



Soups/Salads

Soup of the Day cup 5 Bowl 7
Ask your server for daily creation

Beef Taco Salad \$15
Lettuce, tomatoes, onions, red peppers, black olives, jalapenos, cheese & taco beef arranged with tortilla chips served with salsa & sour cream

Classic Caesar Salad Half 7 Full 11
Crisp romaine hearts tossed with classic Caesar dressing, croutons & shaved Parmesan

Seafood Chowder cup 8 Bowl 12
New England style with mussels, clams, scallops, shrimp, vegetables & dill served with grilled focaccia (made to order but worth the wait)

Thai Noodle Salad \$15
Farkay noodles, mixed greens, carrots, red onions, peppers & peanuts, tossed in a Sesame Ginger Vinaigrette

Garden Salad Half 6 Full 10
Mixed greens, tomatoes, red pepper, red onions, and cucumber. Choice of dressing



More Than Just a Bite

Add a side to make a meal: Fries 3, House salad 4, Caesar Salad 5

Crab Cakes \$14
(2) Stacked with sesame slaw, chipotle mayo & sweet soy reduction sauce

Steamed Mussels \$16
Finished in white wine cream sauce, garlic butter & herbs. Served with focaccia

Pot Stickers \$14
(8) Fried and tossed in a Sesame Ginger Sauce with sprinkles of shredded carrots, green onions & sesame seeds.

Cajun Calamari \$14
Lightly breaded, deep-fried, tossed in tomato, red onion & dill served with tzatziki

1 Pound of Chicken Wings \$14
Hot, Teriyaki, Honey Garlic, Sesame Ginger, Salt & Pepper & Lemon Pepper

(8) Tempura Prawns \$15
Tempura prawns with a soy reduction sauce & chipotle aioli



Sharing Sides

Nachos \$16		Poutine \$9		Onion Rings \$8
Hand cut Fries \$6		Yam Fries \$8		



Fish Grilled?

Fish-n-chips

Hand-battered

Beer Battered Halibut

\$17

Halibut fillet dipped in a Sleeman's Lager beer batter, served with coleslaw & tartar sauce
— (\$10 for additional piece)

Beer Battered Cod

\$14

Pacific cod fillet dipped in beer batter served with coleslaw & tartar sauce
— (\$8 for additional piece)



Gourmet Burgers

Choice of side: Fries, green salad, or soup du jour

Gluten Free Burger Buns \$2.50

Shipyards Classic Burger

\$15

7 oz beef patty, lettuce, tomato, & mayo

Monster Mushroom Swiss Burger

\$17

Classic Burger with sautéed mushrooms & melted Swiss cheese, lettuce, tomato & mayo

Big Bleu Cheese Bacon Burger

\$17

Classic burger with melted bleu cheese, bacon, lettuce, tomato & mayo

Cajun Halibut Burger

\$17

Grilled cajun seasoned halibut with lettuce, tomato & tartar sauce

Island Chicken Burger

\$16

Chicken breast topped with grilled pineapple and teriyaki sauce, topped with melted Swiss cheese, lettuce & tomato

Spicy Black Bean Burger

\$15

Delicious vegetarian black bean burger topped with salsa, tomato, lettuce & mayo

Add ons:

Bacon \$2

Cheese \$2

Mushrooms \$1

Fried Onion \$1



Wraps & Sandwiches

Choice of side: Fries, green salad, or soup du jour

Turkey Clubhouse

\$15

Triple Decker clubhouse, BLT, sandwich with smoked turkey & cheddar cheese

Chicken Club Wrap

\$15

Grilled chicken with bacon, lettuce, cheese & tomato with chipotle aioli

Crispy Chicken Caesar Wrap

Crispy chicken strips, romaine, Caesar dressing wrapped in a wheat tortilla

\$15





Plates

Choice of side: Fries, green salad, or soup du jour

Shrimp Plate

Lightly breaded shrimp served with seafood sauce for dipping & side of coleslaw

\$16

Scallop Plate

(12) Breaded scallops served with lemon aioli for dipping & side of coleslaw

\$16

Chicken Tenders \$14

(4) Lightly breaded, served with Plum sauce for dipping & served with fries

AVAILABLE FOR ORDERING AFTER 5PM



Bowls

GF Chicken Curry

Oven roasted chicken sautéed in a curry cream sauce, onions, tomatoes & red peppers on a bed of rice served with pita bread

\$20

Seafood Fettuccine Alfredo

Home-made creamy garlic & white wine sauce with clams, mussels, shrimp & scallops served with grilled focaccia

\$20



Entrées

Maple Glazed Salmon

Local Sockeye Salmon maple glazed with sprinkles of sesame seeds accompanied by seasoned rice & garden salad

\$24

Seafood Platter

Beer battered Pacific cod, grilled prawns, & breaded scallops served with tartar sauce & side of coleslaw
— Halibut instead add \$5

\$22

BBQ Pork Ribs

Slow roasted and smothered in our house-made BBQ sauce accompanied by seasoned rice & garden salad

\$24