

SNACKS & SHAREABLES

MUSSELS

Local mussels steamed in garlic and white wine.
Served with garlic butter 1 lb. 13

CALAMARI

Corn flour dusted then flash fried.
Topped with sweet chili and balsamic glaze. 14

MARITIME OYSTERS



On the half shell served with house mignonette.
Ask about our selection.
1/2 dozen priced daily



*Look for this logo beside select menu items.
It signifies quality Nova Scotia food products.*

SOUPS & SALADS

SQUASH & APPLE SOUP

Roasted butternut squash, apple, cinnamon, nutmeg and ginger, puréed into a sweet soup, topped with green onion and pumpkin seeds.
Served with a French roll. 11

SEAFOOD CHOWDER

Haddock, bay scallops, cold water shrimp and baby clams in a light milk based broth.
Served with a French roll. 16

French Roll 1.50 Baguettine Loaf 4

FACTORY HOUSE SALAD

Mixed greens and a garden vegetable medley, served with honey citrus vinaigrette. 11

BEEF SALAD

Mixed greens tossed in a balsamic citrus dressing. Topped with beets, mandarin slices, radish, feta cheese and candied nuts. 12

CAESAR SALAD

Romaine lettuce, garlic croutons and bacon tossed in classic creamy Caesar dressing. 10

Add chicken, shrimp or salmon to any salad 8

Dinner 2019

Gluten Friendly option available. Please ask your server for details.

Taxes not included

ATLANTIC SEAFOOD

ADAMS & KNICKLES SCALLOPS

Pan seared scallops, served with garlic mashed potato and seasonal vegetables. 25

PAN FRIED HADDOCK

Pan fried haddock topped with lemon dill butter. Served with garlic mashed potato and seasonal vegetables. 25

FISH & CHIPS

Ice House Ale battered deep fried haddock. Served with crispy fries, Tancook Kraut coleslaw and house tartar sauce. Two piece 19
Add a piece 5



FACTORY FISH TACOS

Breaded haddock, chili lime mayo, slaw, blueberry pickled onions and cilantro on two tortillas. Served with kettle chips. 19

LUNENBURG FISH FRY

Ice House Ale battered, deep fried haddock, breaded shrimp and scallops. Served with crispy fries, Tancook Kraut coleslaw and house tartar sauce. 29

SALMON

Atlantic salmon baked and topped with maple mustard glaze. Served with garlic mashed potato and seasonal vegetables. 25

EAST COAST FAVOURITES

NOODLE BOWL

Rice noodles and seasonal vegetables stir fried in a maple chili ginger sauce. 16
Add chicken, shrimp, or salmon 8

CAPE LAHAVE CHICKEN

Chicken, mushrooms and bacon baked in honey mustard, topped with mozzarella cheese. Served with garlic mashed potato and seasonal vegetables. 23


BEEF SKEWER

Six ounces of beef tenderloin, peppers, and onion served with demi glaze, garlic mashed potato, and seasonal vegetables. 25

SURF & TURF SKEWERS

One six ounce beef tenderloin skewer with peppers and onions. One shrimp and scallop skewer. All served with demi glaze, garlic mashed potato and seasonal vegetables. 37

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