuervo Gold, margarita mix, triple sec, 7-up- \$13
- Night in Manila- Vodka, Schnapps, Orange Juice, Cranberry Juice \$13
- Mango Daiquiri- White Rum, Mango Nectar, Ripe Mango, Lime Juice \$15
- Watermelon Mojito- White Rum, Lime Juice, Watermelon, Mint Leaves, Simple Syrup \$14
- Strawberry Margarita- Fresh Strawberry, Tequila Gold, Triple Sec, Margarita Mix, Strawberry Puree, Fresh Strawberry \$14
- Blue Hawaiian- White Rum, Blue Curacao, Pinacolada Mix, Pineapple Juice, \$14
- Mple Old Fashioned- Bourbon Whiskey, Maple Syrup, Angostura Bitters, \$14
- Bloody Caesar-Vodka, Clamato juice, Worcester shire sauce, Tabasco, Black pepper, Celery stick \$14



WINES

- Matos Chardonna(PEI) \$10/6oz,\$35/Bottle
- Matos Gamay Noir(PEI) \$10/6oz,\$35/Bottle
- Jackson Triggs Pinot Grigio(CAN) \$8/6oz,\$30/Bottle
- Jackson Triggs Sauvignon Blanc \$8/6oz,\$30/Bottle
- Sartori Arco dei Giovi Pinot Grigio(Italy) \$32/Bottle
- Wolf Blass Yellow Label Chardonnay(Australia) \$38/Bottle
- Fat Bastard Merlot(France) \$38/Bottle
- Don David Cabernet Sauvignon Reserve (Argentina) \$44/Bottle
- Kim Crawford Pinot Noir(New Zealand) \$55/Bottle
- La Marca Prosecco(Italy) \$50/Bottle
- Ruffino Prosecco(Italy) \$43/Bottle
- Inniskillin Vidal Icewine(250ml) \$62/Bottle



BEER

- Summerside Light Lager Draught \$9/16oz
- Beachd Blonde Draught \$9/16oz
- Upstreet Commons Pilsner \$7/Bottle
- Gahan Blueberry Ale \$7/Bottle
- Coors Light \$6/Bottle
- Heineken \$7/Bottle
- Corona \$7/Bottle



CIDERS

- Strongbow \$8/Bottle
- Father Walker \$11/Bottle



SPIRITS

- Hennessy VS Cognac \$9
- Remy Martin VSOP Cognac \$12
- Johnnie Walker Black Label Scotch \$8
- Johnnie Walker Red Label Scotch \$7
- The Glenlivet Founder's Reserve Scotch (Single malt) \$8
- Jack Daniel's Tennessee Whiskey \$7
- Signal Hill Canadian Whisky \$7
- Captain Morgan Deluxe Dark Rum \$7



NON-ALCOHOLIC

- Pearl of the Orient- Mango Puree, Margarita Mix, Lime, Orange, Soda Water \$8
- Boracay Feels- Strawberry Puree, Margarita Mix, Lemon, Soda Water \$8
- Mango Lassi \$8
- Avocado Milk shake \$7
- Mango Milk Shake \$8
- Chocolate Milk Shake \$6
- Strawberry Milk Shake \$6
- Fresh lemonade/Soda \$4
- Juice- Orange/Apple \$3
- Ppps (Pepsi, Diet Pepsi, 7up, Ginger ale, Iced tea) \$3
- Aqua Panna Natural spring water (750 ml) \$8
- Sanpellegrino, Sparkling Mineral Water (750 ml) \$8



COFFEE/TEA

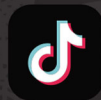
- Espresso \$3
- Coffee \$3
- Americano \$3
- Cappuccino \$4
- Latte Macchiato \$4
- Choice of teas \$3
- Traditional Indian Masala Tea \$4





SCAN TO SEE OUR MENU

FOLLOW US ON:



Contact us for Booking Events & Parties

info@islandchefatthepier.ca

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