

SHAREABLES

CHARCUTERIE | \$32

Selection of cured meats, locally sourced cheeses, housemade chutney, and crackers.

PEI KETTLE CHIPS | \$18

Annapolis fromage blanc, prosciutto chips, fresh herbs, and balsamic drizzle.

DIP TRIO | \$29

Spinach dip, beer-bacon-gouda dip, and lobster-crab dip, served with naan and pretzel bites.

MEXICAN STREET CORN | \$22

Grilled corn with lime crema, feta, and Tajin seasoning.

TUNA TATAKI | \$28

Ahi tuna, ginger ponzu sauce, toasted sesame, green onion, and avocado wasabi aioli.

FRESH VIETNAMESE SPRING ROLLS | \$21

Shrimp, fresh vegetables, and rice noodles wrapped in rice paper with nuoc cham sauce.

FLATBREADS

SMOKED SALMON | \$21

Herbed cream cheese, red onions, capers, chives, and fresh dill.

PROSCIUTTO + PEAR | \$18

Poached pear, olive oil, fontina cheese, arugula, chili flakes, fresh lemon, and honey drizzle.

SALADS & APPETIZERS

CALAMARI | \$23

Crispy fried calamari with lemon and garlic aioli.

SMOKED CHICKEN WINGS | \$22

Holdanca Farms free-range wings with your choice of: Salt & Pepper

Buffalo

Honey Garlic

Spicy Korean

Chipotle BBQ

CHOWDER Cup | \$18 / Bowl | \$24

Lobster, halibut, scallops, and salmon in a light cream-dill broth, served with a garlic baguette.

CLASSIC CAESAR SALAD | \$18

Prosciutto crisps, baked Parmesan crumble, and crostini.

HOT HOUSE GREEN SALAD | \$15

Fresh greens with seasonal vegetables. Available in small or large.

LOBSTER & SHRIMP LOUIE SALAD | \$26

Fresh Atlantic lobster, black tiger shrimp, Roma tomatoes, cucumber, avocado, hard-boiled eggs, and creamy Louie dressing.

BOWLS

BUDDHA BOWL | \$18

Spinach, rice pilaf, chickpeas, salsa, cucumbers, peppers, dried cranberries, feta, and chimichurri vinaigrette.

SPICY TUNA POKE BOWL | \$26

Sushi rice, marinated yellowfin tuna, cucumbers, avocado, sesame seeds, and spicy mayo.

HANDHELDS

Served with your choice of side.

BEEF BRISKET SANDWICH | \$24

Slow-roasted brisket, chipotle BBQ sauce, pickled onions, and dill pickles.

PERI PERI CHICKEN PANINI | \$24

Braised chicken, pickled red onions, chili aioli, and shredded lettuce.

MEDITERRANEAN VEG PANINI | \$19

Spinach, garlic aioli, roasted peppers, grilled zucchini, red onions, black olives, and feta.

SEARED AHI TUNA SANDWICH | \$26

Wasabi aioli, Asian slaw, baby arugula, sweet chili sauce, and pickle-cilantro relish.

CLASSIC NOVA SCOTIA LOBSTER ROLL | \$34

Fresh lobster meat, mayonnaise, and chives on a toasted brioche bun.

BURGERS

Served with your choice of side.

FOX HARBR BURGER | \$21

Classic style with tomato, lettuce, pickles, and chipotle mayo. Add applewood-smoked bacon or cheddar cheese.

BISON BURGER | \$23

Whiskey onions, spinach, blue cheese, and smoky balsamic aioli.

CHICKEN WAFFLE BURGER | \$23

Crispy buttermilk chicken breast sandwiched between waffles with smoked bacon, cheddar, and maple aioli.

VEGGIE BURGER | \$19

Black bean patty topped with salsa, guacamole, and mixed greens.

ENTRÉES

MAPLE-GLAZED PORK BELLY | \$30

Crispy pork belly glazed with Nova Scotia maple syrup, served with apple-fennel slaw and creamy polenta.

WAGYU MEATLOAF | \$38

Creamy mashed potato, seasonal vegetables, mushroom demi-glaze.

BRICK CHICKEN | \$28

Roasted fennel, Roma tomatoes, garlic mashed potato, chicken jus.

FOX HARBR FISH & CHIPS | \$22

Tempura-battered Atlantic haddock with house-made tartar sauce and coleslaw.