

# LUNCH & DINNER

From 11am till 8pm



**567 Main St., Mahone Bay, Nova Scotia**

## MENU

**902.531.2600**

### **The Avocado Slammer** CA\$16½

An egg omelette, tomato, bacon, cheddar, avocado, and Sriracha mayo on a croissant. Served with hand-cut fries.

### **Spinach Salad** CA\$13¾

Baby spinach tossed in our house made dressing with bacon, tomato, red onion, cranberries and egg topped with parm. Served with a slice of bread.

### **The Dockside Burger** CA\$18¾

A juicy ground beef and pork patty topped with bacon, cheddar, arugula, tomato, red onion, pickle, and your choice of mayo. Served with hand-cut fries.

### **The Ship Poutine** CA\$16½

Homemade clam chowder with bacon over our hand-cut fries with cheese curds and topped with parm.

### **Scallop Skewer** CA\$23¾

Bacon wrapped and drizzled with Nova Scotia maple syrup. Served with hand-cut fries and coleslaw.

### **Fish Tacos** CA\$17½

Two tacos with coleslaw, arugula, and chipotle mayo. Served with hand-cut fries.

### **Lobster & Chorizo Poutine** CA\$23½

Local lobster, chorizo, green onion, cheese curds topped with a creamy cheddar cheese sauce over hand-cut fries.

### **Lobster Croissantwich** CA\$25¼

Fresh lobster salad and arugula on a croissant. Served with hand-cut fries.

### **Crispy Chicken Burger** CA\$17¾

Chicken tenders on a fresh bun with tomato, arugula, and your choice of mayo. Served with hand-cut fries.

### **Pulled Pork Poutine** CA\$16½

Our classic poutine topped with pulled pork, jalapeños, pickled red onion, parm, and crispy onions.

### **Pulled Pork Mac** CA\$18¾

Mac and cheese topped with pulled pork, jalapeños, parm, panko, and crispy onions.

### **Upgrade Fries** CA\$4

To a Classic Poutine, Salad or Spinach Salad

### **Choice of Mayo** CA\$¾

Sriracha, chipotle, garlic, curry or regular

### **Side of Gravy** CA\$1¾

### **OMC Signature Soup** CA\$9½

Our Chef creates soup using local seasonal produce. Served with bread. Also a cup size available for \$7.50

### **Brie Grilled Cheese** CA\$16½

Lots of brie, bacon, red onion jam and apple. Served with hand-cut fries.

### **Brussel Sprout Tacos** CA\$15¾

Two tacos with deep fried Brussel sprouts, avocado, pepitas, pickled red onion, and jalapeños with a Sriracha mayo. Served with hand-cut fries

### **Fish & Chips** CA\$18¾

Fresh and local. Choice of Haddock or Cod. Beer battered and deep fried. Served with hand-cut fries, tartar and coleslaw.

### **Haddock or Cod Fish Burger** CA\$17¾

Beer battered fish fillet on a bun with tartar, mayo, tomato, and arugula. Served with hand-cut fries and coleslaw.

### **Seafood Chowder** CA\$25½

Lobster, mussels, haddock, cod, potatoes, carrots, and onions topped with a seared scallop. Served with bread.

### **Mussels** CA\$15¾

Mussels sautéed in butter, parsley, garlic and white wine. Served with bread.

### **Lobster and Shrimp Mac** CA\$24½

Lobster and shrimp in a super cheesy sauce with a dash of heat, topped with panko.

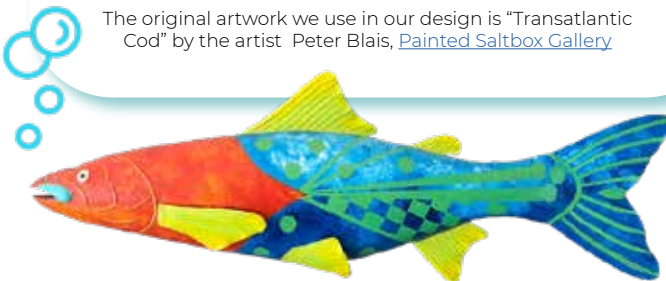
### **OMC Classic Poutine** CA\$12¾

Hand-cut fries smothered in gravy and topped with fresh cheese curds.

### **Pulled Pork Tacos** CA\$17½

Two pulled pork tacos with coleslaw, jalapeños, pickled red onion, arugula, chipotle mayo, and crispy onions.

The original artwork we use in our design is "Transatlantic Cod" by the artist Peter Blais, [Painted Saltbox Gallery](#)



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*As we prepare everything to order, most items can be adapted to dietary restrictions. Please notify your server.*

## MENU



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### SOFT DRINKS

Pepsi, Diet Pepsi, Ginger Ale, 7UP, Cream Soda, Rootbeer, Orange Crush, Ice-Tea, Lemonade. **\$3¼**

Sparkling Water (500 ml). **\$3¾**

### HOT DRINKS

Quest Coffee - local roast (regular or decaf). **\$3¼**  
Pot of tea (various flavors).

### DESSERTS

Ask your server for details. **\$7¾**

### KIDS MENU

Under 12. **\$8½**

#### Mac & Cheese

Our own super-creamy macaroni and cheddar.

#### Chicken Tenders

Crispy chicken tenders. Served with hand-cut fries.

#### Grilled Cheese

Classic cheddar grilled cheese. Served with hand-cut fries.

#### Fish Fritters

Pieces of haddock or cod. Served with hand-cut fries, tartar and coleslaw.

### LOCAL BEER

Can, 16 oz **\$8½**

- **Garrison Brewing Co.** (Halifax)
- Hoppy Boy, IPA
- **Propeller Brewing Co.** (Halifax)
- Pilsener, Bohemian Style
- **Big Spruce Brewing** (Cape Breton)
- Kitchen Party, Pale Ale
- Cereal Killer, Oatmeal Stout
- The Silver Tart, Sour Raspberry
- Wheat Ale
- **Nine Locks Brewing Co.** (Dartmouth)
- Dirty Blonde, NA style Weizen
- Watermelon Blonde, NA style Weizen

### DRAFT BEER

16 oz. **\$8**

- Fine Company Red IPA
- Blue Moon
- Newfoundland Black Horse
- Coors Light

### CIDER

On tap, 16 oz. **\$8½**

- Bulwark Craft Cider (Nova Scotia)
- Original or Blush.

### RED WINE

6 oz glass / 1/2 litre **\$8½ / \$22**

- Smoky Bay Cabernet Sauvignon
- Wallaroo Trail Shiraz
- Jackson-Triggs Merlot

### WHITE WINE

6 oz glass / 1/2 litre **\$8½ / \$22**

- Smoky Bay Pinot Grigio
- Wallaroo Trail Chardonnay
- Jackson Triggs Sauvignon Blanc

### COCKTAILS

11/2 oz. **\$9¼**

- Bloody Caesar
- Dark & Stormy
- Elder Flower Lemonade
- Elder Flower G&T

### MIXED DRINKS

1 oz. **\$6½**

- Captain Morgan White/Dark Rum
- Bombay Sapphire Gin
- Iceberg Vodka
- Forty Creek Whisky
- Jose Cuervo Tequila



Jeff Lemmon is a watercolor artist from Ontario. He married an Ernst descendant and loves to spend time in Mahone Bay documenting the charm of a fishing village and its heritage buildings. [lemmontreedesign.com](http://lemmontreedesign.com)