



# TERRACE ROOM & ROOFTOP PATIO MENU

## Starters

**House Salad** <sup>GF</sup> Sm. \$8<sup>75</sup> Lg. \$14<sup>50</sup>

Mixed greens, peppers, cucumbers, red onions, tomatoes & choice of dressing

**Caesar Salad** Sm. \$10<sup>75</sup> Lg. \$17<sup>50</sup>

Fresh romaine, bacon, parmesan & croutons

**Greek Salad** <sup>GF</sup> Sm. \$11<sup>75</sup> Lg. \$18<sup>50</sup>

Mixed greens, peppers, cucumbers, red onions, tomatoes, kalamata olives & feta

**Add Grilled Chicken to any salad** <sup>GF</sup> \$9

**Soup of the Day**

Made in house daily

**Jalapeno Poppers**

(6) filled with cream cheese

**Battered Mushrooms (15)**

**Plate of Buffalo Cauliflower (8 oz)**

**Broccoli Bacon Cheddar Bites (6)**

\$7<sup>50</sup>

\$13<sup>75</sup>

\$13<sup>75</sup>

\$13<sup>75</sup>

\$13<sup>75</sup>

**Cheese Plate**

4 Mozzarella Sticks & 6 Cheddar Balls

**Calamari (8 oz)**

In crispy batter & served with chipotle dipping sauce

**Mixed Appetizer Platter**

6 Battered mushrooms & 6 Broccoli Bacon Cheddar Bites, 2 mozzarella sticks, 4 cheddar balls, 3 jalapeno poppers, & onion rings

\$14<sup>75</sup>

\$19<sup>75</sup>

\$36

## Handhelds

Served with fries

**Tacos**

2 flour tortillas filled with **choice of perch or chicken strips**, fresh pico de gallo, creamy cabbage salad & diced mango  
Vegetarian Option available. Ask server for details.

\$20

**Chicken Caesar Wrap**

Grilled chicken breast, bacon & Caesar salad mixed and wrapped in a flour tortilla

\$19

**Beef On a Bun** <sup>GF</sup>

Slow roasted in house. Served with au jus for dipping.  
\*Substitute for gluten free bun \$3<sup>50</sup>

\$20

**Chicken On a Bun** <sup>GF</sup>

Grilled chicken breast with lettuce & tomato  
\*Add Jensen's cheddar \$2 \*Add bacon \$3  
\*Substitute for gluten free bun \$3<sup>50</sup>

\$19

**Perch Burger**

3 oz perch with lettuce and tomato

\$20

**Burger** <sup>GF</sup>

VG Meats 1/4 lb all beef patty with lettuce, tomato, pickles & onion  
\*Add Jensen's cheddar \$2 \*Add bacon \$3  
\*Substitute for gluten free bun \$3<sup>50</sup>  
\*Make it a double burger \$6

\$15

**Veggie Burger**

Soy based veggie patty with lettuce, tomato, pickles, & onion  
\*Add Jensen's cheddar \$2

\$16

## Plates & Platters

No sides included

**Perch**

8 oz \$29 16 oz \$55

**Pickarel**

8 oz \$23 16 oz \$44

**Breaded Shrimp**

10 pc \$22 20 pc \$43

**Breaded Scallops**

12 oz \$30 24 oz \$55

**Buffalo Shrimp**

16 pc \$23 32 pc \$44

Battered & tossed in wing sauce

**Clam Strips**

4oz \$15 8oz \$27

**Wings** <sup>GF</sup>

1lb \$18 2lb \$33

Mild, Medium, Hot, Suicide, Honey Garlic (not GF).

Served with house made blue cheese, celery & carrots

**Mixed Seafood Platter**

\$73

8 oz Perch, 8 Shrimp, 8 oz Scallops & 4 oz Calamari

**All prices subject to applicable taxes**

Extreme care is exercised during processing and preparation, but occasionally fish bones or scales may still be present.

<sup>GF</sup> - Gluten Friendly Option - Substitute with Gluten Free Bun \$3<sup>50</sup>

Please note that our kitchens contain gluten so we are **not** gluten free

## Mains

Served with fries, cabbage salad & celery bread

**Pickarel**

6 oz lightly breaded the Erie Beach way

\$21

**Perch**

Lightly breaded the Erie Beach way

5 oz. \$25 7oz. \$29

**Breaded Shrimp**

8 crispy golden shrimp

\$22

**Breaded Scallops**

7 oz crispy golden scallops

\$26

**Grilled Fish of the Day** <sup>GF</sup>

Market Price

**Battered Cod**

7 oz of Battered cod

\$21

**Chicken Strips**

4 all white meat chicken fillets served with plum sauce

\$19

**Hot Beef**

Slow roasted in house and served open faced with house made gravy

\$22

**New York Strip Steak 6 oz** <sup>GF</sup>

Locally sourced from Norwich Packers

\$27

\*Steak Add ons: Perch 4 oz \$15 Pickarel 4 oz \$11  
Shrimp 4 pc \$12 Scallops 5 oz \$15

Substitute for potato - \$3<sup>50</sup>  
Side House Salad, Side Caesar  
Sweet Potato Fries, Poutine, Onion Rings.

## Side Orders

**Celery Bread per piece**

\$2<sup>50</sup>

**Fries** <sup>GF</sup>

\$8<sup>75</sup>

**Poutine** with local Jensen's curds <sup>GF</sup>

Sm. \$8 Lg. \$12

**Sweet Potato Fries** <sup>GF</sup>

\$11<sup>75</sup>

**Onion Rings**

\$11<sup>75</sup>

**Celery & Carrots** w/blue cheese <sup>GF</sup>

Sm. \$5 Lg. \$8

**Cove Room Salads** <sup>GF</sup>

Sm. \$3<sup>75</sup> Med. \$5<sup>75</sup> Lg. \$9<sup>75</sup>

Cabbage • Cucumber • Bean • Mandarin

## Desserts

Made fresh in our Cove Room Kitchen

**Homemade Pies**

\$8<sup>50</sup>

**Homemade Cheesecake**

\$8<sup>50</sup>

**Homemade Rice Pudding** <sup>GF</sup>

\$8<sup>50</sup>

**Pumpkin Bread Pudding** w/praline sauce

\$8<sup>50</sup>

**Sundaes** Chocolate, Butterscotch, Strawberry <sup>GF</sup>

\$7<sup>50</sup>

**Ice Cream** <sup>GF</sup>

\$5<sup>50</sup>

**Crème de menthe Parfait** <sup>GF</sup>

\$7<sup>50</sup>

## Cocktails

**Summer Garden** 1.5 oz \$14<sup>50</sup>  
Gin, St. Germain liqueur, butterfly pea flower syrup, strawberries, blueberries, cucumber, soda

**Castaway Colada** 1 oz \$12  
Rum, Pina colada and mango daiquiri mix blended over ice, toasted coconut rim

**Moscow Mule** 1.5 oz \$12  
Vodka, lime juice, ginger beer

**Dover Dilly** 1 oz \$12  
Amaretto, melon liqueur, triple sec, lemon, orange juice, grenadine, sprite

**Bee's Knees** 1.5 oz \$12  
Gin, local honey syrup, lemon, soda

**Mermaid Lemonade** 1.5 oz \$12  
Rum, blue curaçao, lemonade

**Beach Peach** 1.5 oz \$12  
Rum, peach schnapps, lime, orange juice, sprite

**Thirsty Perch Martini** 2 oz \$13<sup>50</sup>  
Malibu rum, Cointreau, blue curacao, orange juice

**Bikini Martini** 2 oz \$13<sup>50</sup>  
Vodka, Malibu rum, pineapple juice, grenadine

## Classics

**Margarita** 2 oz \$13<sup>50</sup>  
Classic Lime • Mango • Strawberry  
(frozen or on the rocks)  
Tequila, triple sec, lime, salt rim

**Classic Caesar** 1 oz \$12  
Vodka, Clamato, worcestershire, Tabasco, spicy green bean & olive

**Frozen Cocktails** 1 oz \$12  
Strawberry • Mango • Piña Colada • Peach

**Sangria** Glass \$9  
Made with Red or White wine Pitcher \$42  
(contains cinnamon)

## Ciders & Coolers

### Local

**Vodka Friday** 473ml \$11<sup>50</sup>  
Vodka soda beverage  
Thorny Beach – peach raspberry

**Hounds of Erie** 500 ml \$11<sup>50</sup>  
Dog House – hopped apple cider

**Folkin' Hard** 500ml \$11<sup>50</sup>  
Fresh Apple Cider

### Domestic

**Somersby** 473ml \$11<sup>50</sup>  
**Smirnoff Ice** \$7<sup>50</sup>

## For the Sober Sailors

### Non-alcoholic

**Strawberry Basil Lemonade** \$7<sup>75</sup>  
Basil syrup, lemonade, strawberry compote, soda  
(add 1 oz Vodka \$5)

**Sober Sailor** \$7<sup>75</sup>  
Rosemary syrup, ginger beer, lime and pineapple juice  
(add 1 oz Rum \$5)

**Blueberry Lavender Spritz** \$7<sup>75</sup>  
Blueberry lavender syrup, lime juice, soda  
(add 1 oz Gin \$5)

**Fountain Pop** \$3<sup>95</sup>

**Non-Alcoholic Beer** \$6<sup>50</sup>

**Lemonade** \$6

**Coffee/Tea** \$3

**Frozen Shakes** \$7<sup>50</sup>

Vanilla, chocolate, strawberry

**Cider Keg** 770ml \$17

Non-alcoholic sparkling cider  
Apple • Apple Raspberry

**ASK YOUR SERVER FOR OUR SEASONAL COCKTAILS**

## BEER

### On Tap

#### Local

6oz \$4<sup>25</sup> 15oz \$7<sup>75</sup> 60oz pitcher \$26  
Ramblin' Road Country Pilsner

#### Domestic

6oz \$4 15oz \$6<sup>75</sup> 60oz pitcher \$24  
Bud Light  
Keith's IPA  
Keith's Red

### Bottles & Cans

#### Local

**Ramblin' Road**  
IPA, Purebred 341ml \$8<sup>25</sup>  
High Road 473ml \$11<sup>50</sup>

**New Limburg**  
Belgian Blonde, WIT 500ml \$11<sup>50</sup>

**Charlottetown Brewing Company**  
Ask your server for current selection 473ml \$11<sup>50</sup>

#### Domestic \$7<sup>25</sup>

Bud Light, Coors Light, Canadian, Budweiser, Blue, Export, Crystal

#### Premium \$7<sup>75</sup>

Michelob Ultra, Sleeman Clear Miller Genuine Draft

#### Imported \$8<sup>25</sup>

Corona, Stella, Heineken, Guinness

## WINE

### White Wines

**Local** 6oz \$10<sup>50</sup> 1/2L \$28<sup>25</sup> Bottle \$43

Harvest Party White, *Burning Kiln*  
Horse & Boat Riesling, *Burning Kiln*  
Quitting Time Pinot Grigio, *Burning Kiln*  
Cureman's Chard Chardonnay, *Burning Kiln*  
Frisky White, *Frisky Beaver*

**Domestic** 6oz \$9<sup>50</sup> 1/2L \$24<sup>25</sup> Bottle \$37

Chardonnay, *Jackson Triggs*  
Pinot Grigio, *Jackson Triggs*

**White Zinfandel** 6oz \$9<sup>50</sup> 1/2L \$24<sup>25</sup> Bottle \$37

White Zinfandel, *Kittling Ridge (Ontario)*

**Imported** 6oz \$10 1/2L \$25<sup>25</sup> Bottle \$38

Sauvignon Blanc, *Two Oceans (South Africa)*

### Red Wines

**Local** 6oz \$10<sup>50</sup> 1/2L \$28<sup>25</sup> Bottle \$43

Harvest Party Red, *Burning Kiln*  
Frisky Red, *Frisky Beaver*

**Domestic** 6oz \$9<sup>50</sup> 1/2L \$24<sup>25</sup> Bottle \$37

Merlot, *Jackson Triggs* • Cabernet Sauvignon, *Jackson Triggs*

**Imported** 6oz \$10 1/2L \$25<sup>25</sup> Bottle \$38

Shiraz, *Yellow Tail (Australia)*  
Shiraz Cabernet, *Jacobs Creek (Australia)*  
Cabernet Merlot, *Santa Carolina (Chile)*

### Rosé & Sparkling (by the bottle only)

#### Rosé

Broken Needle, *Burning Kiln* \$43 • Mateus (Portugal) \$36

**Sparkling** • Sparks, *Burning Kiln* \$43