



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