



## **SOUPS & SALADS**

### **Seafood Chowder \$16**

*Haddock, scallops, cold water shrimp, creamy with dill, and served with an artisan tea biscuit*

### **Roasted Red Pepper & Tomato Soup \$9**

*Served with an artisan tea biscuit*

### **Greek Salad \$16**

*Red peppers, cucumber, red onion, cherry tomato, kalamata olives, artichokes and feta cheese tossed in a herb vinaigrette*

### **Factory House Salad \$15**

*Mixed greens, Schoolhouse gluten free granola, onions, grated white cheddar, poppyseed dressing*

**Add: Adams & Knickle Scallops or Shrimp \$13, Chicken breast \$9**

## **APPETIZERS**

### **Mussels \$16**

*White wine and garlic cream sauce*

*~Or~*

*Coconut and lime*

### **Bacon Wrapped Scallops \$19**

*Adams & Knickle scallops wrapped in thick cut bacon, maple balsamic drizzle*

### **Calamari Frito Miso \$16**

*Lightly seasoned batter, tossed in ginger, garlic, jalapenos, and fish sauce, with a side of chipotle crema*

### **Sesame Tuna Salad \$22**

*Marinated seared tuna, mixed greens, snow peas, red peppers, edamame tossed in a honey sesame dressing, topped with crispy corn chips*

**Raw Oysters \$4 each (minimum order 3)**

*Mignonette and Lemon*

**Baked Oysters \$5 each (minimum order 3)**

*Topped with a herb lemon parmesan panko*

**Seafood Dip \$17**

*Crab and baby shrimp, whipped cream cheese and herbs, baked and served with tortilla chips*

**Pão de Queijo \$12**

*Brazilian cheese bread made with tapioca flour, mozzarella, and Parmesan cheese, served with garlic butter*

**House Chips \$12**

*Cheesy Thinly sliced potatoes, served with garlic aioli dipping sauce*

**Veggie Flatbread \$16**

*Spinach, caramelized onion, feta cheese, with a maple balsamic drizzle*

**BURGERS & SANDWICHES**

**Factory Burger \$16**

*8oz mustard seared smash burger, topped with house made burger sauce, caramelized onions, old white cheddar, mixed greens, on a viennoise bun*

**Add: Double smoked thick cut bacon \$3**

**Vegetarian Black Bean Burger \$15**

*Greens, garlic aioli, tomato relish, viennoise bun*

**Pulled Pork \$16**

*Slow cooked bbq pork shoulder, mixed greens, pickled cabbage, housemade bbq sauce, viennoise bun*

**Cajun Fish Tacos \$19**

*Haddock & Halibut, pico de gallo, lettuce, jalapeno, cilantro, radish, topped with chipotle crema*

**Cajun Shrimp Tacos \$19**

*Shrimp, pico de gallo, lettuce, jalapeno, cilantro, radish, topped with chipotle crema*

**Lobster Roll \$27**

*Nova Scotia lobster, lemon dill aioli, green onion, shredded lettuce, on an artisan kaiser roll*

***Add: French fries \$4, house chips \$5, Factory salad \$7,  
or Greek salad \$7***

***\*Substitute School House Gluten Free Bread \$3***

## **ENTREES**

### **Fish & Chips ~1 piece \$15 ~2 piece \$20 ~3 piece \$27**

*Shipwright Ale battered and deep-fried haddock, with crispy fries, house made tartar & coleslaw*

### **Crab Cakes \$27**

*Served with a Factory salad and Cajun remoulade*

### **Blackened Halibut \$40**

*Lemon butter sauce, served with roasted potatoes & seasonal vegetables*

### **Seared Adams & Knickle Scallops \$35**

*Lemon dill caper sauce, cilantro lime rice, seasonal vegetables*

### **Lobster Dinner ~Market Price**

*Fresh Nova Scotia Lobster, served with warm potato salad, drawn butter, and a Factory house salad*

### **Chickpea Masala \$22**

*Chickpeas, potatoes, peppers, and onions stewed in a mild curry masala sauce, served with cilantro lime rice, and grilled flatbread*

*ADD: Chicken \$9, Shrimp or Scallops \$13*

### **Rib Eye Steak \$35**

*9oz Atlantic Rib Eye, port wine reduction, chimichurri, roasted potatoes, seasonal veg*

***Add: Adams & Knickle Scallops or Shrimp \$13***