

THE *fiddling fisherman* LOOKOUT

~ APPETIZERS ~

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|-----------------------------|---------|--------------------|-----------|
| Bacon Wrapped Scallops (6) | \$20 | Loaded Fries | \$15 |
| Lobster Dip | \$22 | Thai Chicken bites | \$18 |
| Freshly Shucked PEI Oysters | 3 - \$9 | 6 - \$18 | 12 - \$34 |

MAINS

Seafood Chowder \$25

Chef Jen's house made chowder packed with PEI Lobster, Scallops, Haddock & PEI Potatoes.
Served with warm biscuit.

PEI Lobster Roll \$30

Fresh PEI Lobster tossed in a lemon and dill aioli served on a toasted buttered bun.
**pick a side!

Lobster Dinner

1.5lb market lobster cooked fresh served with drawn butter, lemon & fresh biscuit.
**pick a side!
please ask market price

Lookout Club \$28

Grilled chicken with crispy bacon, lettuce, tomato, mayo and charred pineapple served on toasted focaccia bread.
It's large and a fan favorite!
**pick a side!

Fish & Chips \$28

Fresh 8oz haddock lightly breaded & pan fried served with homemade tartar and lemon.
**pick a side!

BBQ Chicken Nachos \$25

A classic favourite - nachos piled high with grilled chicken, lettuce, tomato, cheese and drizzled in BBQ sauce.
Served with salsa & sour cream.

Veggie Wrap \$23

A mix of fresh local ingredients! Loaded with veggies with a herb & lemon cream cheese spread.
*add grilled or crispy chicken \$8
**pick a side!

Chopped Salad \$18

Loaded with veggies and chopped to perfection!
*add grilled or crispy chicken \$8

SIDES

**Choice of Fries, House Salad, Plain Chips or Potato Salad & Coleslaw
Upgrade to side Seafood Chowder \$10, Poutine \$8, or add gravy \$5

Please inform your server of any allergies
Ask if we can prepare Gluten Free for additional \$4

Enjoy

Ask about our MERCH!



ON TAP
16OZ 7.50 20OZ 9.25

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| <p>COPPER BOTTOM Rabble Rouser Red Ale Broadside APA Blueberry Lemonade Cocktail 8.00</p> <p>UPSTREET Commons Czech Pilsner Souris Sling 10.00 Blueberry Mojito 10.00 Rewind Vodka Seltzer 8.00</p> <p>DOUBLEHILL IslandSide Cider 8.00</p> <p>COLLIDING TIDES 7.50</p> | <p>PEI BREWING COMPANY Beacon Blonde Ale Blueberry Ale 1772 IPA</p> <p>BOGSIDE Helles Light Lager Apple Snap Vodka Soda</p> <p>LONE OAK Hollywood West Coast IPA</p> <p>MICHELOB ULTRA</p> <p>CAESAR 10.00</p> |
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TRY 4 VARIETIES WITH A BEER FLIGHT - 12.00

NON-ALCOHOLIC

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|-----------------------|-------------|
| Mocktail | 4.50 |
| Spritzer | 7.00 |
| De-Alcoholized Wine | 7.00 |
| Blonde ale (on tap) | 7.25 & 9.00 |
| Sparkling lemon water | 4.00 |
| Pop | 3.50 |
| Juice | 4.00 |
| White Milk | 4.00 |

COFFEE & TEA

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|--------------------------------|------|
| House Blend & Decaf | 3.00 |
| Espresso | 4.00 |
| Americano | 4.00 |
| Cappuccino | 4.60 |
| Latte (hot or iced) | 5.60 |
| Iced Coffee | 4.60 |
| Colville Bay Fog/Chai Latte | 6.00 |
| Orange Pekoe Tea | 3.00 |
| Herbal Tea (ask for varieties) | 4.00 |

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| <p>BY THE BOTTLE</p> <p>White: Kim Crawford Sauvignon Blanc 48 Gemma di Luna Pinot Grigio 42 Wolf Blass Yellow Label Chardonnay 44</p> <p>Rosé: Gerard Bertrand Cote des Roses 48</p> <p>Red: Don David Cabernet Sauvignon Reserve 44</p> | <p>WINE</p> | <p>BY THE GLASS</p> <p>5OZ 8.00 8OZ 10.00</p> <p>White: Jackson-Triggs Sauvignon Blanc Copper Moon Pinot Grigio</p> <p>Red: Jackson-Triggs Cabernet Sauvignon Copper Moon Merlot</p> <p>Rosé: Bask Rosé 5oz 9.00 8oz 11.50</p> |
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CHEERS! HAVE A MIMOSA! 6.00

Like our glassware, you can take one home for \$20!