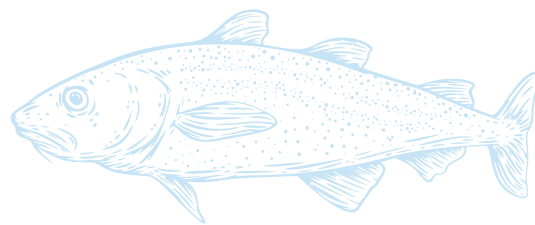


Ocean View

BISTRO & DINING ROOM



DINNER

Served 5 – 9 pm

Starters

LOBSTER MUSHROOM CAPS

Sautéed lobster in mushroom caps, topped with hollandaise and parmesan. 18

SQUID PRO QUO

Crispy flour dusted calamari with tzatziki, green onions, and diced tomato. 23

COD FISH CAKES

Three traditional mini cod cakes served on greens with homemade mustard pickles. 16

OCEAN VIEW SEAFOOD CHOWDER

Shrimp, scallops, and salmon in a creamy chowder with chef's vegetables. Served with garlic bread. Cup 10 / Bowl 15

SOUP OF THE DAY

Ask your server. Cup 5 / Bowl 10

Salads

GROS MORNE CAESAR SALAD

Romaine, house caesar dressing, bacon bits, croutons, and parmesan. Side 5 / Entrée 13

FIELD GREEN SALAD

Spring greens with citrus summer vinaigrette, vegetables, and chives. Side 5 / Entrée 13

ADD TO ANY SALAD

Rotisserie Chicken 10
Grilled Scallop 8
Grilled Shrimp 8
Grilled Salmon 10
Chilled Lobster 14

Entrées

MUSSELS MARINIÈRE & FRITES

Locally sourced fresh mussels in white wine garlic broth with pesto and chives. Served with fries and garlic toast. 22

SCREECH-IN SALMON

6 oz pan-seared salmon with a Screech Rum glaze, chef's vegetables and your choice of house cut fries or mashed potatoes. 37

RIB EYE STEAK

10 oz grilled rib eye with peppercorn sauce, chef's vegetables, and house cut fries or mashed potatoes. 43

MOUNT SCIO ROTISSERIE CHICKEN

Seasoned with traditional Mount Scio savoury, our quarter chicken dinner is served with gravy, chef's vegetables and house cut fries or mashed potatoes. 29

LINGUINE

Seafood, Vegetarian, or Rotisserie Chicken in pesto-Alfredo sauce. Served with garlic toast. Seafood 33 / Vegetarian 27 / Chicken 29

PAN FRIED COD

Our Signature Dish

Pan-fried cod with pork scrunchions. Served with chef's vegetables and your choice of house cut fries or mashed potatoes. 33

LOBSTER COVE DINNER

Whole Atlantic lobster (1.25–1.5 lb), served with garlic butter, house cut fries and chef's vegetables. *Please allow 20 minutes preparation time.* MARKET PRICE

MOROCCAN CHICKPEA STEW

Hearty house-made chickpea and tomato stew with herbs over rice pilaf and garlic toast. 23