# START + SHARE

POTATO JACKETS Bacon, chicken, cheddar, ranch

HOUSE-MADE COCONUT SHRIMP Sweet chili thai sauce

### BAKED LOBSTER & CRAB DIP

Baked creamed fusion, crisp tortilla chips

### OBSTER STUFFED MUSHROOMS

Cremini mushrooms, melted mozzarella, balsamic reduction

BAKED ARTICHOKE DIP Artichoke hearts, cheese, herbs, crisp tortilla chips

#### HAND-DUSTED CALAMARI Cajun aoili

CLASSIC SHRIMP COCKTAIL Chilled black tiger shrimp, cocktail sauce, lemon

### SIGNATURE BATTERED MUSHROOM CAPS Southwest dip

### BAKED SHRIMP OR ESCARGOT MONTEBELLO Garlic butter, mozzarella cheese

### P.E.I MUSSELS

Herbed tomato, lemon wine or dill broth, garlic bread 1lb/ 2lb/

CRAB CAKES Crispy, bruschetta salsa

### SCALLOPS

Pan seared medallions, maple bacon gastrique

#### TEMPURA BATTERED BEANS Teriyaki sauce

SHRIMP TRIO Coco shrimp, grilled shrimp skewer, popcorn shrimp

### **BROCCOLI CHEDDAR BITES**

VEGGIE TRIO Tempura beans, onion rings, broccoli cheddar bites SALADS + SOUPS

add shrimp skewer or scallop skewer

### TRADITIONAL CAESAR

Seasoned croutons, bacon bits, asiago/parmesan cheese blend Appetizer Large

#### HERITAGE BLEND

Artisan greens, tomato, red onion, julienne carrots, asiago/parmesan cheese blend, house balsamic dressing Appetizer Large

### LOBSTER BISQUE

# ENTRÉE SALADS

### SEAFOOD MEDLEY SALAD

Grilled haddock, calamari, shrimp, romaine, roasted red peppers, goat cheese, house balsamic vinaigrette

### SPICY THAI CHICKEN CRUNCH SALAD

Sweet and spicy chicken tenders, artisan greens, red onion, roasted red peppers, julienne carrots, mango, spicy thai vinaigrette

### WARM MUSHROOM & GOAT CHEESE SPINACH SALAD

Cranberries, roasted red peppers, roasted maple walnuts, house balsamic dressing

#### **GRILLED SALMON SALAD**

Heritage greens, roasted red peppers, onion, tomato, asiago/parmesan cheese blend, balsamic dressing

### HONEY MUSTARD PRETZEL CRUSTED CHICKEN SALAD

Romaine and spring mix salad, hot honey mustard dressing

SURF Responsibly sourced from certified sustainable fisheries

# Accompanied with choice of potato or rice and fresh seasonal vegetables

### LIGHTLY DUSTED PICKEREL

Pan-fried northern favourite May occasionally contain bones

GRILLED ATLANTIC SALMON Lemon pepper seasoning, tomato salsa

### MAPLE WALNUT SALMON

Grilled, topped with maple gastrique and roasted maple walnuts

### **FISHERMAN PLATTER**

Shrimp, scallops, lightly dusted pan fried haddock Add Mussels Lobster Tail

### PROSPECTOR FISHERMAN PLATTER

Pickerel, scallop medallions, jumbo shrimp Add Mussels Lobster Tail

LOBSTER TAIL DINNER Warm garlic butter

### HONEY LEMON RAINBOW TROUT Honey lemon reduction beurre crèmé

PANKO CRUSTED PICKEREL WITH BRUSCHETTA Light and crispy texture

### LEMON CAPER SALMON

Creamy tomato wine butter sauce

### FISHBOWL FAMOUS FISH & CHIPS

"Taste How It All Started" Haddock, signature Fishbowl batter, fresh cut fries, tartar sauce, house prepared coleslaw 2 pieces 1 piece

### TURF

Served with fresh seasonal vegetables and your choice of potato or rice

SIRLOIN STEAK 8 oz

### BREADED STEAK WITH HUNTER SAUCE Mushroom, tomato beef wine sauce

SIRLOIN STEAK AND SHRIMP

BACON WRAPPED BEEF TOURNADOS 4 oz

BACON WRAPPED FILET MIGNON 7 oz

ADD COMPOUND BUTTERS SMOKED WHISKEY

SMOKED WHISKEY CHIVE GARLIC BLUE CHEESE DILL LEMON CAPER DIJON HORSERADISH ADD SAUCE & MORE WHISKEY PEPPERCORN BÉARNAISE

### **GRILLED TO PERFECTION**

BLUE RARE Warm, blue center RARE Warm, bright red center MEDIUM RARE Warm, red center MEDIUM Warm, pink center MEDIUM WELL Hot, trace of pink WELL DONE Hot, fully cooked

## FLAMEBROILED PORK BACK RIBS

House maple bourbon BBQ sauce, fresh cut fries, house made coleslaw Half Rack

### CHICKEN

Served fully plated as described

### PECAN CRUSTED MAPLE DIJON CHICKEN

Pan seared, oven baked dusted chicken, fresh seasonal vegetables, mashed potatoes

### **RIVERSIDE CHICKEN**

Grilled chicken breasts, maple bourbon BBQ sauce, sautéed mushrooms, melted cheese blend, mashed potatoes

### FRENCH ONION CHICKEN

Grilled chicken breasts, frenched white onions, garlic beef wine sauce, mashed

# PRETZEL CRUSTED CHICKEN DIJON MUSTARD CHEESE SAUCE

Grilled chicken breasts, tangy-slightly spicy rich cheese sauce

### PASTA

Available with rice penne GF Add caesar or heritage blend salad

### LOBSTER LINGUINE

Creamy roasted red pepper sauce, sautéed red onions, woodland mushrooms, asiago/parmesan cheese blend

### MUSHROOM & GOAT CHEESE LINGUINE

Virgin olive oil, garlic, pesto, sundried tomatoes, roasted red peppers, spinach, primavera sauce

LOBSTER RAVIOLI Tarragon cream sauce, garlic bread

### SEAFOOD LINGUINE

Sautéed black tiger shrimp, calamari, haddock, mussels, pesto, tomato sauce, asiago/ parmesan cheese blend

### SHRIMP OR CHICKEN ALFREDO

Herbed tomatoes, onion, spinach, asiago/parmesan cheese blend

### **BACON MAC & CHEESE**

Creamy cheddar cheese sauce, bacon, parmesan cheese

### MUSHROOM PESTO A LA GENOVESE FARFALLE

Creamy pesto, mushrooms, red peppers, parmesan cheese, shrimp or chicken

# **BETWEEN THE BUNS**

Fresh home cut fries & coleslaw

### MATTAGAMI CHEESE BURGER

Local Mattagami Heights Farm\* patty, smoked bacon, aged Canadian cheddar, lettuce, tomato, red onion, pickle, pretzel bun

### SURF AND TURF BURGER

Local Mattagami Heights Farm\* patty, lobster cream fusion, lettuce, tomato, dill aioli, pretzel bun

\* Mattagami Heights Farm grass-fed extra lean beef is 100% antibiotic free with no added hormones

MUSHROOM GOAT CHEESE VEGGIE BURGER Beyond Meat burger, mango chutney, sautéed mushrooms, sautéed onions

# BOWLS

### COCO CURRY GINGER RIICE BOWL

Chicken or shrimp, curry coconut cream sauce, mango, asian vegetables, basmati rice

### SPICY PEANUT UDON NOODLE BOWL

Shrimp or chicken, fresh vegetables, spicy peanut fusion sauce, udon noodles

### DUMPLING MUSHROOM BABY BOKCHOY BOWL

Pork dumplings, fresh vegetables, asian broth, rice noodles

### THAI CHICKEN RICE BOWL

Fresh vegetables, thick thai slurry sauce, basmati rice, black sesame seeds, bean sprouts

### BEEF SESAME GINGER UDON NOODLE BOWL

Savory beef, fresh vegetables, asian broth, rice noodles, black sesame seeds

### CHICKEN OR ASIAN BEEF STIR FRY

Fresh vegetables, asian stir fry sauce, basmati rice bean sprouts

### CHICKEN TIKKA MASALA

Marinated chicken, creamy yogurt, garam masala, tomato sauce, ginger, cilantro, coriander, basmati rice

### SEAFOOD BOUILLABAISSE

Medley of fish and seafood, rich fennel flavoured tomato wine sauce

## SIDES

Fresh home cut fries Sweet potato fries Garlic mashed potatoes Steak cut fries Baked potato Sautéed mushrooms Fresh seasoned vegetables Sautéed onions Shrimp skewer Scallop skewer Fishbowl poutine Mussels Onion rings

Please alert your server if you have special dietary requirements www.fishbowlrestaurants.com