

THE WHEELHOUSE

By The Water's Edge

APPETIZERS

BRUSCHETTA | V | \$12

Lightly toasted crostini topped with our own bruschetta mix of fresh tomatoes, garlic, onion and herbs. Garnished with parmesan cheese.

POTATO SKINS | G | \$11.5

Fresh-cut potato skins loaded with melted cheddar, mozzarella, and bacon bits. Served with cool sour cream.

DEEP FRIED PICKLES | V | \$10

Crunchy dill pickles coated in golden batter, served with creamy sour cream for a classic East Coast bite.

WINGS | G | \$18.5

A full pound of juicy wings fried to a crisp and tossed in your choice of bold, tangy, or smoky sauces.

CALAMARI | \$16

Calamari coated in seasoned flour and fried until crisp and golden. Served with cocktail sauce or Thai sweet and spicy.

BACON WRAPPED SCALLOPS | G | \$22

Digby's finest scallops wrapped in classic bacon, pan-seared and served with our creamy tartar sauce.

DEEP FRIED CAULIFLOWER BITES | V | \$9.5

Crispy whole cauliflower florets covered in a thin layer of deliciously crunchy batter. Served with sweet Thai chili sauce.

MOZZA STICKS | V | \$11

Hot, stretchy mozzarella in a crispy shell. Served with your choice of creamy donair or sour cream.

SEAFOOD DIP | G | \$20.5

A decadent blend of lobster, shrimp, and scallops in a warm cheesy dip. Perfect with grilled bread and pita.

APPETIZERS

SPINACH DIP | G | V | \$16

A bubbling hot blend of spinach and cheese, served with warm crusty bread and toasted pita chips for the ultimate creamy dip experience.

STEAMED MUSSELS | G | \$18.5

Fresh local mussels steamed in a broth of white wine, fresh herbs, and tomato. Served with garlic bread.

STEAMED CLAMS | G | \$18.5

Tender local clams gently steamed with butter and herbs. Served with warm garlic bread.

COCONUT SHRIMP | \$16.5

Crispy golden shrimp wrapped in sweet coconut, served with a bold Thai chili sauce that delivers the perfect balance of heat and sweetness.

CAESAR SALAD | V | \$10.5 | \$15.5

Crisp romaine tossed in creamy Caesar dressing, bacon, and parmesan.

GREEK SALAD | G | V | \$16.5

Chopped cucumber, tomato, red onion, peppers, feta, and olives, tossed in a zesty Greek vinaigrette.

SOUP & SALAD

5OZ. CHICKEN BREAST | G | \$8

5OZ. SHRIMP | G | \$10

FALL SALAD | SCALLOPS & SHRIMP | G | \$26.5

Mixed greens, beets, candied pecans, feta cheese, topped with scallops and shrimp with a maple balsamic vinaigrette.

TACO SALAD | \$18.5

Seasoned beef, shredded cheese, fresh veggies, salsa, and sour cream over crisp lettuce.

SOUP OF THE DAY | \$8 | \$11

Lovingly made from scratch each day. Ask your server what's simmering.

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SEAFOOD CHOWDER | \$17 | \$22

A creamy East coast classic loaded with haddock, scallops, shrimp, and tender potatoes, finished with fresh herbs, and served with a warm roll

WHEELHOUSE LOBSTER POUTINE | G | \$24

Fresh local lobster sautéed in butter and cream, served over crisp fries and topped with a blend of shredded cheese.

HADDOCK & CREAMED LOBSTER DINNER * | G | \$36

Pan-fried or deep-fried haddock fillet topped with rich creamed lobster.

SEAFOOD RISOTTO | G

SCALLOP | \$29 SHRIMP | \$24 LOBSTER | \$31

Creamy Arborio rice cooked with scallops, shrimp, or lobster, infused with white wine and herbs. Served with a side Caesar salad.

SHRIMP TETRAZZINI | G | \$30.5

Shrimp, mushrooms, and garlic in a white wine cream sauce tossed with fettuccine and finished with melted cheese. Served with garlic toast.

LOBSTER TETRAZZINI | G | \$33

Succulent lobster in a creamy white wine and basil pesto sauce tossed with fettuccine and topped with cheese. Served with garlic toast.

SEAFOOD LASAGNA | \$25.5

Layers of pasta, haddock, and seafood in a creamy white wine sauce. Served with Caesar salad and garlic toast.

LOBSTER MAC & CHEESE | \$28.5

Creamy mac and cheese with generous chunks of local lobster. Served with Caesar salad and garlic toast.

LOBSTER ROLL * | \$26.5

Fresh local lobster in our house mayo, served in a toasted roll with golden fries.

WORLD FAMOUS DIGBY SCALLOPS

DIGBY SCALLOP DINNER * | G | \$34

A generous portion of fresh local Digby scallops, your choice of seared or deep-fried. Served with coleslaw, vegetables, and your choice of potato. A true taste of the Bay!

DIGBY SCALLOP TRIO DINNER | \$45

A celebration of our world-famous scallops: seared, deep-fried, and bacon-wrapped. Served with your choice of potato.

WHISKEY MAPLE GLAZED SALMON | \$28

A flaky fillet of Atlantic salmon glazed with our house-made whiskey and maple reduction, then pan-seared to a golden finish. Served with seasonal vegetables and your choice of potato or rice. Sweet, smoky, and irresistibly rich – a true East Coast favourite.

HOT LOBSTER DINNER * | G | \$30.5 | \$35.5

Tender chunks of local lobster sautéed in butter and cream, served open-faced over toasted bread.

SEAFOOD PLATTER | \$ 39

A fisherman's feast with haddock, scallops, and clams – all local and hand-breaded. Served with fries and coleslaw.

HADDOCK BITS | \$18

Half a pound of fresh local haddock bits individually hand breaded and deep fried. Served with fries & coleslaw.

HADDOCK BITS & CLAM COMBO | \$31

Crispy haddock bites and tender clams, deep-fried and served with golden fries and slaw.

HADDOCK DINNER* | G | \$19 | \$24

Local haddock fillets, choice of deep fried or pan fried.

CLAMS | \$26

Local clams, hand breaded and lightly deep fried. Served with fries and coleslaw.

FEATURED

SEAFOOD

SEAFOOD

* Dinners have a choice of fries, baked or mashed potato or rice and include coleslaw, with vegetables. Substitute with soup or small Caesar for \$3, onion rings or sweet potato fries for \$3.

* Gluten Friendly Options for an additional \$2.
| G | Gluten Friendly | V | Vegetarian

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HANDHELDS

CHICKEN BURGER | \$18.5

House-made chicken breast burger with lettuce, tomato, and mayo. Add cheese or bacon. Served with fries.

CHEESE | \$1.5 BACON | \$2

HAMBURGER | G | \$13

Juicy beef patty served with coleslaw and served with fries..

CHEESE | \$1.5 BACON | \$2

HAMBURGER ONLY | \$9

BLT SANDWICH | \$12

Bacon, lettuce, tomato, and mayo on toasted bread. Served with fries.

REUBEN SANDWICH | \$18

Montreal smoked meat with Swiss, sauerkraut, and house sauce on rye. Served with fries.

MONTREAL SMOKED MEAT SANDWICH | \$17

Sliced smoked meat on rye with mustard and a dill pickle. Served with fries.

HADDOCK BURGER | G | \$18.5

Crispy haddock fillet on a toasted bun with lettuce and tartar sauce. Served with fries.

CHEESE | \$1.5

CLAM BURGER | \$19.5

Hand-breaded clams served on a bun with lettuce, tartar sauce, and fries.

SCALLOP BURGER | G | \$22.5

Digby scallops, seared or deep-fried, served on a toasted bun with lettuce and tartar sauce.

Comes with fries.

CLUBHOUSE SANDWICH & FRIES | \$18

A triple-decker with chicken, bacon, lettuce, tomato, and mayo. Served with fries.

PASTA

AGLIO OLIO | G | V | \$18.5

ADD STEAMED MUSSELS | G | \$28.5

Spaghetti tossed with garlic, onion, tomato, and basil pesto in olive oil. Add steamed mussels for a seafood twist.

SPAGHETTI | G | \$19

Classic spaghetti topped with our savory homemade meat sauce. Served with garlic toast.

MEAT LASAGNA | \$22

Homemade meat sauce layered with tender noodles and cheese. Served with Caesar salad and garlic toast.

CHICKEN FETTUCCINI ALFREDO | G | \$22.5

Chicken, mushrooms, and garlic tossed in a rich parmesan cream sauce over fettuccine.

Served with garlic toast.

NO CHICKEN | G | V | \$18.5

CHICKEN | BEEF & PORK

PORK SCHNITZEL | \$25.5

Breaded pork cutlet topped with garlic mushroom sauce. Served with vegetables and your choice of potato.

CHICKEN STRIPS AND FRIES | \$18

Crispy chicken tenders hand-breaded in-house. Served with your choice of dipping sauce.

CURRY CHICKEN STIRFRY | G | \$24

Sautéed chicken and vegetables in a rich curry sauce. Served over fluffy rice.

NO CHICKEN | G | V | \$20

HOT HAMBURGER SANDWICH | \$18.5

Classic open-faced burger with savory gravy, vegetables, and your choice of potato. Add onions or mushrooms.

SAUTEED ONIONS | \$1 MUSHROOMS | \$3

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SIDES

FRIES | G | V | \$6.5

POUTINE | \$9.5 EXTRA CHEESE | \$3

ONION RINGS | V | \$9

SWEET POTATO FRIES | G | V | \$8
Served with curry mayo.

MASHED POTATOES | G | V | \$5

LOADED MASHED POTATOES | \$7

GRAVY | \$3

DINNER ROLL & BUTTER | V | \$3

EXTRA DIPPING SAUCES | \$1

DESSERT

HOMEMADE PIES | \$7

Choose from coconut cream, chocolate, or lemon meringue.

CHOCOLATE BROWNIE | \$8

Served warm with vanilla ice cream, English caramel, and chocolate drizzle.

"NEW YORK STYLE" CHEESECAKE | \$8.5

Classic and creamy, with choice of caramel, chocolate, or cherry topping.

OREO PEANUT BUTTER CHEESECAKE | \$8.5

Rich, creamy, and indulgent.

CARROT CAKE | \$7

Moist and spiced with a luscious frosting.

TURTLE CHEESECAKE | G | V | WOW CHEESECAKE | \$10

Layered with chocolate, caramel, and pecans.

PEANUT BUTTER FUDGE CHEESECAKE|WOW CHEESECAKE | G | V | \$10

Decadent and delicious.

BEVERAGES

COFFEE | \$2.5

Free refills

TEA | \$2.5

JUICE | \$4

SOFT DRINKS | \$3

Bottomless

MILK | \$4

BOTTLED WATER | \$3

PERRIER SPARKLING WATER | \$4

SPECIALTY COFFEE

KAHLUA COFFEE | \$10

KAHLUA AND COFFEE RIMMED WITH SUGAR, AND TOPPED WITH WHIPPED CREAM.

B52 COFFEE | \$10

Kahlua, JD Shore Canadian Rum cream and Grand Marnier rimmed with sugar, topped with whipped cream.

MONTE CRISTO | \$10

Grand Marnier and Kahlua, rimmed with sugar, and topped with whipped cream.

ZERO PROOF

WINE | PIQUETTE ZERO | \$8

Hops & Sea Salt | 0% ABV

Berry & Sea Salt (Rose) | 0% ABV

CIDER | BULWARK | \$8

Handcrafted sparkling craft cider | 0.5 % ABV

SPARKLING | BENJAMIN BRIDGE NOVA 7 ZERO | \$8

BEER | BUDWEISER ZERO | \$6

BEER | CORONA SUNBREW 0.0 | \$6

SOME GLUTEN FRIENDLY MENU ITEMS ARE NOT GLUTEN FREE AS THEY ARE FRIED IN OIL THAT MAY BE IN CONTACT WITH GLUTEN. PLEASE ASK YOUR SERVER FOR MORE DETAILS.

| G | GLUTEN FRIENDLY

| V | VEGETARIAN