



DINNER MENU

SHAREABLES

CRUDITE | \$24 (VEGAN, GF)

Selection of seasonal raw vegetables served with baba ghanoush & hummus

½ RACK OF RIBS | \$27 (GF,DF)

Brown sugar and dry herb rubbed ribs lacquered in nahm jim

DIP TRIO | \$29

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

LATIN SHRIMP COCKTAIL | \$21 (GF, DF)

Clamato, horseradish, avocado, tomato, red onion, jalapeno, FH cilantro, served with tortilla chips

TUNA TATAKI | \$28 (DF)

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

WAGYU MEATBALLS | \$28

Marinara sauce, Grana Padano cheese

FLATBREADS

MARGHERITA + WHITE ANCHOVY | \$21

Mozzarella, marinara, FH basil, Italian imported white anchovies, chili flakes

CHICKEN + BACON | \$21

BBQ base, grilled chicken, bacon bits, fontina, arugula

APPETIZERS & SALADS

CALAMARI | \$23

Crispy fried calamari with lemon and garlic aioli.

CHICKEN WINGS | \$26

Breaded crispy wings with your choice of: Hot, Honey Garlic, Spicy Korean, Chipotle BBQ

CHOWDER CUP | \$18 / BOWL | \$24

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

CLASSIC CAESAR SALAD | \$18

Prosciutto crisps, baked Parmesan crumble, and crostini.

BURRATA | \$21 (GF)

Citrus, leaf lettuce, confit tomato, pickled shallot, tajin, broken vinaigrette

HOT HOUSE GREEN SALAD | \$15 (VEGAN, GF)

Fresh mixed greens with seasonal vegetables, house vinaigrette

LOBSTER & SHRIMP LOUIE SALAD | \$30

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

BURGERS & HAND HELDS

Served with fries or a side salad.

CLASSIC NOVA SCOTIA LOBSTER ROLL | \$38

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

FOX HARBR BURGER | \$21

Classic style with tomato, lettuce, pickles, and chipotle mayo.

Add applewood-smoked bacon or cheddar cheese.

CHICKEN BURGER | \$23

Crispy buttermilk chicken breast, Brioche bun smoked bacon, pickled jalapeno, and spicy maple aioli.

VEGGIE BURGER | \$19

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

ENTRÉES

FOX HARB’R FISH & CHIPS | \$24 (DF)

Tempura battered Atlantic haddock with house-made tartar sauce, coleslaw

GRILLED SALMON FILLET | \$36 (GF)

Seasonal vegetables, pineapple salsa and rice pilaf

BISON BURGER | \$38

Whiskey onions, spinach, smoked cheddar, smoky balsamic aioli

BRAISED BEEF SHORT RIB | \$44 (GF)

Garlic mashed potatoes and seasonal vegetables.

WAGYU MEATLOAF | \$40

Creamy mashed potatoes, seasonal vegetables, and mushroom demi-glace.

SHRIMP CASARECCIA PASTA | \$32

Pan-seared shrimps, cherry tomatoes, baby spinach, red onion, and basil pesto cream sauce.

PANISSE | \$24 (VEGAN, GF)

Green tahini and cherry tomatoes

DESSERTS

BIG BROWNIE | \$25

Meant to be shared!

Served warm with ice cream, whipped cream, toffee crunch, candied bacon, pecans, chocolate and caramel sauce.

STRAWBERRY SHORTCAKE | \$14

Raspberry coulis

PEANUT BUTTER CHOCOLATE CHEESECAKE | \$14

Rum caramel

VEGAN CARROT CAKE | \$14

Fresh berries