

APPETIZERS

Steamed PEI Mussels (GF) - 15.00\$

PEI blue mussels steamed with veggies. Served with Cajun Cork Sauce and garlic naan.

Steamed Clams (GF)- 15.00\$

PEI soft shell clams, served with Cajun Cork Sauce and garlic Naan.

Cajun Shrimp Cocktail (GF) - 15.00\$

Pan seared shrimp, served on a bed of greens. With house cocktail sauce.

Mini Lobster Roll - 15.00\$

Mini lobster roll served with kettle chips.
Add Cajun Cork Sauce for 1\$

OYSTERS

Fresh Island Oysters, served with house mignonette and cocktail sauce.

1-3\$ 6-16\$ 12-30\$

MAINS

CHOICE OF TWO SIDES

House Burger - 16.00\$

Island beef, cheese, grilled onions. Served with lettuce, tomatoes, pickles, ketchup and Cajun mayo.
Add bacon for 2\$

Haddock Burger - 18.00\$

Fresh Pan seared haddock, served on a Brioche Bun, topped with in house tartar sauce, lettuce, tomato, and crispy onions.

Haddock Taco - 18.00\$

Fresh pan seared haddock. Served on flour tortilla with house slaw, crispies & tartar sauce. Two tacos for 24\$

The Classic Haddock Dinner - 25.00\$

Fresh Pan seared haddock, served on a bed of mixed rice. With choice of ONE SIDE, garlic naan, and house tartar.

Cajun Chicken & Veggie Stir Fry - 24.00\$

Served on a bed of mixed rice. With choice of ONE SIDE and garlic naan.

SALADS

ALL SALADS SERVED WITH GARLIC NAAN

Caesar Salad - 12.00\$

Romaine lettuce, croutons, parmesan cheese and house caesar dressing.

Garden Salad - 13.00\$

Local organic greens, with a mix of fresh vegetables, served with aged balsamic dressing.

Greek Salad - 16.00\$

Local organic greens, tomatoes, cucumbers, olives, feta cheese and our house greek dressing.

Beets & Greens - 17.00\$

Local organic greens, a mix of fresh vegetables, pickled beets, goat cheese, walnuts topped with aged balsamic dressing.

ADD ONS

ADD TO ANY DISH ON OUR MENU

Smoked Salmon - 6\$

Pan seared shrimp - 8\$

Pan seared scallops - 9\$

Take home jar of Cajun Cork Sauce - 7\$

Lobster meat - 10\$

Chicken - 6\$

Bacon - 2\$

Fauxmage - 4\$

(Feta or Herb)

Cajun Cork Sauce - 1\$

Garlic Naan - 3\$



SIDE OPTIONS

Flat top potatoes, Kettle chips, house slaw, house potato salad, caesar salad, garden salad. Or upgrade to a Greek or Beet salad for 4\$.

Add side to any dish for 5\$

Cajun Seafood Kebab - 20.00\$

Grilled Shrimp and Scallop Kebab, served on a bed of greens, with house cocktail sauce.

PEI Lobster Roll - MKT Price

PEI lobster meat (the good stuff), on a toasted roll. Or try it warmed, with cajun cork sauce for an extra \$1.

Smoked Salmon Bagel - 18.00\$

Atlantic salmon, served on a toasted bagel, with house made herbed cream cheese, red onions and capers.

BOAT BOARDS

Meat & Cheese Board -27.00\$

Veggie Board -24.00\$

Vegan option Available.

Duo Board - 23.00\$

Mini lobster roll and Mini Smoked Salmon Bagel. Served with kettle chips & choice of ONE SIDE. Or upgrade to a beet or greek salad for 3\$ extra.

Smoked Salmon Board - 19.00\$

Smoked salmon served with house made herb cream cheese, red onion, capers & naan.

DESSERTS

Dessert of the day - 8.00\$

Ask about today's dessert

Brownie Sundae - 8.00\$

Warmed brownie, topped with french vanilla ice cream, chocolate & caramel sauce. Add baileys shot for 5\$

KIDS MENU

12 AND UNDER | DRINK INCLUDED

Kids Burger - 10.00\$

Island beef patty, with ketchup, cheese and choice of one side.

Kids Pasta -10.00\$

Penne pasta, choice of Garlic Butter and Parm, or Tomato sauce & parm. Served with garlic naan. Adult Size - 13\$

Kids Nachos - 7.00\$

Corn Tortilla nachos, topped with cheese. Served with Salsa and sour cream. Add chicken for only 3\$.

Kids Grilly - 10.00\$

Grilled cheese on a brioche bun with aged cheddar. Served with one side. Add black forest ham for 2\$

THE
CORK & CAST

