

SHAREABLES

CRUDITE | \$24 (VEGAN, GF)

Selection of seasonal raw vegetables served with baba ghanoush & hummus

1/2 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 | \$18

BBQ base, grilled chicken, bacon, fontina, arugula

SALADS & APPETIZERS

CALAMARI | \$23 Crispy fried calamari with lemon and garlic aioli.

CHICKEN WINGS | \$26 free-range wings with your choice of: Hot, 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.

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 tomtoes, cucumber, avocado, hard-boiled eggs, and creamy Louie dressing

BOWLS

BUDDHA BOWL | \$18 (VEGAN, GF) Spinach, rice pilaf, chickpeas, salsa, cucumbers, peppers, dried cranberries, feta, and chimichurri vinaigrette.

SPICY TUNA POKE BOWL | \$28 (DF)

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

HANDHELDS

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.

NOVA SCOTIA LOBSTER ROLL | \$38

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

BURGERS

Served with your choice of side.

FOX HARBR BURGER | \$22

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, jalapeno and spicy maple aioli.

VEGGIE BURGER | \$19 (VEGAN)

Black bean patty 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

PANISSE | \$24 (VEGAN, GF)

Green tahini and cherry tomatoes

SHRIMP CASARECCIA PASTA | \$32

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

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