



LUNCH

FISH + CHIPS | 16

Local beer battered haddock fillet, tartar sauce, coleslaw, lemon + fries

EAST COAST CHOWDER | 13.5

Award winning seafood chowder with clams, scallops, salmon, shrimp, mussels, haddock + crisp potato strings

TEX-MEX BBQ BEEF POUTINE | 16

Golden fries with shredded cheese, signature bbq braised beef, diced peppers, cilantro + chipotle sour cream

PEI MUSSELS | 14

Steamed PEI mussels in white wine, garlic + basil served with fries

OUR KITCHEN

Our kitchen is your kitchen, if there is something you can not find on the menu, our culinary team would be pleased to accommodate your request whenever possible.

SANDWICHES

CHIPOTLE BEEF WRAP | 18

Pan seared beef tenderloin, peppers, onions, mushrooms, dill pickle, mozzarella cheese + chipotle aioli

(choice of fries or garden salad)

THEE OLE SMOKEY BURGER | 16

House smoked ground beef, Canadian pea-meal bacon, Canadian cheddar, lettuce, tomato, bbq sauce, caramelized maple onion aioli, crispy onion strings + butter brioche bun

(choice of fries or garden salad)

MAPLE FRIED CHICKEN | 15

Butter milk marinated, crispy fried chicken breast, maple candied bacon, lettuce, garlic dressing, tomato, chipotle aioli + garlic pretzel bun

(choice of fries or garden salad)

PULLED PORK BURRITO | 16

House pulled pork, black turtle beans, jalapeno Havarti cheese, jasmine rice, shredded lettuce, tomato + cilantro sour cream

(choice of fries or garden salad)

* veggie burrito without the pork | 14.5

APOLLO VEGETARIAN BURGER | 15

Vegan meatless patty, sundried tomato mayo, sautéed peppers/onion/olive blend, provolone cheese, whipped goat + feta cheese spread, onion mayo, spinach + brioche bun

(choice of fries or garden salad)

**WATER'S
EDGE**

RESTO | BAR | GRILL



SALADS

CHICKEN CAESAR | 16

Chicken breast, romaine, creamy garlic dressing, bacon, grated parmesan cheese, lemon + oven baked crisps

GABLES SALAD | 13.5

Spinach, arugula, lemon oregano dressing, broccoli, bocconcini cucumber, tomato, chickpeas, hummus + candied pumpkin seeds

FISH + FARM SALAD | 16.5

Pan seared 4oz Atlantic salmon fillet, local mixed greens, cherry tomato, radish, red onion, maple vinaigrette, hard boiled egg + melba toast

SURF + TURF SALAD | 20

Chilled NFLD baby shrimp in sweet pear dressing, 6oz sirloin, kale + cabbage in creamy garlic dressing + crispy potato strings

Sirloin steak is best served rare to medium