

**Soups & Starters**

**Fox Harb'r Seafood Chowder**

Lobster, halibut, salmon and Digby scallops,  
house made dulse cracker  
Cup \$12 Bowl \$18

**Loaded Potatoes**

Waffle cut potatoes topped with green onion, corn,  
olive, black beans, jalapeno and cheese,  
homemade salsa, guacamole and sour cream  
\$16

Add chicken or lobster \$5

**Classic Beef Poutine**

Mounds of French fries topped with braised short ribs,  
cheese curds and topped with rich beef jus  
\$14

**½ Dozen Malagash Oysters on the Half Shell**

House made pepper sauce, smoked tomato cocktail sauce  
& grated horseradish  
\$21

**PEI Mussels & Fries**

Chorizo, peppers, garlic,  
tomato broth  
\$17

**Fox Harb'r Signature Zinger  
Chicken Wings**

tossed in house made hot or BBQ sauces  
crudités & house made ranch dip  
\$17

**Blackened Haddock Tacos**

Cilantro lime chimichurri, fresh tomato,  
micro greens  
\$18

**Onion Rings**

Thick cut onion with panko crust,  
chipotle aoli & honey  
\$10

**Salads**

**Classic Caesar Salad**

Parmesan & garlic dressing, crisp bacon  
herbed croutons  
\$8/\$13  
Add chicken or lobster \$5

**Lobster & New Potato salad**

Fresh cracked lobster tossed with steamed new potatoes,  
tomato, green onion, peppers, bacon & dijon mayonnaise  
\$19

**Fox Harb'r Hot House Mixed Greens**

Wonderful greens grown by Michael Stewart tossed  
in a balsamic vinaigrette, sliced apple, sunflower seeds  
Goat cheese and heirloom tomato  
\$9/\$15

**Kale Caesar Salad**

Fresh local kale with parmesan & garlic dressing,  
crisp bacon & herb croutons  
\$8/13

**Entrées**

**Fox Harb'r Burger**

6 oz house ground beef burger on a potato chive bun  
lettuce, red onion, tomato, red pepper mayo  
\$16  
Add cheese or bacon  
\$3

**Shaved Corned Beef on Toasted Rye**

Piled high with sauerkraut, hot mustard  
Sliced pickle  
\$16

**Mini Lamb Sliders**

Ground local organic lamb done two ways  
green tomato relish, grainy mustard & mint tzatziki  
\$17

**Classic Nova Scotia Lobster Roll**

fresh lobster meat, mayonnaise, and chive  
on a handmade brioche roll  
\$22

**Slow Roast Grass Fed Holdanca Farms Turkey Club**

house roast turkey breast, smoked bacon, tomato, lettuce,  
and herb mayo on German beer bread  
\$16

**Dragons Bite Burger**

6 oz house ground beef burger on a potato chive bun,  
dragons breath blue cheese, tomato  
& a tower of crisp fried onions  
\$18

**House made BBQ Pulled Free Range Chicken  
Sandwich**

House made BBQ sauce, fresh tomato & hot house  
greens  
\$17

**Tatamagouche Brewery Beer Battered  
Halibut Fish & Chips**

2 pcs of hand battered fish and PEI fries with house made  
tartar sauce  
\$19

**Beef Tenderloin Fettuccini**

Sauteed beef tenderloin, asparagus, tomato, mushrooms  
and fresh peas tossed with a creamy jus  
\$24