



Fundy Restaurant

“on the water”

We live it....you'll Love it!

Starters

Fundy Seafood Sampler -

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

\$19

Bacon Wrapped Scallops -

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

\$13

Jumbo Shrimp -

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

\$14

Bruschetta -

tomato, garlic, onion, parmesan & basil on toasted garlic crustini

\$11

Seafood Chowder -

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

\$16

Scallop & Smoked Salmon Chowder -

scallops & locally smoked salmon in our traditional creamy chowder base

\$16

Soup -

ask your server for today's selection

\$9

Salads

Warm Spinach Salad -

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

\$15

Caesar Salad -

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

\$13

Cranapple Pecan Salad -

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

\$14

"Add to your salad"

Chicken - \$7 - Shrimp - \$9 - Scallops - \$11

**Prices do not include tax or gratuity
For Groups of 10 or more - 15% Gratuity will apply**

Fundy Seafood Sampler

Jumbo Shrimp

Scallop & Smoked Salmon Chowder

Warm Spinach Salad

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

May 2022

Entrées

Our Famous Digby Scallops - Seasonally Priced
the pride of our fleet - seared in garlic butter to a golden brown

Steamed Lobster - Seasonally Priced
a perennial favorite - you choose a lobster from our tank & we'll steam it just so & serve it with lemon & butter
~ Add scallops + \$ 11

Baked Lobster & Scallops (Our Specialty) - Seasonally Priced
1 1/4 lb lobster fresh from our tank, split & filled with scallops, sprinkled with bread crumbs & butter

Panko Crusted Haddock - \$ 24
lemon pepper dusted filet of haddock, grilled in a panko crust

Maple Glazed Salmon - \$ 25
oven roasted Atlantic salmon finished with caramelized maple glaze

Chicken Supreme - \$ 23
roasted breast of chicken served with pineapple curry sauce

Baked Haddock - \$ 22
fresh haddock filet wrapped in phyllo pastry, baked to a golden brown, and topped with sweet peppers & creamy garlic dill sauce

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

Ribeye Steak - Dockside's famous 6 oz. Ribeye Steak \$ 19
Add Mushrooms & Onions + \$2 ea. Add scallops +\$11

Baby Back Ribs - tender pork ribs \$18
smothered in BBQ Sauce 1/2 rack \$28
full rack

Scallop & Shrimp Fettucine - \$ 24
seared scallops, grilled shrimp & fettucine tossed in your choice of alfredo or a creamy pesto sauce

Seafood Lasagna - \$ 22
a taste of haddock, clams, scallops & salmon blended in a white cream dill sauce served with a side caesar salad

Chicken Penne - \$ 23
breast of chicken, sautéed mushrooms & penne tossed in alfredo sauce

Vegetarian Pasta - \$ 21
fresh vegetables & penne tossed in a sundried tomato pesto & topped with feta cheese

Pasta dishes served with garlic bread



Entrées

- Fish & Scallop Combo* - \$28
our fresh Haddock & Digby Scallops
- Fish & Clam Combo* - \$22
- Fundy Fish & Chips* - \$18
2 filet of haddock in a light English style batter & deep fried to a golden brown - Extra piece \$6
- Captain Seaburger* - \$15
a crispy filet of haddock, browned & served on a toasted bun. Garnished with crisp lettuce & our homemade tartar sauce. - Add cheese + \$2
- Clams & Chips* - \$23
Fresh from the shores of our Bay - with lemon & homemade tartar sauce
- Fundy Burger* - \$13
a lean 100% beef burger with crisp lettuce, onion, tomato & dill pickle
- Cheese, bacon or mushrooms + \$2 ea
- Chicken Fingers* - \$14
4 seasoned chicken fingers served with honey garlic sauce
Above selections served with homemade coleslaw & fries
Substitute sweet potato fries +\$3.00 or salad +\$4.00
- Wraps / Sandwich* - served with fries
Substitute sweet potato fries +\$3.00 or salad +\$4.00
- Scallop Wrap* - \$18
Digby scallops seared in herb garlic butter with baby greens
- Grilled Chicken Panini* - \$17
grilled chicken breast, seared vegetables, mozzarella and pesto served on ciabatta
- Clubhouse* - \$17
bacon, tomato, turkey & baby greens dressed with mayonnaise & cheese



Desserts ~ ask your server for today's selections.

Beverages 3.25

- | | |
|------------------------------|----------|
| Soft Drinks | Lemonade |
| Coffee/Tea | Iced Tea |
| Milk, Juice or Bottled Water | Perrier |

Prices do not include tax or gratuity

May 2022

Dockside

Restaurant and Bar

Menu



“on the water”

Just for Starters ...

Seafood Sampler - bacon wrapped scallops, haddie bits, fried clams & jumbo shrimp sautéed in garlic butter	\$19
Bacon Wrapped Scallops - a taste of our famous Digby scallops served with homemade tartar sauce	\$13
Garlic Bread - 5 slices of our fresh, buttered garlic bread Add cheese & bacon + \$2 ea.	\$ 9
Seafood Chowder - scallops, smoked salmon, baby clams & haddock in our traditional creamy chowder base	\$15
Scallop & Smoked Salmon Chowder - scallops & locally smoked salmon in our traditional creamy chowder base	\$15
Soup - ask your server for today's selection	\$ 8

Salads ...

Cranapple Pecan Salad - baby spinach with dried cranberries, fresh apple slices & pecans topped with goat cheese & homemade poppyseed dressing	\$14
Caesar Salad - crisp romaine, homemade croutons, bacon bits & parmesan cheese, tossed in a creamy caesar dressing	\$13

"Add to your salad" Chicken \$7 Shrimp \$9 Scallops \$11

Munchies

Ultimate Munchie Basket - a taste of wings, mozza sticks, perogies, onion rings and wedge fries	\$16
Dockside's Famous Chicken Wings - 10 wings breaded in our own secret recipe and served with your choice of sauce	\$ 12
Nachos - smothered with cheese, onions, tomatoes & jalapeno peppers served with salsa & sour cream Add hamburger + \$5 Add chicken + \$7	\$14
Mozza Sticks - 5 deep fried to a golden brown & served with sour cream	\$ 10
Pepperoni - deep fried and served with honey mustard sauce	\$ 8
Poutine - crispy fries smothered with cheese curds & gravy	\$ 9
Bruschetta - crisp baguette topped with tomato, garlic, onion, parmesan & basil	\$ 10
Sweet Potato Fries - served with curry mayo	\$ 8
Onion Rings - deep fried to a golden brown	\$ 8

Prices do not include HST or Gratuity



Main Menu ...

Bay of Fundy Steamed Lobster - you choose a lobster from our tank and we'll steam it just so and serve it with lemon & butter Add scallops +\$11 *Seasonally Priced*

Clams & Chips - fresh from the shores of our Bay - with lemon and homemade tartar sauce \$22

Panko Crusted Haddock - lemon pepper dusted filet, grilled with a panko crust, served with our own tartar sauce \$21

Digby Scallops - the Pride of Our Fleet - seared in garlic butter to a golden brown - *Seasonally Priced*

Fundy Fish & Chips - 2 filet of haddock in a light English style batter deep fried to a golden brown Extra piece + \$6 \$17

Captain Seaburger - a crispy filet of haddock browned & served on a toasted bun with lettuce and our own tartar sauce Add cheese +\$2 \$14

Chicken Fingers - 4 seasoned chicken fingers served with honey garlic sauce \$14

Ribeye Steak - Dockside's famous 6 oz. Ribeye Steak \$18
Add scallops +\$11

Fundy Burger - a lean 100% beef burger with crisp lettuce, onion, tomato & dill pickle Add cheese, bacon or mushrooms +\$2 ea \$12

Baby Back Ribs - tender pork ribs smothered in BBQ Sauce ½ Rack \$17

Full Rack \$27

Baked Haddock - fresh haddock filet wrapped in phyllo pastry, baked to a golden brown & topped with sweet peppers & dill sauce \$ 21

~ Above items served with fries & coleslaw ~

Pasta ...

Scallop & Shrimp Fettucine - seared scallops, grilled shrimp & fettucine tossed in your choice of alfredo sauce or a creamy pesto sauce \$23

Seafood Lasagna - a taste of haddock, clams, scallops & salmon blended in a white cream garlic dill sauce. Served with a side caesar salad. \$22

Chicken Penne - breast of chicken, sautéed mushrooms & penne tossed in alfredo sauce \$22

Vegetarian Pasta - fresh vegetables & penne tossed in sundried tomato pesto & topped with feta cheese \$20

~ Pasta served with garlic bread ~

Wrap / Sandwiches ...

~ Served with fries ~

Scallop Wrap - Digby scallops seared in herb garlic butter with baby greens \$17

Grilled Chicken Panini - grilled chicken breast, seared vegetables mozzarella and pesto served on ciabatta \$16

Clubhouse - bacon, tomato, turkey & baby greens with mayo & cheese served on ciabatta \$16



Dockside

Kayak Rentals

*Beginners and
experienced
kayakers welcome!*

Family, Fun & Adventure



★★★★★ *Dockside* Suites



*Air Conditioned
Non-smoking
High Speed Internet
Flat Screen TV
Waterside
Balcony Views*

*Full Kitchens
& Parking
Available*

www.fundyrestaurant.com
902-245-4950



Gluten Free Menu

Starters



<i>Fundy Seafood Sampler -</i> steamed mussels, jumbo shrimp & scallops seared in garlic butter	\$ 19
<i>Jumbo Shrimp -</i> warm shrimp with a corn & cucumber salsa and cocktail sauce	\$ 13
<i>Cranapple Pecan Salad</i> baby spinach with dried cranberries, fresh apple slices & pecans topped with goat cheese & homemade poppyseed dressing	\$ 14
<i>Spinach Salad - Warm</i> warm baby spinach, sautéed mushrooms, toasted almonds, bacon & goat cheese, served in a balsamic maple vinaigrette	\$ 15
<i>Chef's Choice Salad -</i> Chef's Choice of today's fresh greens and vegetables with your choice of dressing	\$ 13

"Add to your salad" ~ Chicken \$7 ~ Shrimp \$9 ~ Scallops \$9

Pasta

<i>Scallop & Shrimp Pasta -</i> seared scallops, grilled shrimp & pasta tossed in our Alfredo sauce or a creamy pesto sauce	\$ 24
<i>Chicken Penne -</i> breast of chicken, sautéed mushrooms & pasta tossed in Alfredo sauce	\$ 23
<i>Vegetarian pasta -</i> fresh vegetables & pasta tossed in a sundried tomato pesto, topped with feta cheese	\$ 21

Wraps

<i>Scallop Wrap - Digby Scallops seared in herb garlic butter with baby greens</i>	\$ 16
<i>Grilled Chicken Wrap - grilled chicken breast, seared vegetables, mozzarella & pesto</i>	\$ 17

Gluten Free Menu



Entrées

<i>Our Famous Digby Scallops -</i> the pride of our fleet - seared in garlic butter to a golden brown	<i>Seasonally Priced</i>
<i>Steamed Lobster -</i> a perennial favorite - you choose a lobster from our tank & we'll steam it just so & serve it with lemon & butter. Add scallops (4oz.) + \$ 12	<i>Seasonally Priced</i>
<i>Baked Lobster -</i> 1 1/4 lb lobster from our tank, split, filled with scallops, & sprinkled with butter	<i>Seasonally Priced</i>
<i>Grilled Haddock -</i> lemon pepper dusted filet of haddock	\$ 22
<i>Maple Glazed Salmon -</i> oven roasted Atlantic salmon finished with caramelized maple glaze	\$ 24
<i>Chicken Supreme -</i> roasted breast of chicken served with pineapple curry sauce	\$ 23

Entrées served with potato & vegetable of the day

Prices do not include tax or gratuity

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Sushi Menu



Spring Rolls

Dim Sum (4 pcs)

- Stomat - pork, shrimp & shitake mushroom \$ 8.50
- Chinese Dumplings - pork, ginger, garlic & green onion \$ 8.00
- Japanese Dumplings - pork, shrimp & shitake mushroom, kikoman, masago & nori \$10.00
- Spring Rolls (3 pcs)- vegetable with plum sauce or pork with sweet thai chili sauce \$ 9.00



Entrées

Chicken Teriyaki Bowl



Stir fry Noodles - chicken, shrimp, carrots, cabbage & 3 Chinese dumplings \$16.00

Chicken Teriyaki Bowl - grilled chicken tossed in teriyaki sauce with zucchini and fried noodles, served on rice \$18.00

Stir fry Noodles



Please note: Prices do not include tax or Gratuity

Oct 2021

Sushi Menu

Sushi Rolls

Veggie Rolls (8 pcs)

- Cucumber Roll with cream cheese \$ 6.00
- Avocado Roll with cream cheese \$ 6.00
- Red Pepper Roll with cream cheese \$ 6.00
- Veggie Lovers Roll cucumber, avocado & red pepper with cream cheese \$ 9.00

Teriyaki Roll (8pcs) - chicken, red pepper, cucumber, tempura crunch, green onion, spicy mayo and teriyaki sauce, \$ 13.00

Digby Roll (8 pcs) - scallops, lobster, asparagus, red pepper, cucumber, cream cheese, red masago, oyster sauce and spicy mayo \$ 15.00

Tuna Roll (8 pcs) - tuna, cucumber & unagi sauce topped with tuna & masago \$ 11.00

Tempura Shrimp (8 pcs) - shrimp, cucumber & avocado topped with shrimp & spicy mayo \$ 10.00

Salmon Roll (8 pcs) - salmon, cream cheese & avocado, topped with smoked salmon \$ 10.00

Crab Roll (8 pcs) - crab, cucumber, avocado & spicy mayo, topped with crab, avocado & masago \$ 9.75

Crispy Crab Roll (8 pcs) - tempura coated crab stick with cucumber & asparagus \$ 10.50

Black Dragon Roll (8 pcs) - eel, shrimp tempura, cucumber, avocado, black masago, unagi sauce & spicy mayo \$ 16.00

Salmon Roll



Please note: Prices do not include tax or Gratuity

Oct 2021

Fundy Restaurant

*Wine List
&
Bar Menu*



Wine List

WHITE WINE

<u>CANADA</u> - Nova Scotia	<u>6 oz.</u>	<u>9oz.</u>	<u>Bottle</u>
<i>JOST L'Acadie Chardonnay</i> - dry, lush & full bodied, well balanced with fresh, crisp, deeper, richer tones	\$ 9	\$ 12	\$ 35 (litre)
<i>JOST Tidal Bay</i> - medium-dry, fresh, clean & lightly aromatic, well balanced between acidity & sweetness	\$10	\$ 14	\$ 37
<i>JOST L'Acadie Pinot Grigio</i> - slightly off-dry, floral wine, well balanced with a hint of sweetness	\$10	\$ 14	\$ 37
<i>CASA NOVA Organic Riesling</i> - off dry, organic - bright, refreshing, well balanced & fruit forward with notes of lemon & honey dew melon	\$12	\$ 16	\$ 43
<i>LUCKETT VINEYARDS '18 rosetta</i> - Rosé - crisp & refreshing blend of Nova Scotia & Ontario grown grapes. Fresh fruit aromatics and a bright finish	\$10	\$ 14	\$ 37

AUSTRALIA

<i>Chardonnay, Lindeman's Bin 65</i> - dry, medium-bodied, with a fresh, crisp finish	\$10	\$ 14	\$ 37
<i>Sauvignon Blanc, Lindeman's Bin 95</i> - dry, light-bodied, with fruit flavors & a fresh, crisp finish	\$10	\$ 14	\$ 37

NEW ZEALAND

<i>Kim Crawford Sauvignon Blanc</i> - fresh and juicy with vibrant acidity featuring tropical fruit flavors			\$ 47
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CHAMPAGNE & SPARKLING WINE

	<u>Bottle</u>
<i>CANADA - Benjamin Bridge Brut</i> - xdry, suggestions of smoke & lemon rind with strong sea minerals undertones. The palate is luscious, with good intensity & vibrancy	\$ 58
<i>ITALY - Lamarca Prosecco</i> - medium-dry, medium-bodied, floral & fruity, with a refreshing acidity and medium finish	\$ 49
<i>FRANCE - Moët & Chandon Imperial</i> - dry, medium-bodied, sparkling wine, floral & fruity, with a refreshing acidity and a broad texture	\$120

No person under the age of 19 shall have, purchase or consume liquor on these premises.
We reserve the right to refuse service.

Wine List

RED WINE

<u>CANADA</u> -Nova Scotia	<u>6 oz.</u>	<u>9 oz.</u>	<u>Bottle</u>
<i>JOST Cab Sauvignon Merechal Foch</i> - dry, medium-bodied, earthy & rustic, with flavors of red fruits & spices	\$ 9	\$ 12	\$ 35 (litre)
<i>CASA NOVA Baron's Red</i> - dry, medium-bodied, well balanced with notes of black current, tobacco & spice	\$10	\$ 14	\$ 37

ARGENTINA

<i>NORTON Barrel Select Malbec</i> - dry, medium-bodied, light acidity, with woody, fruity, spicy flavors and a medium finish	\$10	\$ 14	\$ 37
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AUSTRALIA

<i>Merlot, Lindeman's Bin 40</i> - dry, medium-bodied, with notes of red fruits & spices, with a long, soft finish	\$10	\$ 14	\$ 37
<i>Shiraz, Lindeman's Bin 50</i> - dry, medium-bodied, floral & fruity, with a refreshing acidity & spice, medium finish	\$10	\$ 14	\$ 37

NEW ZEALAND

<i>Kim Crawford Pinot Noir</i> - exceptionally smooth and well balanced, with dense aromas of red berry and dark cherry, complemented by savory undertones and spicy oak			\$ 47
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Bar Menu

SHERRY & PORT (2 oz.)

<i>Harvey's Bristol Cream</i>	\$ 7.50
<i>Taylor's Fladgate 10 Year Old Tawny Port</i>	\$ 9.00

LIQUOR

<i>Rum, Vodka, Rye or Gin</i>	\$ 7.00
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Try one of our Premiums	\$7.50
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Captain Morgan Rum (white, spiced, dark), Appleton Rum, Smirnoff Vodka, Canadian Club & CC Maple, Jameson's Irish Whiskey, Makers Mark Whiskey, Gibson Whiskey, Daniel's Bourbon, Jim Beam, Tanqueray Gin, Bombay Sapphire Gin, Hornitos Tequila, 1800 Silver Tequila, Napoleon Brandy

LIQUEUR

<i>Ameretto, Bailey's, Blue Curacao, Bols Blue or Melon, Cherry Brandy, Crème de Bananes, Crème de Cacao, Galliano, Jagermeister, Kahlua, Peach Schnapps, Peppermint Schnapps, Raspberry Sourpuss, Sambuca, Southern Comfort, Triple Sec, Disaronno, Drambuie, Grand Marnier, Butter Ripple Schnapps</i>	\$ 8.00
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SCOTCH

<i>Dewar's</i>	\$ 7.50
<i>Johnnie Walker Black or Red</i>	\$ 8.50

COGNAC & DELUXE

<i>Courvoisier VS, Crown Royal, Crown Apple, Grey Goose or Belvedere Vodka</i>	\$ 9.50
<i>St.-Rémy VSOP</i>	\$10.00

BEER

Local -	\$ 7.00
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Keith's, Budweiser, Labatt Blue, Michelob Ultra, Olands, Schooner, Alpine, Molson Canadian, Coor's Light, Keith's Light or Bud Light

Premium/Imported

<i>Rickard's Red, Corona, Corona Lite, Stella Artois, Guinness Irish draught (Cans), or Heineken</i>	\$ 7.75
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Draught - Keith's or Bud Light	20 oz. Glass.....\$ 10.00
	52 oz. Pitcher.....\$ 23.00

CIDER	No Boats on Sunday (cranberry), Buddies or 1606	\$ 13.00
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LOCAL CRAFT BEER	20 oz. Glass.....	\$ 11.50
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COOLERS - <i>Smirnoff Ice, Mike's Hard Berry or Lemonade and Assorted flavors</i>	\$ 9.00
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Prices do not include applicable tax

Cocktails

\$10.00

Fundy Size - 2 oz. - \$14.00

BLACK RUSSIAN.....	<i>Vodka & Kahlua</i>
BLOODY CAESAR.....	<i>Vodka, clamato juice & spices</i>
BLOODY MARY.....	<i>Vodka, tomato juice & spices</i>
MAI TAI.....	<i>Dark rum, Triple Sec, orange juice, lime juice & grenadine</i>
PINEAPPLE PUSHOVER.....	<i>Crème de cacao, Amaretto, pineapple juice & milk</i>
SEABREEZE.....	<i>Vodka, cranberry & grapefruit juices</i>
SINGAPORE SLING.....	<i>Gin, lime juice, 7-up, grenadine & Cherry Brandy</i>
TEQUILA SUNRISE.....	<i>Tequila, orange juice & grenadine</i>
TOM COLLINS.....	<i>Gin, soda, & lime juice</i>

Premium Cocktails

\$14.50 (2 oz.)

CRANTINI.....	<i>The original Martini mixed with cranberry juice</i>
MANHATTAN.....	<i>Rye & Sweet Vermouth</i>
MARTINI.....	<i>Vodka or Gin & Dry Vermouth (as you like it)</i>
LONG ISLAND ICED TEA.....	<i>Rum, Gin, Vodka, Triple Sec, lime juice & Pepsi</i>

Special Coffees

\$11 (1oz)

B-52.....	<i>Bailey's, Kahlua & Grand Marnier</i>
IRISH COFFEE.....	<i>Bailey's & Irish Whiskey</i>
MONTE CRISTO.....	<i>Kahlua & Grand Marnier</i>
SPANISH COFFEE.....	<i>Kahlua & Brandy</i>
TENNESSEE.....	<i>Bourbon</i>
BLUEBERRY TEA.....	<i>Amaretto & Grand Marnier, served with Tea</i>

Prices do not include applicable tax

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Apr 2022

Frozen Cocktails



Daiquirí -perfect balance of rum & blended fruit
~original strawberry, lime or banana~

Margarita -with the refreshing taste of tequila,
~original lime, strawberry or banana~

Coladas -perfect blend of pineapple, coconut & light rum
~original pina, strawberry or banana~

White Russian -vanilla ice cream blended with kahlua & vodka

Funky Monkey -rum banana cocktail, chocolate syrup & vanilla ice cream

Blue Voodoo -pina colada and vanilla ice cream with rum & Blue Curacao

After Dinner Mint -kahlua, irish cream & crème de menthe, with
vanilla ice cream

Mudslide -vanilla ice cream blended with kahlua, irish cream & vodka

Toasted Almond -vanilla ice cream with kahlua & amaretto



\$11 or Fundy Size (2 oz.) \$15

Many available in non-alcoholic version \$7

Price does not include Tax or Gratuity

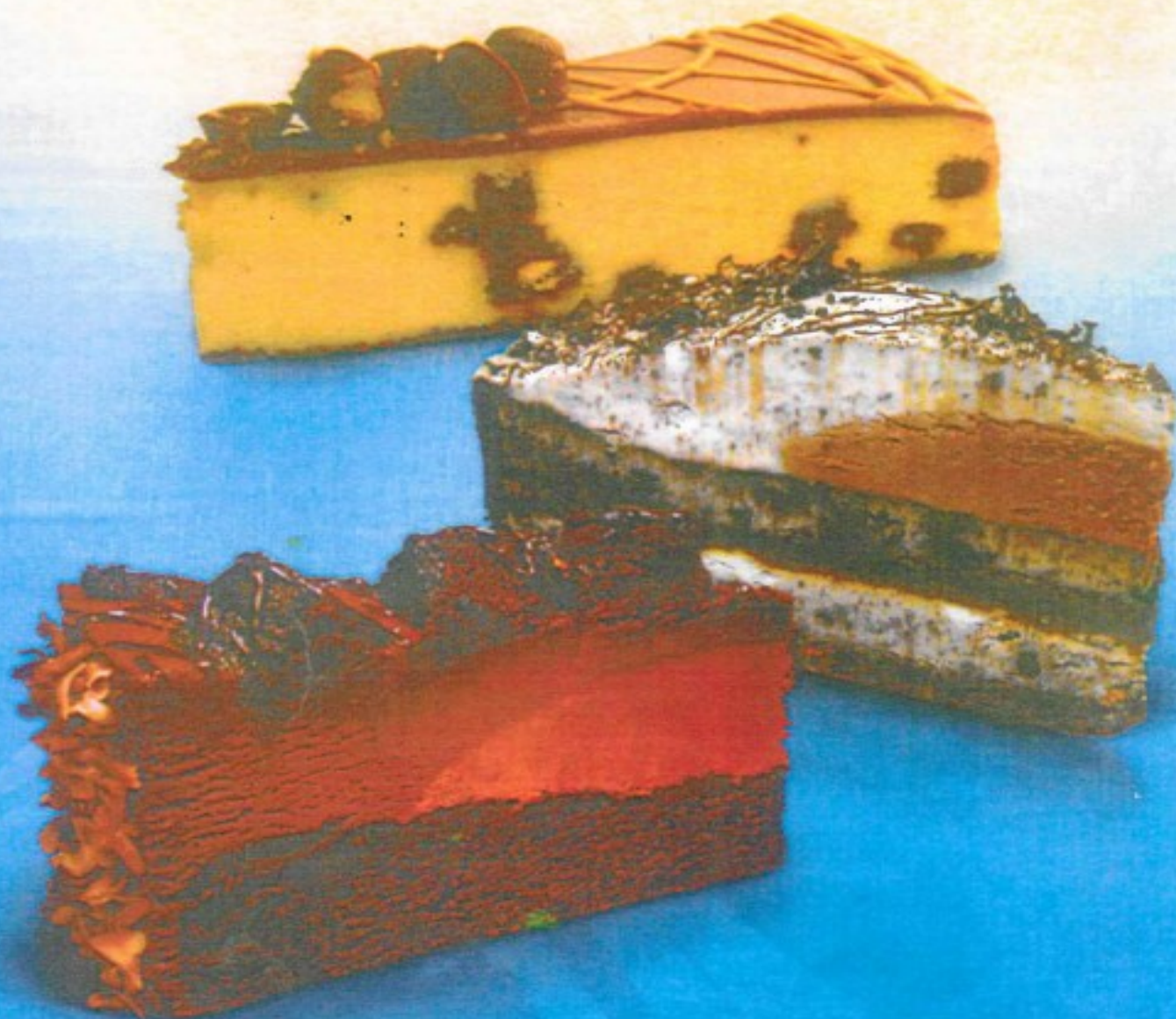
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April 2022

GLUTEN-FREE

PEANUT BUTTER CHOCOLATE CHEESECAKE

Mini chocolate peanut butter cups and rich chocolate chunks wrapped in a peanut butter cheesecake batter and covered in milk chocolate glaze. Finished with a mound of even more chocolate peanut butter cups. 7.95



BLACKOUT TORTE

A cake-like chocolate brownie layer cradling a milk chocolate ganache mound covered with a dense dark chocolate mousse. Topped with chocolate cake cubes and a scrumptious chocolate glaze. 7.95

COOKIES 'N CREAM

Two chewy brownie layers with cream cheese and broken soft center chocolate cookies. Topped with milk chocolate ganache and cookie mousse; edged with chocolate fudge. 7.95

Decadent Desserts

COLOSSAL CARROT

Moist, spicy carrot-laden cake with crushed pineapple, walnuts & coconut, filled and covered with cream cheese icing. Topped with sweet coconut, walnuts & white chocolate drizzle. Toasted almonds skirt the sides. 7.95



APPLE CRISP MELT-AWAY

This single-serve dessert is chock full of wedged apples within a coconut cinnamon streusel. We then top it off with a decadent homemade caramel sauce and serve it warm. 7.95

GLUTEN-FREE TURTLE CHEESECAKE

Candied pecans + milk chocolate chunks wrapped in a vanilla cheesecake batter, topped with white fond, brownie cubes, more pecans & chocolate chunks. 7.95

FUNDY COMPLEX

Fundy Restaurant

Dockside
Restaurant & Bar

Kayaking & Suites

Beverages
SHIRLEY TEMPLE or
ROY ROGERS
\$3.00

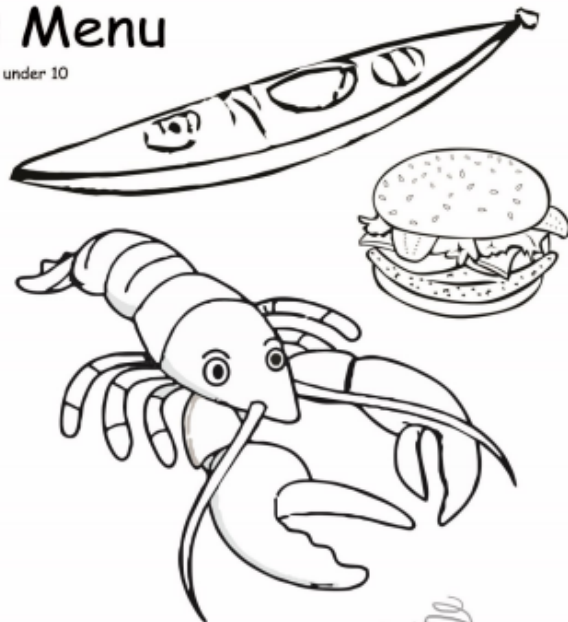
★★★★★★★★★★★★★
★ **Breakfast \$6.00** ★
★ (available until 11 am) ★
★ any 2 items ★
★ Pancakes (2) ★
★ Bacon (2) ★
★ One Egg (any style) ★
★ Hash Browns ★
★ Toast & Jam ★
★ English Muffin ★
★★★★★★★★★★★★★

Children's Menu

Available to our diners under 10

Your Choice \$8.00
1 pc Fish-n-Chips
Burger & Fries
Chicken Fingers & Fries
Hot Dog & Fries
Grilled Cheese & Fries
Penne Pasta in Alfredo
sauce, with garlic bread

Chocolate Sundae
Vanilla Ice Cream
& Chocolate Sauce
\$3.00



*Enjoy a
Smoothie*

Banana & Berries
Funky Monkey
Watermelon
Strawberry
Banana



\$5.00

June 2015