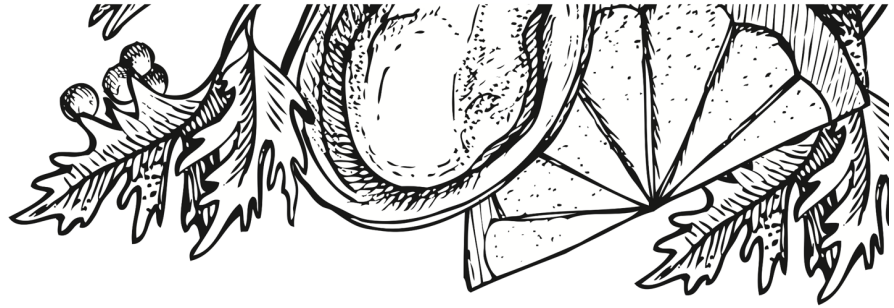


# Menu



## Starters

### CALAMARI

lightly dusted in seasoned flour served with chipotle mayo dipping sauce **19.**

### COCONUT SHRIMP

six butterflied shrimp in a coconut crust with pineapple curry sauce **16.**

### FRESH MARITIME MUSSELS GFr

fresh mussels steamed in wine, onion & garlic by the pound **16.** or 1/2 lb **11.**

### ROPE LOFT ROASTER WINGS GFr

deep-fried wings by the pound - your choice of honey garlic, ranch, blue cheese, BBQ, mild, medium or hot sauce **21.**

### SWEET POTATO FRIES GFr

sweet & fluffy on the inside, served with pineapple curry mayo for dipping **11.**

### NACHOS GFr

homemade tortilla chips topped with cheese, green peppers, red onion, tomato, jalapeño peppers & olives – salsa & sour cream **23.**  
add chicken **8.**

### ONION RINGS

steak cut onion rings in tempura batter **12.**

### FRESH OYSTERS GFr

two oysters on the half shell, served with lemon and mignonette sauce **8.**

## Boulangerie Breads

### BAGUETTE ON A BOARD

melted garlic butter with parmesan **8.**

### GARLIC CHEESE BREAD

fresh garlic, butter & four cheese blend on grilled focaccia with marinara sauce **13.**

*GFr* Gluten Friendly

## Salads

### CAESAR SALAD

crisp romaine lettuce, bacon, croutons & parmesan cheese with our homemade caesar dressing **15.**  
add chicken **8.** grilled shrimp **8.** grilled scallops **14.**

### HOUSE BEET SALAD GFr

artisan mixed greens, beets, feta cheese, roasted pecans, blueberries, cherry tomatoes, carrot curls, and house made apple vinaigrette **19.**  
add chicken **8.** grilled shrimp **8.** grilled scallops **14.**

## Chowders

### ROPE LOFT HADDOCK CHOWDER

fresh haddock, potatoes, celery, carrot and onion in a light cream broth  
cup **14.** bowl **22.**

### SHELLFISH CHOWDER

premium chowder in a light cream broth with potatoes, celery, carrot, onion, shrimp, scallops, haddock & mussels  
cup **20.** bowl **30.**

## Flatbread Pizzas & Pasta

GFr flatbread add \$7

### MARGHERITA PIZZA

tomato sauce topped with our four-cheese blend, cherry tomatoes & fresh basil **18.** add chicken **4.**

### BBQ CHICKEN PIZZA

house made BBQ sauce, four-cheese blend, roasted seasoned chicken, green peppers and cherry tomatoes **21.** add bacon **3.**

### MUSHROOM CARBONARA

mushrooms simmered in a bacon carbonara sauce finished with cracked pepper & green onion tossed in linguini **20.**  
add chicken **8.** grilled shrimp **8.** grilled scallops **14.**

### *\*Food Allergies\**

*because of the handcrafted nature of our menu items, the shared cooking and preparation areas of our kitchen, we cannot eliminate the risk of cross-contact or guarantee that any item is free of any allergen*

## Sandwiches & Burgers

Items served with fries can be replaced for sweet potato fries or onion rings 5. poutine, caesar or beet salad 6.

### ROPE LOFT CLUBHOUSE

chicken breast with tomato, lettuce, bacon, and cheddar cheese with sun-dried tomato mayo on focaccia & french fries 22.

### ROPE LOFT CHARBROILED BURGER

charbroiled beef with tomato, onion, lettuce and pickle on a toasted brioche bun & french fries 19. add cheddar cheese 3. add bacon 3.

### SPICY BLACK BEAN CORN BURGER

a vegetarian favourite - with lettuce, tomato, onion, four cheese blend and side chipotle mayo on a toasted brioche bun & french fries 16.

### CRISPY CHICKEN THAI WRAP

sweet and spicy thai chicken, artisan greens, carrots, sesame seeds and garlic lime dressing in a flour tortilla & french fries 17. add four cheese blend 3. add bacon 3.

### SHRIMP TACO

fried shrimp in two grilled tortilla shells with lettuce, tomato, jalapenos, chipotle mayo, crispy tortilla strips & french fries 17.

## Thursday Pub Night

### THURSDAY PUB NIGHT @ 5 pm

(Beverage purchase required, eat in only)

**Wing Night 18.** (1 lb of Roaster Wings) **GFr** deep-fried wings - your choice of honey garlic, ranch, blue cheese, BBQ, mild, medium or hot sauce

**Potato Skins GFr** cajun dusted potato skins topped with cheese, green peppers, red onion, tomato, jalapeño peppers & olives served with sour cream 19.

## From the Sea

### FRESH MARITIME LOBSTER **GFr**

fresh lobster served with coleslaw, cracked and ready to enjoy

### FISH N' CHIPS

lightly battered deep-fried haddock with coleslaw one 16. two 24.

### PAN-FRIED HADDOCK & FRIES

lightly seasoned in corn flour, lemon dill butter 21. or served with aromatic jasmine rice and seasonal vegetables 25. **GFr**

### ATLANTIC GRILLED SALMON **GFr**

grilled salmon fillet in a light garlic siracha maple glaze, served with aromatic jasmine rice and seasonal vegetables 29.

### ROPE LOFT FISH CAKES **GFr**

three maritime salt cod fishcakes with homemade baked beans & chow 20.

### SEAFOOD RISOTTO **GFr**

creamy arborio rice, shrimp, scallops, mussels, spinach, cherry tomatoes, onion and crispy parmesan flakes 30. add bacon 3.

### LOBSTER & SHRIMP ROLL

lobster, shrimp, celery, lettuce & red onion in a light mayo on a lightly toasted sweet brioche roll & french fries 26. **LOBSTER ROLL** 34.

## Dessert

*Save room for our homemade desserts! It's Somebody's Birthday Somewhere... all desserts are served with whipping cream & fresh berries*

### STICKY TOFFEE PUDDING

drizzled with caramel sauce 11.

### BAILEYS CHEESECAKE

decadent baileys infused cheesecake finished with chocolate ganache, sea salt & chocolate syrup 14.

### CHOCOLATE TORTE **GFr**

a chocoholic delight finished with cracked sea salt & caramel sauce 14.

### WILD BLUEBERRY & APPLE CRUMBLE

our signature dessert 15.

### FRENCH VANILLA ICE CREAM

with chocolate syrup or caramel sauce 7.

**ALA MODE EXTRA** 4.

