

# Explore Our Menu

## Lunch Menu

### Starters(GF)

- Chicken wings 1LB  
Chefs special ginger tamarind wings-\$14  
BBQ Chicken wings-\$13  
Homemade Nashville Hot BBQ sauce-\$14  
Salt and pepper wings\$13  
Teriyaki-\$14
- Lobster Springrolls-\$17  
Home made spring rolls served with sweet chilli dip and Asian slaw
- Vegetable springrolls(Vegan)-\$12  
Jumbo vegetable spring-rolls served with sweet chilli dip and Asian slaw
- Mussels (1LB) with Garlic cheese Baguette-GF  
White wine, Garlic, Lemon, Butter-\$14  
Thai curry-\$14
- Aloo tiki chat(Vegetarian)-\$13  
spicy, tangy and super delicious snack of crispy fried potato patties topped with chutneys,  
Yogurt and chat masala
- Cavendish Oysters 6/12 Pcs(GF)  
Chilled oysters on ice Served with moonshine mignonette, Tamarind shallot crush, Lemon Wedges 6Pcs-\$18/12Pcs-\$34  
Baked oysters with creole seasoning, Parmesan and dash of lime 6Pcs-\$21/12Pcs-\$38

### Salads(GF)

- Caesar Salad with Baby romaine lettuce, Homemade Caesar dressing, Garlic croutons, Capers, Parmesan-\$13  
Add Arabic grilled Chicken breast-\$5  
Add 2ozShrimps-\$6  
Add 2oz Lobster meat-\$12
- Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado,  
Raspberry vinaigrette(GF, Vegan)-\$12
- Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette(GF/Vegetarian)-\$12

### Soups- Served with Garlic cheese Baguette

- Island seafood chowder -Fresh Haddock, Salmon, Scallops, Mussels  
Bowl-\$16

Cup-\$10  
Add 2 Oz Lobster meat-\$12

- Tom Kha Gai -Light Thai style chicken, Mushroom and coconut soup with Thai herbs and flavourings)(GF)

Bowl-\$14  
Cup-\$8

- Pumkin Carrot and ginger soup-(GF/Vegan)

Bowl-\$14  
Cup-\$8  
Add 2 Oz Lobster meat-\$12

### **Cavendish special**

- Lobster roll-Served with Asian slaw and cavendish fries-\$26
- Fish n Chips-Grilled locally available fish, Cavendish fries, Served with Asian slaw-\$22

### **Cavendish special Poutines (GF Available)**

- Classic-Cavendish coated fries, Cheese curd, Gravy, Green onion-\$9
- Butter chicken-Cavendish coated fries, Chicken, Butter chicken gravy, Onion, Tomato Cucumber, Yogurt-\$12
- Paneer butter masala fries-Cavendish coated fries, Paneer butter masala, Onion, Tomato Cucumber, Yogurt-\$11
- Shawarma fries-Cavendish coated fries, Lebanese style grilled chicken, Vegetables, Feta cheese, Garlic sauce-\$12
- Smoked brisket poutine-Cavendish fries, home style smoked brisket, Cheese curd, Mushroom, Onion, Red wine Jus, Fresh chives-\$16
- Seafood Chowder poutine- \$16

### **Burgers Served with cavendish fries and crunchy Asian slaw**

- Arabic chicken burger in charcoal bun- Grilled chicken breast, Cheddar, Tomato, Iceberg, Garlic mayo, Lebanese pickled veg-\$22
- Island chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg-\$22

### **Wraps and sandwiches Served with cavendish fries and crunchy Asian slaw**

- Chicken tikka wrap-\$21
- Paneer tikka wrap-\$20
- Shawarma chicken wrap-\$22
- Vegan falafel wrap-\$20
- PEI Smoked beef brisket sandwich in ciabatta with mustard mayo, caramelised mushrooms and onion, Sliced tomato and cheddar slice-\$22

### **Signature Dishes**

- Duo of Beef-Beef petit fillet, Braised beef croquettes, Truffle scented PEI potato, Asparagus Tip, Mixed exotic mushrooms, Sweet peppers, Madeira Jus-\$38
- Crab meat and Shrimps linguini- cherry tomato, Asparagus, Semidried Tomato, White wine, Garlic, Extra virgin olive oil Served with Garlic cheese toast(GF Available on request)-\$32

- Mushroom ravioli, Butternut squash, Asparagus, Arugula salad, Balsamic glaze, Parmesan shavings, Served with Garlic cheese toast-\$28
- Lebanese style grilled chicken Breast, Cauliflower rice with fennel, pumpkin, Garlic mayo, Lebanese pickle(GF/DF)-\$29

### Curry world

- Lamb Korma-Mild spicy boneless lamb curry served with Paratha, Rice, Pickle, Raita, Papad-\$24
- Shrimp mango curry-Tiger prawns and green mango stewed in mild spicy coconut gravy served with Paratha, Rice, Pickle, Raita, Papad -\$24
- Butter chicken- Tandoori marinated baked chicken simmered in buttery and creamy tomato gravy served with Paratha, Rice, Pickle, Raita, Papad -\$22
- Paneer butter masala-Rich and creamy paneer curry with spices, onion, cashews tomato and butter served with Paratha, Rice, Pickle, Raita, Papad -\$22
- Vegan Tofu and vegetable curry in mild spicy coconut gravy served with Paratha, Rice, Pickle, Papad-\$22

### Sides

- Mash potato-\$5
- Cavendish fries-\$3
- Truffle mash-\$6
- Onion rings-\$5
- Steamed veg-\$5

### Desserts

- Carrot Cake(Vegan,GF)-\$11
- Creme brûlée cheese cake-\$10
- Mango tender coconut pudding(Contains nuts, Vegan, GF)-\$12
- Island lemon tartlets with seasonal fresh fruits and Macaroons-\$10

## Dinner Menu

### Island chef at the Pier

#### Starters(GF)

- Chicken wings 1LB  
Chefs special ginger tamarind wings -\$14  
BBQ Chicken wings-\$13  
Homemade Nashville Hot BBQ sauce--\$14  
Salt and pepper wings-\$13  
Teriyaki-\$14
- Lobster Springrolls-\$17  
Home madejumbo lobster spring rolls served with sweet chilli dip and Asian slaw
- Vegetable springrolls(Vegan)-\$12  
Jumbo vegetable spring-rolls served with sweet chilli dip and Asian slaw
- Mussels (1LB) with Garlic Cheese Baguette -GF

White wine, Garlic, Lemon, Butter-\$14  
Thai curry, Cilantro, Kaffir lime-\$14

- Aloo tiki chat (Vegetarian)-\$13  
spicy, tangy and super delicious snack of crispy fried potato patties topped with chutneys, Yogurt and chat masala

- Cavendish Oysters 6/12 Pcs (GF)-  
Chilled oysters on ice Served with moonshine mignonette, Tamarind shallot crush, Lemon Wedges 6Pcs-\$18/12Pcs-\$34  
Baked oysters with creole seasoning, Parmesan and dash of lime 6Pcs-\$21/12Pcs-\$38

#### **Salads (GF)**

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Add Arabic grilled Chicken breast-\$5  
Add 2oz Shrimps-\$6  
Add 2 Oz Lobster meat-\$12

- Healthy quinoa salad with bell pepper, Chick peas, Red Onion, Spinach, Arugula, Black beans, Avocado, Raspberry vinaigrette (GF, Vegan)-\$12

- Watermelon, Feta, Cherry tomato, Bell pepper, Black olives with cilantro lemon vinaigrette (GF/Vegetarian)-\$12

#### **Soups- Served with Garlic cheese Baguette**

- Island seafood chowder -Fresh Haddock, Salmon, Scallops, Mussels  
Bowl-\$16  
Cup-\$10  
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- Tom Kha Gai -Light Thai style chicken, Mushroom and coconut soup with Thai herbs and flavourings (GF)  
Bowl-\$14  
Cup-\$8

- Pumpkin Carrot and ginger soup-(GF/Vegan)  
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Cup-\$8  
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#### **Burgers Served with cavendish fries and crunchy Asian slaw**

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- Arabic chicken burger in charcoal bun- Grilled chicken breast, Cheddar, Tomato, Iceberg, Garlic mayo, Lebanese pickled veg (GF Available)-\$22
- Island chef burger- Beef and chorizo burger with caramelised mushrooms and onion, BBQ mayo, Dill pickle, Cheddar, Iceberg(GF Available)-\$22
- Vegan Burger- Potato and chickpea Patty, Vegan aioli, Lettuce, Tomato, Pickles (GF Available)-\$20

**Classic grill (GF)** (Grills are served with Chefs special warm arugula, spinach, asparagus and vegetable salad, Choice of fries, onion rings or mash potato and the best combination of sauces.

- Tenderloin 8oz/6oz
- Rib eye 10oz-\$44
- Atlantic salmon-\$35
- Grilled lobster-Seasonal

- Tuna steak 6oz-\$28
- Surf and turf-4Oz Beef petit fillet, Grilled seasonal PEI fish fillet, and Tiger shrimps-\$38

### Signature Dishes

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- Crab meat and Shrimps linguini- cherry tomato, Asparagus, Semidried Tomato, White wine, Garlic, Extra virgin olive oil Served with Garlic cheese toast (GF Available on request)-\$32
- Mushroom ravioli, Butternut squash, Asparagus, Arugula salad, Balsamic glaze, Parmesan shavings, Served with Garlic cheese toast(Veg)-\$28
- Lebanese style grilled chicken breast, Cauliflower rice with fennel, pumpkin, Garlic mayo, Lebanese pickle(GF)-\$29

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### Sides

- Mash potato-\$5
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- Truffle mash-\$6
- Onion rings-\$5
- Steamed veg-\$5

### Desserts

- Carrot Cake(Vegan,GF)-\$11
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- Mango tender coconut pudding(Contains nuts, Vegan, GF)-\$12
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Coffee/Tea/Masala tea/Island ice wine/Cognac