



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

Stuffed French toast

Three layers of French toast with macerated berries, served with
your choice of bacon, sausage or bologna 12.00

Eggs Florentine

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

Lobster Omelet

Three egg omelet with sautéed asparagus, lobster and ched-
dar, served with home fries and your choice of white or
whole wheat toast 18.00

Smoked Salmon Omelet

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

Belgian Waffle

Vanilla custard, whipped topping and 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 and 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

Carrot Cake Pancakes with a Cream Cheese Drizzle

Served with home fries and your choice of bacon, sausage or
bologna 12.00

Wharf Breakfast

Three eggs, three sausages, three slices of bacon and three pieces of
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 and homemade baked beans
Substitute toast for bannock for additional charges of \$1.50



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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,
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.

New Menu-December 2019

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WOLASTOQ WHARF

Fine Dining Seafood Restaurant

Appetizers

Oysters

5 oysters served "au naturel" 15.00

Mussels

2 lbs of fresh mussels made one of three ways: 16.00

- Picarons and bacon

- Cream Garlic and Leek sauce

- Maple Curry with sautéed peppers and onions

Bacon Wrapped Scallops

9 Scallops wrapped in bacon served with a roasted red pepper sauce and a warm bacon cream sauce 21.00

Shrimp Rolls

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

Baked Crab Dip

A mixture of sharp cheddar, cream cheese and crab served with grilled naan bread 17.00

Shrimp Wontons

6 wontons stuffed with shrimp served with a sweet chili sauce 14.00

Calamari

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

Truffle Seasoned Fries \$6 Parmesan Fries \$6

Soups and Salads

Caesar Salad

Fresh romaine lettuce with house made dressing, croutons, bacon, and parmesan cheese, garnished with a lemon wedge and parmesan chip
regular 7.00 large 13.00

Spinach Salad

Baby spinach tossed with bacon bits, croutons, mushrooms, egg, red onion, mozzarella cheese and warm bacon dressing
regular 7.00 large 13.00

House Salad

Fresh greens, cherry tomatoes, red onions, cucumbers, carrots and parsnip chips with your choice of creamy avocado ranch or balsamic dressing
regular 7.00 large 13.00

Salmon Salad

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

Seafood Chowder

A selection of seafood in a traditional maritime style chowder
regular 9.00 large 16.00

Seafood Stew with Roasted Garlic Bannock

Traditional seafood stew with shrimp, scallops, mussels and haddock 16.00

Enhance any menu item with the following add ons: Lobster tail 10.00, Shrimp Skewer 7.00, Scallop Skewer 7.00

3 Oysters 9.00, Side of mussels your way 8.00

Dinner

Lobster

Whole Atlantic lobster served with fingerling potatoes and vegetable of the day
Seasonal pricing

Pan Fried Haddock

Haddock Fillet pan fried until golden brown served with caramelized carrots and fingerling potatoes
26.00

Seafood Risotto

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

Seafood Fettuccine

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

Bacon Wrapped Scallop Carbonara

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

Chicken Supreme

Fried chicken stuffed with feta, bacon sundried tomatoes, served with a creamy garlic vegetable risotto 26.00

Stuffed Chicken

Stuffed chicken with feta, bacon and sundried tomatoes served with a bacon and shallot cream on a vegetable risotto 26.00

Apple Cider Glazed Pork Chop

6 oz grilled pork chop with apple cider glaze served with parmesan fingerling potatoes and vegetables of the day 22.00

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Dinner

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

10 oz Striploin

Grilled 10 oz striploin served with a truffle mushroom demi, herb mashed potatoes and vegetable of the day 38.00

Surf And Turf

Grilled 10 oz ribeye with herb butter, shrimp skewer, bacon wrapped scallop skewer, lobster tail, clams, vegetable of the day and your choice of side 49.50

Stuffed Haddock With Lobster

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

Halibut

Pan seared Halibut topped with sundried tomato and roasted red pepper sauce served with broccoli, asparagus and roasted fingerling potatoes 37.00

Sesame Seared Tuna

Sesame seared tuna served with a cucumber Asian salad on rice noodles with carrots, ginger, mint, peppers and topped peanuts 26.00

Broiled Dill Parmesan Haddock

Broiled haddock with a dill parmesan butter, served with rice and vegetable of the day 26.00

Enhance any menu item with the following add ons:
Lobster tail 10.00, Shrimp Skewer 7.00, Scallop Skewer 7.00, 3 Oysters 9.00, Side of mussels your way 8.00
Truffle fries 6.00, Parmesan fries 6.00

** Substitute any potato or rice side for Soup \$3, House Salad \$3, or Chowder \$6**

Lunch

Lunch Entrées

Served with your choice of fries, salad or soup. Upgrade to sweet potato fries 4.00, parmesan fries 4.00, truffle seasoned fries 4.00 or chowder 5.00

Excluding Pasta's

Whole Clams

4 oz battered clams served with your choice of fries, salad or soup 20.00

Lobster Roll

Warm parmesan crusted roll filled with Atlantic lobster, romaine with truffle aioli 19.50

Quesadilla

Chicken - 14.00 Seafood - 17.00

Grilled tortilla filled with sautéed peppers, onions and your choice of chicken or seafood with scallops, lobster and shrimp

Beer Battered Fish and Chips

1pc 10.00 or 2pc 16.00

Clubhouse Sandwich

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

Buffalo Chicken Ranch Wrap

Hand breaded chicken tenders tossed in a buffalo sauce, mixed greens, onions, cheddar cheese and ranch dressing 16.00

Breaded Chicken Burger

Breaded chicken breast on garlic toasted French bread with roasted red pepper mayo, havarti cheese, tomatoes, mixed greens and onions 14.00

Atlantic Smoked Salmon Sandwich

4 oz thinly sliced smoked salmon with whipped cream cheese, capers and green onions, served on served on a 12 grain Ciabatta 16.50

Pastas

Pad Thai

Your choice of chicken or shrimp with sautéed carrots, bean sprouts, peppers, egg, topped with peanuts and green onion on rice noodles 16.00

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, broccoli, in a creamy maple curry sauce tossed with penne noodles 16.00

Tuscan Shrimp, Scallop and Mussel Linguine

Sautéed sundried tomatoes, garlic, spinach, shrimp and mussels tossed in a creamy sauce 19.00

Jambalaya

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

Chicken Stir fry

Sautéed peppers, onions, mushrooms, carrots and broccoli in a maple soy sauce served with your choice of rice noodle or rice 16.00

BBQ Chicken Nachos

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