

DID YOU KNOW.....

**VISIT OUR SECOND WHEELHOUSE LOCATION IN
BEAUTIFUL BELLIVEAU COVE, CONVENIENTLY LOCATED
OFF EXIT 28 ON YOUR WAY TO YARMOUTH.**

**DINE-STAY-EXPLORE
BELLIVEAU COVE**



“DIFFERENT MENU. SAME GREAT TASTE.”

COASTAL BITES

BRUSCHETTA | V | \$12

Grilled crostini topped with a house-prepared tomato blend of fresh tomatoes, garlic, onion, and herbs, finished with grated parmesan.

NEW

WARM CROSTINI | V | \$6

Served with extra virgin olive oil and aged balsamic for dipping. **ADD side olives | \$4**

SEAFOOD DIP | G | \$21

A decadent blend of lobster, shrimp, and scallops folded into a warm, creamy cheese dip, served with grilled bread and pita.

SPINACH DIP | G | V | \$17

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

BACON WRAPPED SCALLOPS | G | \$22

Digby's finest scallops wrapped in bacon, cooked to perfection and served with house-made tartar sauce.

CALAMARI | \$17

Lightly seasoned calamari, fried until golden and crisp, served with cocktail sauce or Thai sweet chili.

DEEP FRIED CAULIFLOWER BITES | V | \$10

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

POTATO SKINS | G | V | \$11.5

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

NEW

VEGETABLE SPRING ROLLS | V | \$8

Crisp golden spring rolls filled with tender vegetables and savoury Asian-inspired seasonings. Served with sweet chilli dipping sauce. Vegan.

COASTAL BITES

STEAMED MUSSELS | G | \$20

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

STEAMED CLAMS | G | \$20

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

COCONUT SHRIMP | \$17

Crispy golden shrimp wrapped in sweet coconut, served with Thai sweet chili.

MOZZARELLA STICKS | V | \$12

Golden-fried mozzarella with a crisp coating, served with house-made marinara sauce.

NEW

BANG BANG SHRIMP | \$17

Lightly coated shrimp, fried crisp and finished with our house-made signature bang bang sauce.

ENTREES FROM THE SEA

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.

CLAMS | \$26

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

LOBSTER & CREAM POUTINE | G | \$24

Crisp fries topped with fresh local lobster in a rich butter cream sauce, finished with melted cheese

| G | – GLUTEN FRIENDLY

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.

PASTA & RISOTTO

SEAFOOD RISOTTO | G |

SCALLOP | \$33 SHRIMP | \$29 LOBSTER | \$33

Creamy Arborio rice with white wine and fresh herbs, finished with your choice of scallops, shrimp, or lobster. Served with a Caesar salad.

SHRIMP LINGUINI | G | \$31

Shrimp, mushrooms, and garlic basil pesto in a white wine cream sauce, tossed with linguini and finished with parmesan. Served with garlic toast

LOBSTER TETRAZZINI | G | \$33

Lobster and mushrooms in a creamy white wine and Cinzano reduction with basil pesto, tossed with fettuccine and finished with parmesan. Served with garlic toast.

SEAFOOD LASAGNA | \$27

Layers of pasta, haddock, and seafood in a rich white wine cream sauce, finished with melted cheese. Served with a Caesar salad and garlic toast.

LOBSTER MAC & CHEESE | \$29

Macaroni in a rich aged cheddar cheese sauce with local lobster. Served with a Caesar salad and garlic toast.

AGLIO OLIO | G | V | \$19

ADD STEAMED MUSSELS | G | \$29

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

SPAGHETTI | G | \$20

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

CHICKEN FETTUCCINI ALFREDO | G | \$24

NEW

Grilled chicken breast in a rich parmesan pesto cream sauce with sweet onion and garlic, tossed with fettuccine and served with garlic toast.

NO CHICKEN | G | V | \$18.5

CHICKEN PARM | \$28

NEW

Crisp breaded chicken breast topped with house-made marinara and melted mozzarella and parmesan, served over pasta with garlic toast.

SEAFOOD MEDLEY | G | \$36

NEW

Seared scallops, shrimp, and mussels in a rich rosé sauce, served over linguini with garlic toast.

| G | Gluten Friendly – Gluten friendly pasta available in penne.

WORLD FAMOUS DIGBY SCALLOPS

DIGBY SCALLOP DINNER * | G | \$42

Fresh hand-harvested Digby scallops, seared or lightly fried, finished with lemon and fresh herbs, served with house-made coleslaw, seasonal vegetables, and your choice of potato.

DIGBY SCALLOP TRIO DINNER | \$49

A signature trio of fresh, hand-harvested Digby scallops served seared, lightly fried, and bacon wrapped, with seasonal vegetables and your choice of side.

WHISKEY MAPLE GLAZED SALMON DINNER | G | \$32

Atlantic salmon glazed with a house-made whiskey maple reduction and pan seared to a golden finish. Rich, smoky, and subtly sweet.

HADDOCK & CREAMED LOBSTER DINNER | G | \$36

Pan-seared or lightly battered haddock, topped with a rich, house-made creamed lobster.

CREAMED LOBSTER SANDWICH DINNER | G | \$31

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

SEAFOOD PLATTER DINNER | \$42

A seafood feast featuring fresh local haddock, scallops, and clams, prepared pan fried, seared, or lightly fried.

HADDOCK DINNER | G | \$20 | \$25

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

SEAFOOD TRIO DINNER | \$36

NEW

A coastal trio of lightly fried haddock bites, shrimp, and scallops.

Dinners are served with seasonal vegetables and your choice of fries, baked potato, mashed potato, or rice. Substitute soup, small Caesar salad, onion rings, or sweet potato fries for \$3.

Gluten friendly options available for an additional \$2.

| G | Gluten Friendly | V | Vegetarian

| G | Gluten Friendly – These items can be modified to be gluten friendly. Please advise your server of any dietary restrictions or allergies.

SIGNATURE ENTREES FROM THE SEA

HANDHELDS

CHICKEN BURGER | G | \$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 | G | \$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.

CLUBHOUSE SANDWICH & FRIES | \$18

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

COASTAL HANDHELDS

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 | \$20

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

SCALLOP BURGER | G | \$25

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

LOBSTER ROLL | \$28

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

SOUP & CHOWDER

SEAFOOD CHOWDER | G | \$17 | \$22

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

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

PLEASE ASK SERVER

CUSTOMER FAVOURITE

BAY BREEZE SUMMER SALAD SCALLOPS & SHRIMP | G | \$28

Seared scallops and grilled tiger shrimp over local mixed greens with fresh seasonal berries, candied pecans, and feta, finished with your choice of house-made strawberry or maple balsamic vinaigrette.

CAESAR SALAD | V | \$11 | \$16

Romaine hearts tossed in creamy Caesar dressing with crisp bacon, grated parmesan, and house-made croutons.

GREEK SALAD | G | V | \$17

Cucumber, tomato, red onion, peppers, lettuce, olives, and feta, tossed in a bright, zesty Greek vinaigrette.

ADD GRILLED CHICKEN BREAST | G | \$10

ADD SHRIMP | G | \$12

FRESH GREENS

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 | \$1.5 MUSHROOMS | \$3.5

FROM THE LAND

DID YOU KNOW.....

**VISIT OUR SECOND WHEELHOUSE LOCATION IN
BEAUTIFUL BELLIVEAU COVE, CONVENIENTLY LOCATED
OFF EXIT 28 ON YOUR WAY TO YARMOUTH.**

**DINE-STAY-EXPLORE
BELLIVEAU COVE**



“DIFFERENT MENU. SAME GREAT TASTE.”

SIDES

FRIES | G | V | \$7.5

**POUTINE WITH CHEESE CURDS | \$10
EXTRA CHEESE | \$4**

ONION RINGS | V | \$9

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

MASHED POTATOES | G | V | \$6

LOADED MASHED POTATOES ONLY | \$8

GRAVY | \$3

DINNER ROLL & BUTTER | V | \$3

EXTRA DIPPING SAUCES | \$1

DESSERT

HOMEMADE PIES | \$7.5

Choose from coconut cream, chocolate, or lemon meringue.

CHOCOLATE BROWNIE | \$8.5

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

“NEW YORK STYLE” CHEESECAKE | \$9.5

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

OREO PEANUT BUTTER CHEESECAKE | \$9.5

Rich, creamy, and indulgent.

CARROT CAKE | \$8

Moist and spiced with a luscious frosting.

NEW

THE CHEESECAKE FLIGHT | \$16

A tasting plate featuring four petite cheesecakes, each crafted with its own rich flavour and decadent topping.

GLUTEN FRIENDLY DESSERTS | \$10

Please ask server availability.

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