**SHIP & SHORE RESTAURANT**

Bruce & Melanie & their entire staff welcome to you to Ship & Shore.  We want you to feel at home.

Enjoy the view of beautiful Deep Bay & the great food!

 ADD ONS:  Chicken breast  5 / Sautéed prawns  7 / Garlic Toast  2 / Fried egg 1

Cheddar or Havarti cheese  2/ Bacon  2 / Mushrooms  1 / Gravy  2 /

GF bread/bun/ 2

***PLEASE ADVISE YOUR SERVER OF ALL FOOD ALLERGIES BEFORE YOUR ORDER IS TAKEN***

**APPETIZERS**

**SEAFOOD CHOWDER**

 Made in-house with fresh local ingredients

9 bowl / 6 cup GF

**CALAMARI**

 8oz calamari served with house made tzatziki   15  GF

**BACON WRAPPED SCALLOPS**

 Tender scallops wrapped in bacon served with house made seafood sauce 13 GF

**TUNA TATAKI**

 Seared BC albacore tuna served over a honey miso glaze 14 GF

**BREADED PRAWNS**

 Panko crusted prawns served with our in-house bang-bang sauce   13

**DRY GARLIC RIBS**

 Pork bites seasoned with salt, pepper & lime  10

**WINGS**

 1lb hot, teriyaki, honey garlic, sweet Thai chili, S&P, blue buffalo   15  GF

**NACHO EXTREME**

 Fully loaded & served to you hot in a cast-iron pan  19  GF

*ADD:  Spicy beef (6oz) 5, spicy chicken (breast) 5, guacamole   2*

**FRENCH FRIES**

 Local Kennebec potatoes chipped daily   8 GF

**YAM FRIES**

 Served with chipotle aioli   9 GF

**ONION RINGS**

 Crispy, hot & delicious   9

**SALADS**

**GARDEN SALAD**

 Fresh & local mix of greens & veggies

 9 large / 5 small  GF

**CAESAR**

 Romaine hearts topped with house-made Caesar dressing   11 large / 8 small  GF

**TSUNAMI**

Just like our Caesar & topped with8oz calamari   22  GF

**GREEK**

 Mix of local cucumber, tomatoes, red onion, peppers, Kalamata olives & feta cheese   13 large / 9 small GF

**BLACKENED COD SALAD**

 Blackened cod atop mixed greens served with in-house chili lime aioli   20  GF

**SEARED ALBACORE TUNA SALAD**

 Seared fresh BC Albacore tuna on a bed of fresh greens with chili lime aioli   20 GF

 **\*\*\*NEW\*\*\***

**BOWL**

**TUNA POKE BOWL**

Seared albacore tuna, sushi rice, watermelon radish, cucumber, carrot & avocado 21 GF

Please adhere to the COVID rules set forth by our Provincial Health Officer & Ship and Shore. No table ‘hopping’ & please wear your mask when you’re not at your table.

**BURGERS & SANDWICHES**

All burgers include lettuce, tomato, onion & pickle – served with your choice of fries, soup or salad (Caesar, Greek, Onion Rings, Yams extra charge)

**BURGER**

 Fresh homemade 6oz burger  14 GF

**HOUSE BURGER**

 6oz burger, two slices of cheese, bacon, mushrooms, onion rings & homemade BBQ sauce  22  GF

**LOBSTER BACON BURGER**

6oz burger, lettuce, tomato, onion pickle, Havarti cheese & bacon topped with 2oz of lobster  20

**CHICKEN BURGER**

 Fresh grilled chicken breast  15 GF

**TUNA BURGER**

 Seared BC albacore tuna dressed with honey miso & chili lime aioli sauces with cucumber, tomato, lettuce, green onion & cilantro   18  GF

**OYSTER BURGER**

 Local oysters pan fried with in-house tartar   17

**VEGGIE BURGER**

 Topped with mushrooms, onions, pesto

 & cucumber  14  GF/V

**SEAFOOD CLUB SANDWICH**

  Just like a club but served with lobster, halibut, cod & bacon   18  GF

**BEEF DIP**

 Tender beef on a soft Portuguese roll with au jus   17

**BEAST DIP**

Just like our tasty beef dip but added mushrooms & Havarti cheese for  20 *add bacon for $2 extra*

**LOBSTER ROLL**

 East-coast style made with real lobster on a toasted bun  18

Not every ingredient is listed on our menu. Please inform your server of any dietary restrictions BEFORE your order is taken

**FAVOURITES**

**FISH & CHIPS**

 Fresh Cod or Halibut served with fries, coleslaw & homemade tartar

1 pc Cod  15 2 pc Cod  19

1 pc Halibut  20 2 pc Halibut  24

**FISH TACO**

 Fresh grilled cod, coleslaw, red onion & tomato with chili lime aioli & topped with guacamole on flour or corn tortilla  17  GF

**COCONUT CURRY MUSSELS**

 1lb of fresh PEI mussels served with garlic bread   18 GF

**CLAMS**

 1 pound of local clams sautéed with garlic butter and wine & served with garlic bread 18 GF

**CRAB CAKES**

 Snow crab meat cakes served with a breaded prawn, tartar sauce & a little spice  15 / two cakes

**CHICKEN FINGERS**

Crispy chicken tenders, your choice of fries, soup or garden salad with plum sauce  14  *Kids size 8*

**PAN FRIED OYSTERS**

Panko crusted fresh local oysters served with homemade tartar  16

**DESSERTS**

 **Brownie a la mode**

Warm homemade brownie served with vanilla ice cream, berries, chocolate & caramel sauce and topped with whipped cream 8

 **Cheesecake**

Creamy and delicious served with berries, chocolate & caramel sauces and topped with whipped cream 9

**GF Cookies & Cream**

 Homemade gluten free warm chocolate chip cookies served with vanilla ice cream & chocolate sauce 8