

# OAK ISLAND

Resort & Conference Centre

## STARTERS

**SEARED SCALLOPS**    
mango sriracha paint, lemon drops, wasabi pea dust, wakame  
\$18

**SEAFOOD CHOWDER**  
scallops, shrimp, haddock, mussels, clams served with a house made buttermilk biscuit  
\$18

**MOULES-FRITES**   
1lb of mussels, white wine, garlic, tomato, fresh herbs, crispy fries, roasted garlic aioli  
\$18

**SMOKED SALMON**  
in house hot smoked salmon horseradish dill crême, pickled onion, spicy greens, focaccia crisp  
\$15

**WATERMELON & FETA SALAD**    
arugula, walnuts, balsamic reduction  
\$15

**ARANCINI BALLS**  
mushroom risotto balls, bread and fried, crispy prosciutto, parmesan, tomato basil sauce  
\$16

## MENU LEGEND

 VEGAN

 VEGETARIAN


 GLUTEN FREE

 DAIRY FREE

## MAINS

**CHICKEN CRUNCH**  
buttermilk and panko crusted chicken breast, bacon jam, provolone, tomato, spicy greens, brioche bun, served with fries  
\$ 19

**FISH & CHIPS**   
beer battered haddock, crispy fries, tartar  
2 pieces \$24 | 1 piece \$18

**ZUCCHINI LINGUINI**   
green and yellow zucchini noodles sauteed garlic mushroom, sun dried tomatoes, roasted red peppers, pistachio basil peso sauce  
\$26

**BRAISED LAMB SHANK**   
on the bone fork tender shank served with mushroom risotto  
\$38

**SURF & TURF**   
6oz beef tenderloin, butter poach lobster sphere, pomme puree, market vegetables, whiskey jus  
\$56

**SEAFOOD PASTA**  
lobster, scallops, shrimp, diced tomato, white wine cream sauce served over pappardelle noodles topped with parmesan cheese and arugula  
\$32 GF pasta available add \$4

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE