### POINT PRIM CHOWDER HOUSE

* GF option available
$\star$ SEAFOOD CHOWDER scallops, shrimp, fresh $\&$ smoked fish in a rich creamy broth $\$$ 1 (
* CLAM AND POTATO CHOWDER with bacon and onion in a savoury broth \$14
* VEGAN CHOWDER tomato broth with beans, vegetables and chili spice \$ 1 0
add on a large homemade buttermilk biscuit with butter \$ 3
* CHILLED LOBSTER ROLL cold lobster mixed with mayonnaise and celery \$28
* WARM LOBSTER ROLL chunks of lobster poached in butter \$28
* PULLED PORK ROLL shredded pork with bbg sauce \$14
served on a garlic toasted split top roll with lettuce
add on *coleslaw \$5 / *potato salad \$5 / *potato chips \$4 / kids buttered penne \$ (
Grilled cheese sandwiches are made on sourdough bread
LOBSTER MELT chunks of lobster and sliced brie cheese \$ 32
CAPTAIN JOHN cheddar cheese and pulled pork \$17
CHEESY DELIGHT cheddar, mozzarella, and brie cheese with onion jam \$16
PLAIN JANE just cheddar cheese \$13
* WILD OYSTERS harvested from the Pinette River 6/ \$ 22
SEAFOOD PASTA scallops, shrimp and smoked haddock with tomato cream sauce \$ 32
FISHERMANS PASTA scallops, shrimp, and fresh tomatoes with olive oil and garlic \$ 32
SUMMER PASTA olive oil, garlic, tomato, and spinach, with linguini \$18
* ISLAND BEEF CHILI served with garlic toast \$ 17
* HOUSE SALAD greens, red cabbage, sweet corn, cherry tomatoes, carrot, \$ 17
* LOBSTER SALAD chilled lobster with mayo and celery, on our house salad \$ 32
choice of herb vinaigrette or ranch dressing

NOT AVAILABLE FOR TAKE OUT ####.SERVED WITH GARLIC TOAST

## \* OUR FAMOUS STEAMER POT \$ 69

mussels, clams, fresh fish, shrimp, scallops and snow crab legs steamed in a rich tomato broth

\* MUSSELS ONE POUND steamed with carrot, onion, garlic & wine \$ 17

\* QUAHOG CLAMS ONE DOZEN steamed with garlic, wine, cilantro, and chorizo \$ 24

\* SNOW CRAB TWO RACKS of snow crab legs steamed in a lemon butter herb sauce \$ 59

#### BEVERAGES

WHITE WINE	6 oz glass	1/2 Liter	BOTTLE
Pinot grigio SARTORI ITALY Chardonnay LINDEMANS AUS Sauv/blanc OYSTER BAY NZ Orvieto RUFFINO ITALY Chardonnay QUAILS GATE CAN	\$12 \$10 \$14	\$ 30 \$ 26 \$ 39	\$ 45 \$ 39 \$ 58 \$ 45 \$ 65
RED			
Merlot PELEE ISLAND CAN	\$ 10	\$ 26	\$ 39
Pinot noir <b>BOUCHARD</b> FR			\$ 49
ROSE VIEILLE FERME FR	\$12	\$ 30	\$ 45

### COCKTAILS 1.5 oz \$ 12 Mocktails \$ 7

CLASSIC CAESAR vodka, worcestershire, tabasco, clamato juice

MOONSHINE MOJITO, moonshine, lime syrup, bitters fresh mint ,soda

SUMMER BREEZE vodka, lemonade, cranberry juice

DARK AND STORMY screech (dark rum),and ginger beer

# DRAFT BEER 16 02 \$ 9

BEACH CHAIR LAGER or ISLAND RED ALE

CRAFT BEER 355ml can \$8

Gahan Blueberry Ale Copper Bottom Blonde Ale

Upstreet Commons Pilsner

Lone Oak Fixed Link Pilsner

Bogside Shuckers Select IPA Gahan 1772 IPA

\$ 7 Coors Light, \$ 7 LIBRA low alcohol beer CIDER 355ml Father Walkers Dry \$ 12

\$3 POP pepsi, diet pepsi, sprite, ginger ale, club soda, lime bubly \$3 COFFEE, TEA, APPLE JUICE, BOTTLED WATER \$5 ICED TEA, LEMONADE (20 oz) \$5 PERRIER 500ml