

FUNDY

Restaurant

"on the water"

We live it... You'll love it!

Photo credit Tourism Nova Scotia and James Goode

STARTERS



APPETIZERS

FUNDY SEAFOOD SAMPLER

bacon wrapped scallops, haddie bits, fried clams & jumbo shrimp sauteed in garlic butter



\$24.00

BACON WRAPPED SCALLOPS (3 pcs)

a taste of our famous Digby scallops, served with our homemade tartar sauce



\$16.00

STEAMED MUSSELS (1 lb)

mussels steamed in a wine & garlic cream sauce, served with garlic bread



\$18.00

JUMBO SHRIMP (5 pcs)

warm shrimp served with a corn & cucumber salsa and cocktail sauce



\$16.00

BRUSCHETTA (3 pcs)

tomato, garlic, onion, parmesan, & basil pesto on toasted garlic crustini, with a balsamic reduction

\$13.00

DEEP FRIED WONTONS (7 pcs)

your choice of cheese or meat, served with sweet chili sauce

\$11.50

CHOWDERS

SEAFOOD CHOWDER

scallops, smoked salmon, baby clams & haddock, in our traditional creamy chowder base

\$22.00

SCALLOP & SMOKED SALMON CHOWDER

scallops & locally smoked salmon in our traditional creamy chowder base

\$20.00

SOUP

ask your server for today's selection

\$12.00

SALADS

WARM SPINACH SALAD

warm baby spinach, sauteed mushrooms, almonds, bacon & goat cheese served with balsamic maple vinaigrette



\$19.00

CAESAR SALAD

crisp romaine, homemade croutons, bacon bits and parmesan cheese, tossed in a creamy caesar dressing

\$17.00

CRANAPPLE PECAN SALAD

baby spinach with dried cranberries, fresh apple slices & pecans topped with goat cheese & homemade orange poppyseed dressing



\$18.00

CHEF'S CHOICE SALAD

chef's choice of today's fresh greens and vegetables with your choice of dressing



\$16.00

"Add to your salad"

Chicken or Shrimp \$9, Scallops \$12, Lobster Claw \$15



= GLUTEN FREE OPTIONS AVAILABLE AT \$1.00 EXTRA PER ITEM
PLEASE CHECK WITH YOUR SERVER

**Prices do not include tax or gratuity
For Groups of 10 or more - 18% gratuity will apply**

ENTREES

OUR FAMOUS DIGBY SCALLOPS

the pride of our fleet - seared in garlic butter to a golden brown

GF

Seasonally priced

STEAMED LOBSTER

a perennial favorite - you choose a lobster from our tank & we'll steam it just so & serve it with lemon & butter

GF

Seasonally priced

BAKED LOBSTER & SCALLOPS (Our Specialty)

1 ¼ lb lobster fresh from our tank, split & filled with scallops, sprinkled with bread crumbs & butter

GF

Seasonally priced

PANKO CRUSTED HADDOCK

lemon pepper dusted filet of haddock, grilled in a panko crust

GF

\$27.00

MAPLE GLAZED SALMON

oven roasted Atlantic salmon finished with caramelized maple glaze

GF

\$29.00

CHICKEN SUPREME

roasted chicken breast served with pineapple curry sauce

GF

\$27.00

BAKED HADDOCK

fresh haddock filet wrapped in phyllo pastry, baked to a golden brown, and topped with sweet peppers & creamy garlic dill sauce

GF

\$26.00

AAA STRIPLIN

10 oz. Striploin grilled to your liking

Add Mushrooms & Onions \$3 each, Scallops \$12, Lobster Claw \$15

GF

\$38.00

Entrees served with potato, vegetable of the day & fresh baked bread

PASTA

SCALLOP & SHRIMP FETTUCCINE

seared scallops, grilled shrimp & fettuccine tossed in your choice of alfredo or creamy pesto sauce

GF

\$30.00

SEAFOOD LASAGNA

a taste of haddock, clams, scallops & salmon blended in a white cream dill sauce served with a caesar salad

GF

\$28.00

LOBSTER MAC & CHEESE

fresh local lobster meat and penne blended in our own creamy three cheese sauce served with a caesar salad

GF

\$32.00

CHICKEN PENNE

chicken breast, sauteed mushrooms & penne tossed in alfredo sauce

GF

\$27.00

VEGETARIAN PASTA

fresh vegetables & penne tossed in a sun-dried tomato pesto & topped with feta cheese

GF

\$25.00

SHRIMP & SCALLOP STIR FRY

grilled shrimp & scallops with our fresh vegetable medley, stir-fried & tossed in our house sauce, served with rice pilaf

GF

\$34.00

SCALLOP & MUSHROOM RISOTTO

grilled scallops served with arborio rice and sauteed mushrooms with our creamy parmesan sauce

GF

\$32.00

Pasta dishes served with garlic bread

GF

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Our Famous Digby SCALLOPS



Maple Glazed SALMON



Baked HADDOCK



Scallop & Shrimp FETTUCCINE



Lobster MAC & CHEESE

ENTREES



SCALLOP & CLAM COMBO

our famous Digby scallops & fresh local clams, deep fried to a golden brown

\$37.00

FISH & SCALLOP COMBO

our fresh haddock & Digby scallops, deep fried to a golden brown

\$30.00

FISH & CLAM COMBO

fresh local clams & haddock, deep fried to a golden brown

\$29.00

FUNDY FISH & CHIPS

2 filet of haddock in a light English style batter & deep fried to a golden brown

\$23.00

Extra piece \$7

CLAMS & CHIPS

fresh from the shores of our bay with lemon & homemade tartar sauce

\$27.00

CAPTAIN SEABURGER

a crispy filet of haddock, browned & served on a toasted bun, garnished with crisp lettuce & our homemade tartar sauce

\$19.00

Add cheese \$3

FUNDY BURGER

a lean 100% beef burger with crisp lettuce, onion, tomato & pickle

\$16.00

Add cheese, bacon or mushrooms \$3 each

CHICKEN FINGERS

4 seasoned chicken fingers served with honey garlic sauce

\$18.00

BABY BACK RIBS

tender pork ribs smothered in BBQ sauce



½ rack \$21.00

full rack \$30.00

WRAPS/SANDWICHES

SCALLOP WRAP

Digby scallops seared in herb garlic butter with baby greens



\$23.00

GRILLED CHICKEN PANINI

grilled chicken breast, seared vegetables, cheese blend and pesto served on ciabatta



\$21.00

CLUBHOUSE

bacon, tomato, turkey, baby greens dressed with mayo & cheese

\$20.00

Above selections served with homemade coleslaw & fries

Substitute sweet potato fries, caesar/garden salad \$5 or onion rings \$6



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PLEASE CHECK WITH YOUR SERVER

The quality of your meal relies on the time taken to prepare it carefully. We thank you for your patience and your patronage.



Steamed
LOBSTER



Chicken
SUPREME

Try our most popular dishes

**FUNDY
COMPLEX**



ask your server for more details



Panko Crusted
HADDOCK



Lobster
ROLL