

THE SHIP'S COMPANY PUB & GALLEY

CAVENDISH'S LARGEST OUTDOOR PATIO!

APPETIZERS

PEI MUSSELS GF \$15
DELICIOUSLY STEAMED LOCAL MUSSELS.

CHICKEN WINGS GFO \$17
SEA SALT & PEPPER OR BBQ.

BUFFALO CAULIFLOWER WINGS V \$14
CRISPY BATTERED CAULIFLOWER DRIZZLED WITH FRANK'S REDHOT, SERVED WITH RANCH.

BACON WRAPPED SCALLOPS \$17
TENDER ATLANTIC SCALLOPS WRAPPED IN OUR DELICIOUS SMOKED BACON.

SWEET POTATO FRIES V \$9
PIPING HOT & CRISP SERVED WITH HOUSE DIP.

COCONUT SHRIMP \$13
CRUNCHY FRIED SHRIMP SERVED WITH THAI CHILI MAYO.

CREW LOAF V \$9
CRISPY & WARM LOAF OF BREAD SMOTHERED IN GARLIC BUTTER.

TWEAK YOUR CREW LOAF!
BACON & CHEESE \$13

SHIP CHOWDER
OUR CREAMY CHOWDER FILLED WITH SCALLOP, SHRIMP, CLAMS, MUSSELS, LOBSTER & CLASSIC VEGETABLES.
CUP \$12 OR BOWL \$17
OUR CHOWDER IS MADE FRESH DAILY. AVAILABLE WHILE QUANTITIES LAST.

CREAMY LOBSTER BRUSCHETTA DIP \$19
WITHOUT LOBSTER V \$13

CORN RIBS V \$14
GRILLED SWEET AND CRISPY CORN SPEARS, DRIZZLED IN GARLIC BUTTER AND PARMESAN CHEESE.
DISCLAIMER! NO ANIMALS WERE HARMED IN THE MAKING OF THIS DISH!

GALLEY NACHOS

UNREAL SHARE!

GARDEN NACHOS V \$18
CORN CHIPS, GREEN PEPPER, CHERRY TOMATO, JALEPENOS, BANANA PEPPERS, BLACK OLIVES AND MELTED CHEESE BLEND. SERVED WITH HOUSE SALSA & SOUR CREAM.

BBQ CHICKEN NACHOS \$22
CORN CHIPS, GREEN BELL PEPPERS, BBQ CHICKEN IN OUR CHIPOTLE BBQ SAUCE AND MELTED CHEESE BLEND. SERVED WITH HOUSE SALSA & SOUR CREAM.

SALADS

ADD CHICKEN OR CAJUN SHRIMP TO ANY SALAD \$7

ISLAND GREENS V \$13
LOCAL GREENS, CUCUMBER, TOMATO, CARROT, PEAR, AND ROASTED SEEDS. SERVED WITH HOUSE DRESSING.

CAESAR SALAD \$15
THE CLASSIC! CRISP ROMAINE, BACON, PARMESAN CHEESE, CROUTONS AND CREAMY DRESSING.

BET SALAD V \$16
ISLAND GREENS, BEETS, SPICY CANDIED PECANS, GOAT CHEESE, SHREDDED CARROT, TOMATO AND PICKLED ONION WITH MAPLE BALSAMIC VINAIGRETTE.

TACOS

HANDHELDS ON POINT!

DECK HAND FISH TACOS \$18
SOFT SHELL TORTILLAS, CRISP BATTERED HADDOCK, HOUSE CILANTRO LIME CREMA, SALSA, ISLAND GREENS AND CHERRY TOMATOES.

SPICY SHRIMP TACOS \$17
SOFT SHELL TORTILLAS, GUACAMOLE, ISLAND GREENS, SPICY CAJUN GRILLED SHRIMP, COOL CRISPY CUCUMBERS, TOMATO, HOUSE SEAFOOD SAUCE.

BUFFALO CAULIFLOWER WING TACOS V \$16
SOFT SHELL TORTILLAS, CRISPY BATTERED CAULIFLOWER DRIZZLED WITH FRANK'S REDHOT, ISLAND GREENS, TOMATOES, CUCUMBER, CREAMY TZATZIKI.

V VEGETARIAN

VO VEGETARIAN OPTION

GF GLUTEN FREE

GFO GLUTEN FREE OPTION

ANY QUESTIONS ABOUT THE

MENU? ASK OUR CREW!

WE KNOW OUR SHIP! #THECOMPANY

DECKHAND FAVORITES

CAPT'S FISH & CHIPS \$19

FRESH ATLANTIC HADDOCK, HOUSE MADE BEER BATTER, CREAMY COLESLAW AND HOUSE TARTAR.

CAPSIZED SCALLOP DOG \$19

PAN-SEARED BUTTERY SCALLOPS, SERVED IN A SOFT AND SWEET BRIOCHE BUN, WITH ISLAND GREENS, CRISP BACON, DRIZZLED WITH OUR HOUSE MAPLE MAYO.

SHIPWRECKED SEAFOOD PIZZA \$21

FLATBREAD, GARLIC AIOLI, SCALLOPS, SHRIMP, LOBSTER AND BACON TOPPED WITH PARMESAN.

SECOND MATES FISH SANDWICH \$17

OUR BEER BATTERED HADDOCK ON A TOASTED BRIOCHE BUN WITH ISLAND GREENS, CREAMY COLESLAW AND TARTAR SAUCE.

SEAFOOD PLATTER \$ MARKET PRICE

THE BEST OF ALL OUR FAVORITES COMBINED! MINI LOBSTER ROLL, BEER BATTERED HADDOCK, BACON WRAPPED SCALLOP SKEWER, AND FRESH ISLAND GREENS GARDEN SALAD.

SALT COD AND HADDOCK FISH CAKES \$17

SALT COD AND HADDOCK FISH CAKES SERVED WITH MUSTARD PICKLES AND CRUNCHY MUSTARD DIP.

LOBSTER ROLL \$ MARKET PRICE

ISLAND LOBSTER IN A SOFT ROLL.

PREMIUM SIDES

CAESAR OR BEET \$3

SWEET FRIES \$3

CORN RIBS \$3

CHOWDER \$5

POUTINE \$5

ALL ENTREES EXCLUDING PASTA COME WITH CHOICE OF GARDEN SALAD OR PEI FRIES.

ALL ITEMS AVAILABLE WHILE QUANTITIES LAST! #SHIPHAPPENS

CHECK OUT OUR SOCIALS  

BURGERS

SPICE UP ANY BURGER. ADD JALAPENOS NO CHARGE!

COMPANY BURGER GFO \$21

SEASONED ATLANTIC BEEF, TOASTED BRIOCHE BUN, TOPPED WITH SUMMER SAVOURY BACON, CHIPOTLE BBQ PULLED PORK, APPLEWOOD SMOKED CHEDDAR, LETTUCE AND MAPLE MAYO.

BBQ BACON CHEESEBURGER GFO \$18

SEASONED ATLANTIC BEEF, SECRET SPICES, TOASTED BRIOCHE BUN, TOPPED WITH BACON, LETTUCE, CHEESE, CHIPOTLE BBQ SAUCE, AND A DRIZZLE OF HONEY.

VEGGIE BURGER V/GFO \$16

SPICY BLACK BEAN PATTY SERVED ON A TOASTED BRIOCHE BUN, TOPPED WITH LETTUCE, CUCUMBER & TZATZIKI.

PASTA

MADE FRESH DAILY. AVAILABLE WHILE QUANTITIES LAST!

DEEP SEA PASTA \$24

BAY SCALLOPS, SHRIMP, STEAMED MUSSELS AND BACON IN CREAMY GARLIC SAUCE SERVED WITH TOASTED GARLIC BREAD.

LOBSTER MAC & CHEESE \$23

PEI LOBSTER, CHEESY & CREAMY MACARONI, CRISP BREAD CRUMBS, SMALL GARDEN GREENS, SERVED WITH TOASTED GARLIC BREAD.

CHICKEN PESTO ALFREDO VO \$21

CHICKEN BREAST, GRILLED BUTTON MUSHROOMS, CHERRY TOMATOES, TOSSED IN A CREAMY ALFREDO PESTO SAUCE, SPRINKLED WITH FRESH PARMESAN. SERVED WITH TOASTED GARLIC BREAD.

LAND LOVERS

MARINER'S CRISPY CHICKEN SANDWICH \$17

CRISPY CHICKEN ON A TOASTED BRIOCHE BUN. TOPPED WITH LETTUCE, PICKLES & HOUSE MADE CHIPOTLE MAYO.

CHICKEN CAESAR WRAP GFO \$15

GRILLED CHICKEN, FLOUR TORTILLA, BACON, ROMAINE & CAESAR DRESSING.

ABANDON SHIP STEAK SANDWICH \$17

GRILLED SEASONED STEAK, PEPPERS AND ONIONS SERVED ON A TOASTED BUN WITH CHIPOTLE BBQ AND MELTED CHEESE.

FRENCH TOAST CHICKEN SANDWICH \$19

SEASONED CRISPY CHICKEN BETWEEN TWO FLUFFY SLICES OF FRENCH TOAST, DRIZZLED WITH MAPLE SYRUP AND A DASH OF FRANK'S REDHOT.

DISCLAIMER! DEFINITELY A FORK AND KNIFE SAMMY!