



Desserts

Cheesecake

New York Style Cheese Cake,
topped with Fresh Berries & Garnished
with Coulis 6.00

Ask your server about our weekly flavored
Cheesecake 8.00

Crème Brulee

A Traditional French Custard
with Crisp Caramel Shell 5.00
Ask your server about our weekly flavored
crème brulee 7.00

Brownie

Served with Ice Cream 5.00

Carrot Cake

Toasted Coconut with Cream Cheese Icing 8.00

Gluten-free Torte

Served with chocolate & caramel sauce,
garnished with fresh fruit & whipped topping 5.00

Specialty Coffee

Irish Cream Coffee	6
Brazilian Coffee	6
Velvet Rose Coffee	6

Beverages

Coffee	2
Tea	2
Milk	2
Soft Drinks	2
S. Pellegrino Water 250ml	3
S. Pellegrino Water 750ml	6

GLUTEN free Ask your server about
our gluten free options

Brunch Menu

Nutella Stuffed French toast

Three layered French toast with Nutella, bananas, strawberries,
garnished with one scoop of ice cream and served with your
choice of bacon, sausage or bologna 12.00

Eggs Florentine

Two eggs poached, topped with hollandaise, diced tomatoes,
chopped bacon, green onions on a English muffin with spinach
and served with home fries 14.00

Lobster Omelet

Three egg omelet with sautéed asparagus, lobster and
cheddar served with home fries and your choice of white or
whole wheat toasts 18.00

Smoked Salmon Omelet

Two egg omelet with smoked salmon, capers and minced
red onion served with home fries and your choice of white or
whole wheat toast 16.50

Belgian Waffle

Vanilla custard, whip topping, strawberry sauce served with
home fries and your choice of bacon, sausage or bologna 12.00

Meat Lovers Omelet

Three egg omelet with bacon, sausage, bologna served with home
fries and your choice of white or whole wheat toast 12.00

Vegetarian Omelet

Three eggs with veggie mix (peppers, mushrooms, onions and
asparagus) served with home fries and your choice of white or
whole wheat toast 11.00

Traditional Breakfast

Two eggs, your choice of bacon, sausage or bologna served with
home fries and your choice of white or whole wheat toast 10.00

Wharf Breakfast

Three eggs, three sausages, three bacon and three bologna
served with home fries and your choice of white or
whole wheat toast 15.00

Beans and Bannock

Homemade baked beans and bannock 7.00

Eggs Benedict

Two eggs poached with your choice of bacon, sausage or bologna
served on bannock and topped with hollandaise sauce 12.00

Smoked Salmon or Lobster Benedict 15.75

**All Breakfast include tea, coffee, fresh fruit and
homemade baked beans**

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tripadvisor.ca



Thank You Oberon Press!
For making us one of the top places
of where to eat in Canada!
For 2019
Seven Years in a row

**Reservations
Recommended
506-449-0100**

**Open 7 Days a week with
Sunday to Saturday**

Lunch 11:00 a.m. - 4:00 p.m.

Dinner 4:00 p.m. - 9:00 p.m.

**Saturday & Sunday
Brunch 9:30 a.m.-2:00 p.m.**

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WOLASTOQ WHARF
Fine Dining Seafood Restaurant

Appetizers

House Salad

Fresh green with cherry tomatoes, red onions, cucumbers, carrots, parsnip chips with your choice of creamy avocado ranch or balsamic dressing

Small 7.00 Large 13.00

Caesar Salad

Fresh romaine lettuce with house made dressing, croutons, bacon bits, parmesan cheese, garnished with a lemon wedge and parmesan chip

Small 7.00 Large 13.00

Shrimp Rolls

Shrimp and cilantro in a spring roll wrap served with sweet and spicy sauce 13.00

Blueberry Spinach Salad

Baby Spinach tossed in a house made honey balsamic dressing with blueberries, candy pecans, grilled pear and feta cheese 7.00

Coconut Shrimp with Mango Dip

6 Shrimp hand breaded with shredded coconut served with house made mango dip 14.00

Parmesan Crusted Or Bacon Wrapped Scallops

6 broiled scallops in a parmesan crust or bacon wrapped served with smoked chili remoulade 17.00

Roasted Red Pepper Dip

A mixture of four cheese blend with roasted red peppers, served with Naan Bread and Tortilla chips 16.00

Calamari

Seasoned floured calamari served with fried banana peppers, cucumber dill and marinara sauce 12.00

Mussels

1lb of fresh Atlantic mussels made one of 3 ways; 16.00

- Picarons with bacon
- Creamy Garlic and leek sauce
- Spicy tomato and chorizo sauce

Bruschetta

Seasoned cherry tomato and herb mix bruschetta with crostinis and whipped feta 9.00

Fish Tacos

Three 4 oz seasoned broiled haddock served with Asian slaw, corn salsa and three grilled tortilla shells 14.00

Seafood Chowder

A selection of seafood in traditional New England style chowder

Small 9.00 Large 16.00

Add chicken or shrimp to any salad 5

Add salmon or scallops to any salad 8

Dinner

Lobster

Whole Atlantic Lobster served with fingerling potatoes and vegetable of the day (seasonal pricing)

Pan Fried Haddock

Haddock fillet pan fired until golden brown served with caramelized carrots and fingerling potatoes 26.00

Seafood Risotto

A nice variety of seafood including shrimp, scallops, lobster and served with our creamy leek risotto 33.00

Seafood Fettuccine

A nice variety of seafood including shrimp, scallops, lobster, and mussels served in a creamy fettuccine sauce with sautéed peppers, onions on fettuccine noodles 36.00

Pan Seared Halibut

Pan seared halibut with a blueberry basil fruit salsa, parmesan mashed potatoes and grilled asparagus 37.00

Sesame Seared Tuna

6oz sesame seared tuna served with a honey mustard house blend salad, ribbon cucumbers, avocados, ribbon carrots, cherry tomatoes, black olives, feta cheese and topped with garlic herb potato sticks 26.00

Bacon Wrapped Scallop Carbonara

Sautéed shallots, bacon, asparagus, mushrooms and scallops in a garlic cream sauce served with linguine noodles topped with 3 bacon wrapped diver scallops 36.00



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Dinner

10 oz Striploin

Grilled 10 oz striploin served with a truffle mushroom pimi, herb & garlic mashed potatoes, vegetable of the day and topped with beer battered onion rings 38.00

Surf & Turf

Grilled 10 oz ribeye with herb butter, 3 coconut shrimp, 3 bacon wrapped scallops, lobster tail, 2 oz of fried clams served with herb fingerling potatoes and vegetable of the day 49.50

Chicken Supreme

Hand batter fried chicken supreme served with fingerling parmesan potatoes, vegetable of the day and topped with our marina sauce 26.00

Lobster Risotto

Creamy garlic risotto with sautéed leek and garnished with a lobster tail 36.00

Stuffed Haddock with Lobster

A haddock filled stuffed with lobster, asparagus, peppers with parmesan mashed potatoes, vegetable of the day and topped with a creamy mushroom sauce 33.00

Pork Chop

6 oz grilled pork chop stuffed with apple, spinach and brie served with mashed potatoes, vegetables of the day and topped with a raspberry chipotle sauce 24.00

Maple Glazed Salmon

8 oz pan seared salmon with Maple Glaze served with fingerling potatoes, vegetable of the day and topped with Mango Chutney 25.00

** Substitute any potato or rice side for Soup \$3, House Salad \$3, or Chowder \$4**

Lunch

Salmon Salad

Salmon served on a bed of fresh greens with cherry tomato, red onion, feta, candied pecans and balsamic dressing 18.00

Seafood Fettuccine

A variety of seafood including shrimp, scallops, lobster and mussels in a cream sauce with peppers and onions served on fettuccine noodles 22.00

Maple Curry Penne

Sautéed chicken, peppers, onions in a creamy maple curry sauce tossed with penne noodles 16.00

Chicken Fettuccine

Sautéed peppers, onions, mushrooms, spinach in a truffle white cream sauce tossed with fettuccine noodles 14.00

Jambalaya

Chicken, shrimp and chorizo sausage sautéed with peppers, red onion and served in a tangy tomato sauce on linguine 16.00

Whole Clams

4 oz battered clams and fries 20.00

Quesadilla and Caesar Salad

Chicken - 14.00, Seafood - 17.00
Grilled tortilla filled with sautéed peppers, onions and your choice of chicken or seafood (scallops/lobster/shrimp)

Lobster Roll

Parmesan crusted roll filled with Atlantic lobster, romaine with white truffle aioli and served with fries 19.50

BBQ Chicken Nachos

Sautéed peppers, chicken, bacon topped with feta, pickles, cheese and bbq sauce served on corn tortilla chips 16.00

Stir fry

Sautéed peppers, Bok Choy, onions, mushrooms, carrots and broccoli in a maple soy sauce Veggie 12.00 - Chicken 16.00

Lobster Mac and Cheese

Lobster, penne noodles and cheese baked until golden brown 22.00

Seafood Platter

Fried Clams, scallops, shrimp and battered haddock served with fries 24.00

Lobster Club

Chunks of lobster, lettuce, tomato, bacon, avocado slices, smoked Gouda cheese and mayo served with sweet potato fries 23.50

Clubhouse Sandwich

Pan seared chicken, bacon, cheddar cheese, fresh greens, tomato, and crispy onions topped with garlic aioli served on a 12 grain Ciabatta with fries 14.00

Chicken and Chorizo Penne

Sautéed peppers, onions, chorizo, chicken in a creamy rosa sauce served on penne noodles 16.00

Beer Battered Fish and Chips

1pc 10.00 or 2pc 16.00