



GOOD FOOD • COLD DRINKS
SANDY TOES • SALTY KISSES • BEACH VIBES!

WOOD OVEN PIZZAS

MARGHERITA 17

Fresh basil, mozzarella, tomato sauce

PEPPERONI 19

Pepperoni, marinara sauce, mozzarella, parmesan, garlic butter crust

HAWAIIAN PIZZA 22

Ham, pineapple, mozzarella, tomato sauce

PICKLE 23

Alfredo sauce, mozzarella, garlic, Italian dill pickles, bacon

CLASSIC CANADIAN 23

Pepperoni, bacon, mushrooms, mozzarella, tomato sauce

BIANCO PROSCIUTTO 28

White Base Roasted Garlic topped with prosciutto, arugula and fresh parm cheese sprinkled with kosher salt

MUSHROOM TRUFFLE 29

Mixed mushrooms, truffle oil, mozzarella, parmesan

MEAT LOVERS 29

Signature loaded pizza with marinara base, mozzarella and a hearty combination of pepperoni, sausage and bacon

MAKE IT
GLUTEN FREE!
CAULIFLOWER CRUST
+ \$4.00

TADPOLES

CHICKEN FINGERS & FRIES 10

MAC & CHEESE 9

12 & UNDER
PLEASE!

TOAD'S FAVORITES



STEAK VOLCANO



MEAT LOVERS PIZZA



DOUBLE SMASHED
BURGER



SAMBUCA SHRIMP

ICE CREAM

HEAD TO THE ICE CREAM SHACK

★ DESSERT ★

PHYLLO-WRAPPED BAKED CHEESECAKE 17

Creamy cheesecake wrapped in golden, crispy phyllo pastry, served with fresh berries or seasonal compote and a dusting of powdered sugar



SHAREABLES



STEAK VOLCANO 32

A decadent mountain of rich buttery garlic mashed potatoes entirely enveloped in tender flamed strips of premium steak topped with drizzled onion

LILY PADS 18

Mozzarella bricks coated in a house-blend cajun seasoned panko crust. Smokey, garlicky, cheesy goodness in every bite

SAMBUCA SHRIMP 20

Jumbo shrimp sauteed with garlic, shallots and fresh herbs, flambeed with Italian sambuca. Served with toasted garlic crostini

TRIO OF FRIES 17

Loaded fries done 3 ways: Mexican style tossed in chili-lime seasoning, chipotle crema and cotija cheese. Golden curry dusted with aromatic spices and served with a velvety coconut curry dipping sauce. Decadent truffle fries tossed in white truffle oil, sea salt and a heavy snow of aged parmesan cheese

SEASONAL CHARCUTERIE BOARD 32

Chef's selection of cured meats, artisanal cheeses, seasonal fruits, nuts, olives, pickles, and house preserves — perfect for sharing

DEEP FRIED RAVIOLI 16

Breaded ravioli, fired with house blend spices, tossed in parmigiana, served with marinara.

STEAK BITES 21

Tender cuts of steak, expertly fried and finished with sea salt, cracked black pepper, and fresh green onion

STUFFED MUSHROOMS 21

Savory mushrooms filled with a rich blend of peameal bacon, applewood-smoked bacon, cream cheese, and red onion

BAKED PROSCIUTTO 21

Prosciutto and creamy goat cheese wrapped in delicate pastry, wood oven baked until golden, and finished with balsamic glaze and shaved parmesan

CRAB CAKES 18

House-seasoned crab cakes, pan-seared and served with vibrant pineapple salsa for a bright, tropical twist

GARLIC BREAD WITH CHEESE 12

Toasted garlic bread loaded with melted mozzarella and parmesan

BAKED BRIE 25

A rich velvety wheel of French brie cheese baked until warm and gooey. Smothered in a sweet drizzle of artisanal honey and topped with a generous crunch of toasted, salted pistachios. Served bubbling hot with crisp green apple slices, fresh berries, and a basket of warm, crusty baguette crostini



NO CUTLERY NEEDED

HAND-CUT FRIES 10

Lightly seasoned and served with your choice of dip

12 WINGS 21

Choice of mild, medium, hot, bbq, honey garlic, sweet Thai chilli, spicy red ale mustard, garlic parmesan, salt & pepper, cajun, lemon pepper.

DOUBLE SMASHED BURGER 22

Two patties with lettuce, tomato, pickle, cheese and house sauce on a buttery toasted bun, served with fries

PHILLY CHEESE STEAK SANDWICH 22

Thinly sliced, perfectly seasoned beef sautéed with caramelized onions and melted cheese, piled high on a toasted roll, served with fries

CHICKEN PARM ON A BUN 19

Crispy golden breaded chicken topped with rich marinara and melted cheese on a toasted bun, served with fries

BUFFALO CHICKEN WRAP 16

Crispy chicken tossed in bold buffalo sauce, wrapped with fresh greens and cool creamy dressing

VEGGIE WRAP 15

Crisp cucumber, tomato, shredded carrot, grilled vegetables, mixed greens and creamy goat cheese in a soft tortilla

SALADS

CAESAR SALAD 15

Crisp romaine, bacon, parmesan, house Caesar dressing and garlic croutons

HOUSE SALAD 14

Mixed greens, cherry tomatoes, cucumber, red onion, toasted seeds and house vinaigrette

ENTRES

FISH AND CHIPS 21

Beer battered haddock filet, coleslaw and tartar sauce

STEAK AND FRIES 44

Classic grilled steak with crispy fries

LOBSTER MAC AND CHEESE 36

Creamy cheese sauce with tender lobster and seasoned crumble topping.

DRINKS



SOFT DRINKS 4

DOMESTIC BEER BOTTLE 6

IMPORT BEER BOTTLE 7

DOMESTIC DRAUGHT PINT 8

IMPORT DRAUGHT PINT 9

HOUSE WINE 60Z 10

HOUSE WINE 90Z 13

SPECIALTY COCKTAILS 15



(905) 894-8881

www.thefowlerstoad.ca

WE FRY WITHOUT SEED OILS
USING TRADITIONAL BEEF TALLOW