

Appetizers

Coconut Shrimp \$18

Tender shrimp battered and rolled in coconut alongside a sweet chili dip.

Biscuit Board \$9

A Quarterdeck classic, four light and fluffy jalapeno & cheddar buttermilk biscuits served with whipped butter.

QD Salad Small \$10 Large \$14

Roasted beet and orange segments, topped with toasted almonds and goat cheese, on mixed greens with balsamic vinaigrette.

Winter Salad Small \$12 Large \$16

Baby spinach tossed with, cucumber, and apple. Topped with dried cranberry and toasted pumpkin seeds.

Seafood Chowder Cup \$12 Bowl \$18

Our classic seafood chowder loaded w/ shrimp, scallops and haddock. Served beside our jalapeno cheddar biscuit.

Pasta

Pad Thai \$18

Stir fried rice noodles, tossed with green onion, bell pepper and red onion. Topped with shaved carrot and peanut.

Pesto Fettuccini \$16

Fettuccini Tossed with pesto, cherry tomatos, red onion and wilted Spinach. Topped with parmesan and served with garlic toast.

Add to your Dish

Grilled 6oz Chicken Breast - \$11

Pan Seared Shrimp- \$19

Pan Seared Scallops- \$22

Seafood - \$26

BRUNCH

Breakfast

Pirates's Breakfast \$21

Three eggs any style, applewood smoked bacon, Canadian back bacon & maple sausage. Served with homefries, mixed fruit & buttered toast.

Traditional Eggs Benedict \$18

Two poached eggs served on a toasted English muffin & Canadian back bacon topped with hollandaise sauce. Served with home fries

Breakfast Wrap \$16

Two scrambled eggs, two slices of applewood smoked bacon, cheddar cheese, lettuce, tomato & pesto mayo wrapped in a spinach tortilla. Served with homefries

French Toast \$15

Three slices of white bread soaked in cream & eggs, fried golded and dusted with cinnamon sugar. Served with maple syrup and your choice of applewood smoked bacon or maple sausage.

Lunch

Fish and Chips \$19

Two pieces of buttermilk breaded haddock served with handcut fries, tartar sauce and coleslaw. A QD staple!

Haddock Burger \$16

Buttermilk battered haddock topped with fresh lettuce and tomato, tartar sauce and coleslaw. Served on the QD bun.

Veggie Burger \$18

Spicy black bean and corn patty, topped with lettuce, tomato, smoked gouda and our chipotle mayo. Served on the QD bun

Grilled Chicken \$19

6oz Grilled chicken breast topped with spring greens, tomato, bacon, smoked gouda and pesto mayo. Served on the QD bun.

QD Burger \$19

Two 4oz beef patties, piled high with caramalized onions, tomato, lettuce and smoked gouda. Served on the QD bun with chipotle mayo.

Add Bacon \$1.50

All burgers and sandwiches served with hand-cut fries and coleslaw.

Replace your fries and slaw with a side salad for an additional **\$7.50**

Gluten free bun or bread available for an additional **\$2.00**

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Signature Dishes

Fish and Chips \$19

Two pieces of buttermilk breaded haddock served with handcut fries, tartar sauce and coleslaw. A QD staple!

Pan Seared Haddock \$24

Atlantic haddock served with carrot and ginger puree, seasonal vegetables and choice of side.

Pan Seared Scallops \$34

Deep sea scallops pan seared and topped with a roasted sweet corn and chive salsa. Served with seasonal vegetables and choice of side.

Seafood Medley \$36

Local seafood in a creamy tarragon sauce, topped with garlic bread crumbs. Served with choice of side and fresh local vegetable.

8oz NY Striploin \$41

Hand cut and grilled before being topped with peppercorn demi, and pommes frites. Served with seasonal vegetables and choice of side.

Burgers

Haddock Burger \$16

Buttermilk battered haddock topped with fresh lettuce and tomato, tartar sauce and coleslaw. Served on the QD bun.

Veggie Burger \$18

Spicy black bean and corn patty, topped with lettuce, tomato, smoked gouda and our chipotle mayo. Served on the QD bun.

Grilled Chicken \$19

6oz grilled chicken breast topped with spring greens, tomato, bacon, smoked gouda and pesto mayo. Served on the QD bun.

QD Burger \$19

Two 4oz beef patties, piled high with caramelized onions, tomato, lettuce and smoked gouda. Served on the QD bun with chipotle mayo.

Add Bacon \$1.50

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Dessert

French Chocolate Mousse 🍷 \$7

Light and fluffy milk chocolate mousse, topped with vanilla whipped cream.

Classic Crème Brûlée 🍷 \$8

Creamy vanilla custard crowned with flamed sugar.

Vegan Chocolate Cake 🍷 \$9

Our gluten, egg, and lactose free chocolate cake! Drizzled with tart house raspberry sauce and seasonal berries.

Home-Made Apple Crisp \$9

Our mix of fresh local apples, sugar and spice. Topped with brown sugar and oats. Baked till golden. Served with whipped cream and a caramel drizzle

OD Cheesecake \$12

Ask your server for our bakers latest creation.

Specialty Coffee

After Eight \$10

Your after-dinner mint in a cup combines Nova Scotia's JD Shore After Eight Rum Cream with our fresh-brewed Columbian coffee.

Quarterdeck Irish Coffee \$10

Blend the cozy flavour of Nova Scotia's JD Shore Original Rum Cream with Jameson Irish Whiskey and our Columbian coffee for a Quarterdeck twist on the traditional.

KitKat Coffee \$10

Give yourself a break with the familiar hazelnut flavour of Frangelico mixed with Nova Scotia's JD Shore Original Rum Cream and the Quarterdeck's Columbian coffee.

Blueberry Tea \$10

Combine steaming black tea with Grand Marnier and Amaretto for an aromatic delight.

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