





# APPETIZERS

### QV ALE BRAISED MUSSELS \$16.99

Deepwater mussels in a Quidi Vidi 1892 broth with roasted garlic, tomatoes, onion confit and herbs. Served with crostini.

### FISH CAKES \$14.99

Cod flakes mixed with potato and fried until golden. Served with garlic aioli.

# COMBO BOARD \$19.99

An assortment of cured meats, cheeses, house-made pickles, pickled red onion, candied walnuts, partridge berry/thyme jam, olives, grapes, fresh veggies, gherkins and condiments.

# LONG POINT FLATBREAD \$15.99

Pesto, arcadian, parm, onion confit and a balsamic drizzle on open flatbread.

### COVE CALAMARI \$16.99

Lightly breaded golden calamari rings. Served with garlic aioli.

### SESAME CRUSTED SCALLOPS \$18.99

Pan-seared scallops, sesame seed encrusted on a root vegetable pureé. Served with garlic aioli.



### GEORGIE'S CHOWDER \$14.99

Salmon, cod, shrimp, mussels and vegetables in a creamy fish broth. Served with crostini.

### ROOT CELLAR BISQUE \$13.99

Curried coconut root vegetable bisque with sour cream and balsamic reduction. Served with crostini.

# BEET & CARROT SALAD \$12.99

Roasted beet and carrot, feta cheese, toasted almonds with a tarragon vinaigrette

# ANCHOR SALAD \$13.99

Arcadian lettuce topped with red onion, grapes, cranberries, feta, sliced orange, toasted almonds and house-made partridgeberry vinaigrette.

1/2 Anchor Salad \$ 8.99

# LOCAL FAVOURITES

#### **ANCHOR BURGER \$17.99**

Our famous house-made burger topped with cheddar, red onion marmalade, tomato, lettuce and garlic aioli. Served on a brioche bun with house-made slaw and fries.

\*Substitute fries for a side salad \$6

### FISH & CHIPS \$17.99

Local cod in a crispy Quidi Vidi beer batter. Served with tartar sauce, fresh lemon, house-made slaw and fries.

1 Piece Fish and Chips \$13.99

### FISH TACOS \$15.99

2 mini - tortillas with battered cod, house-made slaw and avocado vinaigrette.







# MAINS

### FISHERMAN'S WHARF \$39.99

Seafood platter with cod, salmon, shrimp, mussels, scallops and calamari. Served with pork scrunchions, root vegetable pureé and roasted baby red potatoes and fresh-cut root vegetables.

### SCREECH & BROWN SUGAR SALMON \$28.99

6 oz salmon fillet topped with a screech & brown sugar glaze. Served with garlic mash, blueberry compote, partridgeberry vin and fresh-cut root vegetables.

# NAN'S PAN-FRIED COD \$26.99

Seasoned cod fillet, pan-fried with pork scrunchions. Served with cranberry/almond basmati rice and fresh-cut root vegetables.

### SEAFOOD PENNE \$28.99

Sautéed scallops, salmon, shrimp, and mussels with tomato, peppers, onion and garlic tossed with pasta in a white wine velouté. Served with crostini and mussel garnish.

\* Substitute seafood for chicken

# NY STRIPLOIN \$28.99

8 oz striploin steak grilled to order. Served with fresh-cut root vegetables and choice of potato.

Add mushrooms and onions \$4 Add 3 shrimp \$6

### FETA CHICKEN \$25.99

Chicken breast grilled and stuffed with feta. Served with cranberry/ almond balsamic rice & vegetables.

# SHORT RIBS \$24.99

Braised beef short ribs finished in a red wine sauce served with garlic mash and vegtables.

### BUDDHA BOWL \$22.99

Spicy chick peas, quinoa, vegetables, with a sesame dressing. Served with crostini.

### DESSERTS

### SOPAPILLA \$8.49

A local twist on this South American favourite. A deep-fried touton, with berry compote, ice cream and whipped cream.

### CHEESECAKE \$8.49

House-made cheesecake finished with a choice of toppings. Served with whipped cream

### STICKY DATE PUDDING \$8.49

House-made sticky date pudding topped with a house-made toffee sauce and served with vanilla ice cream and whipped cream

### NAN'S "MINI PIES" \$8.49

3 traditional "mini pie" shells filled with a choice of local berry compote and topped with Fussell's Cream .

Ask your server about gluten-free menu options.