

Dining Menu

Appetizers

APPETIZER PLATTER

Enjoy this flavourful combination of bar favourites—chicken tenders, shrimp wontons, wings, and fritters. Served with respective dipping sauces. | 3295

CRISPY SHRIMP WANTONS

Crispy shrimp wontons, deep fried until golden. Served with a delightful Asian dipping sauce and garnished with freshly chopped scallions. | 1595

DOUBLE-FRIED FIRE WINGS

A tasty serving of wings. Seasoned with a mix of local peppers, then fried twice for extra crunchiness. | 1395

FISH & CHIPS

Mouth-watering pan-fried trout. Served with sweet potato fries and accompanied by a tangy ginger-garlic sauce. | 1595

CRUNCHY CAJUN CHICKEN STRIPS

Breast tenders fried extra crunchy in Cajun spices and served with tangy curry mustard dipping sauce | \$1,395

ROASTED CAULIFLOWER FRITTERS

Crispy cauliflower fritters, seasoned with turmeric and cumin and fried until golden brown. Enjoy these thick and tasty treats with a serving of sour cream sauce. | 1895

SPICY CALAMARI

A seafood staple—fresh squid, seasoned with garlic, thyme, parsley and black pepper. Sautéed in a wonderful combination of white wine, tomatoes, and local peppers. | 2695

Soups, Sandwiches & Salads

SOUP OF THE DAY | 1195

- Creamy Potato MON, WED
- Ginger Turmeric Pumpkin TUES, THURS
- Hearty Chowder FRI, SAT, SUN
- Chicken Dumpling FRI, SAT, SUN
- Chicken Tortilla FRI, SAT, SUN

CAESAR SALAD

Crispy bacon bits, boiled eggs, zesty chicken breast, and Parmesan cheese make for a nourishing and filling meal. Served with Caesar dressing. | 1195 | Add Chicken 1790 | Add Shrimp 3190

MORROCAN CHICKPEA SALAD

A Middle Eastern-inspired salad infused with an aromatic blend of spices—cinnamon, cumin, ginger, garlic, and cayenne pepper. Quinoa, butternut squash, and chickpeas complete this exotic dish. | 1495

COBB SALAD

Enjoy this larger-than-life salad as a meal. Creamy avocado slices, boiled eggs, bacon bits, feta cheese crumbles, juicy cherry tomatoes, and sweet corn kernels crown this heart-healthy salad. Drizzled in a zesty vinaigrette. | 1795

MELON, CUCUMBER & FETA SALAD

A bright and colourful combination. Sweet watermelon bits, crispy cucumber slices, and little feta cheese squares add a refreshingly chunky twist to the traditional salad. | 1995

SIGNATURE CLUB SANDWICH

Juicy bacon strips, and tender slices of chicken breast, stacked between deliciously alternating layers of crispy lettuce and tomatoes, and cheese. Topped with a generous helping of cool mayo and served between slices of white bread. | 2595

CLASSIC BACON CHEESEBURGER

Succulent beef patty, cooked to perfection in a flavourful mix of fresh parsley, garlic, salt and pepper. Served with a generous helping of mayo, crisp tomato slices and lettuce, and juicy bacon strips. Topped with mouth-watering, melted cheese and served between two golden brown buns. | 3195

CILANTRO SALMON SANDWICH

Salmon fillets are cooked in olive oil and infused with zesty lime and cilantro. Topped with a creamy mayo-avocado spread between two golden brown buns. | 3595

SLIDER TRIO

Triple the flavor and triple the fun. These tiny, tasty, bite-sized burgers come with our special homemade bread. Enjoy a trio of patties, including seafood, pork, and chicken. | 1695

CRISPY CHICKEN WRAP

Crunchy, spicy deliciousness. Breaded chicken breast on a bed of crispy lettuce, juicy bacon strips and melted cheese. Topped with caramelized onions and our signature spicy mayo. Served in a warm torilla wrap. | 2395

Main Courses

FETTUCCHINE ALFREDO

This delicious comfort food staple is infused with garlic butter and smothered in a delectable combination of heavy cream and Parmesan cheese. | 1295 | See Add-ons

CHUTNEY TROUT

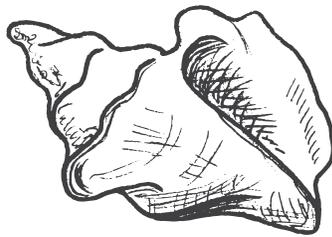
Infused with a wonderful blend of ripe mangoes, curry, cinnamon, and ginger, our special mango chutney takes center stage with this delectable dish. | 2995

SLOW COOKED LAMB SHANKS

Slow-cooked to perfection in a delicious red wine sauce, these tender lamb shanks melt right off the bone. Enjoy this mouth-watering dish with a generous serving of creamy mashed potatoes. | 5995

GRAND COASTAL FRIED RICE

Bursting with flavour, our house fried rice is specially prepared with a colourful and vibrant mix of veggies—diced carrots, onions, peas, and chopped scallions. | 1295 | See Add-ons



From the Coastal Grill

Whether it's from the sea or from the plains, you'll love our deliciously diverse selection of grilled seafood and a few classic favorites. Each item includes 2 sides.

PORK CHOPS

Our succulent pork chops are brined overnight in a sweet and savory marinade, seasoned with our unique house-blend, and then grilled until tender. Served with a tart and tangy helping of Dijon cream sauce. | 3995

JUMBO PRAWNS

Huge prawns, generously infused with a zesty blend of herbs and spices, from thyme to shallots. Grilled until tender yet firm. Lightly drizzled with olive oil and served with a side of coconut curry sauce. | 5995

CHICKEN

Marinated in local green seasoning and then grilled until juicy. Served with a creamy Thai peanut sauce for an extra burst of flavor. Your choice of either white or dark meat. | 2995

SALMON

Enjoy this hearty fish coated with our special green seasoning. Then it is grilled until crispy on the outside and soft on the inside. Glazed with our spicy-sweet honey sriracha sauce. | 6995

PORK RIBS

Infused with our special seasoning and then grilled to perfection. Brushed with our deliciously sweet and tangy blend of orange marmalade and apple sauce and served with a side of white BBQ sauce. | 5995

RIBEYE STEAK

Our premium-cut steak is seasoned overnight with our special herbs and cooked to your liking. A deliciously rich and creamy mushroom sauce completes this mouth-watering dish. | 8995

TROUT

Freshly caught Atlantic trout, seasoned with our unique house blend, and then grilled until flaky on the inside. Topped with a brisk and tasty lemon butter sauce. | 2995

WHOLE RED SNAPPER

Pan-seared in local green seasoning and melted butter. Cooked until perfect, and then served with a kick of our spicy, smooth Cajun cream sauce. | 4995

SIDE ORDERS

Chowmein
Vegetable Fried Rice
Creamed Sweet Potatoes
Mashed Potatoes
Grilled Vegetables
Plantains/Fries
Pasta Salad

ADD ONS

4 oz. chicken | 595
4 oz. prawns | 995
8 oz. squid | 2,995
4 oz. beef | 795
4 oz. tofu | 595