

Soups & Starters

Fox Harb'r Seafood Chowder

lobster, halibut, salmon and Digby scallops,
house baked bread
Cup \$12 Bowl \$18

Loaded Potatoes

waffle cut potatoes topped with green onion, corn,
olive, black beans, jalapeno and cheese
Homemade salsa, guacamole and sour cream
\$16
Add chicken \$5 or lobster \$10

Classic Beef Poutine

mounds of French fries topped with braised short
ribs, cheese curds and topped with rich beef jus
\$14

½ Dozen Malagash Oysters on the Half Shell

grapefruit nectar, raspberry mint mignonette
& grated horseradish
\$21

Roast Red Pepper and Artichoke Dip

gently roast red peppers from the garden and
marinated artichokes blended with parmesan &
mayonnaise
\$16

Indian Point Mussels & Fries

yellow curry, local beer & lime infusion
Served with crisp fries
\$17

Blackened Haddock Tacos

pineapple lime salsa, pickled cabbage slaw
Micro greens
\$18

**Fox Harb'r Signature Zinger
Chicken Wings**

tossed in house made hot or BBQ sauces
crudités & house made ranch dip
\$17

Onion Rings

thick cut onion with panko crust,
chipotle aoli & honey
\$10

Salads

Classic Caesar Salad

parmesan & garlic dressing, crisp bacon
and herbed croutons
\$10/\$15
add chicken \$5 or lobster \$10

Fox Harb'r Hot House Mixed Greens

wonderful greens grown by Michael Stewart tossed
in a balsamic vinaigrette, fresh grapes, crumbled
feta,
\$10/\$15

Fox Harb'r Cobb Salad

seared Ahi tuna, boiled egg, blue cheese, pickled beans, tomato, avocado & cucumber
Red wine vinaigrette
\$19

Entrée

Fox Harb'r Burger

6 oz house ground beef burger on a potato chive
bun
lettuce, red onion, tomato, red pepper mayo
\$18
add cheese or bacon
\$3

19th Hole Burger

6 oz house ground beef burger
topped with pulled pork, smoked cheddar
fresh tomato & chipotle mayonnaise
\$19

Slow Roast Shaved Prime Rib Sandwich

tossed with roasted peppers & onions
grainy mustard, tomatoes & BBQ Sauce
\$16

Open Faced Chicken BALT

grilled local organic chicken breast with crisp
bacon, avocado, Fox Harb'r lettuce & tomato
\$17

**Tatamagouche Brewery Beer Battered
Haddock Fish & Chips**

2 pcs of hand battered fish and PEI fries with
house made
tartar sauce
\$18

Holdanca Farms Lamb Burger

ground local organic lamb with fresh tomato,
caramelized onion, tzatziki sauce & Feta cheese
\$17

Seafood Fettuccini

fresh steamed local lobster, scallops, mussels &
roasted red peppers tossed in a creamy parmesan
sauce
\$26

Classic Nova Scotia Lobster Roll

fresh lobster meat, mayonnaise, and chive
on a handmade brioche roll
\$24

**Slow Roast Grass Fed Holdanca Farms Turkey
Club**

house roast turkey breast, smoked bacon,
tomato, lettuce,
and herb mayo on German beer bread
\$16