



MENU

STARTERS

NEWFOUNDLAND MUSSELS 17

White wine & garlic cream; or lime & coconut milk

BACON WRAPPED SCALLOPS 19

Adams & Knickle scallops, thick cut bacon, maple balsamic glaze

FRIED CALAMARI 17

Lemon pepper and flour crusted, with chipotle lime crema

HOUSE CHIPS 14

Thin sliced crispy potato, fried, with kosher salt, black pepper, with onion aioli

RED PEPPER & TOMATO SOUP 9

Roasted red pepper, roasted tomato, fresh basil, with a tea biscuit

SEAFOOD CHOWDER 18

Haddock, bay scallops, baby shrimp, potato, house made stock, cream, dill, with tea biscuit

SEAFOOD DIP 20

Aruna crab, shrimp, bacon, cream cheese, herbs, Parmesan, baked with tortilla chips

CRAB RANGOON 18

Crab, cream cheese, scallion, wonton pastry, with sweet chili sauce

ROASTED GARLIC HUMMUS 16

Chickpea, roasted garlic, roasted red pepper, with tortilla chips and toasted flatbread

GOAT CHEESE FLATBREAD 18

Goat cheese, sliced tomato, basil oil

SALADS

FACTORY HOUSE SALAD 17

Greens, Schoolhouse granola, red onion, aged cheddar, poppy seed dressing

SESAME TUNA SALAD 22

Soy marinated and seared tuna, greens, snow peas, red bell pepper, edamame, honey sesame dressing, corn chip crumble

GREEK SALAD 17

Romaine, cucumber, red bell pepper, red onion, cherry tomato, kalamata olives, artichoke, feta, herb vinaigrette

OYSTERS

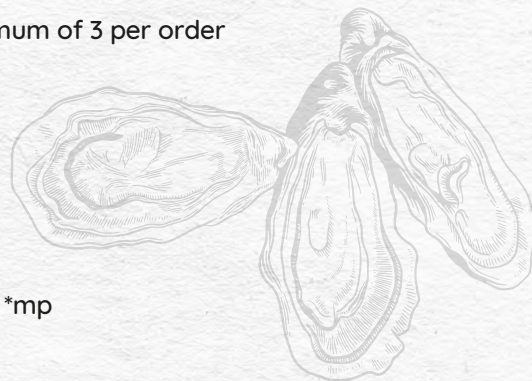
RAW 4

On the half shell, with red wine and onion mignonette

BAKED 5

Cream, bacon, tomato, panko

*Minimum of 3 per order



ADD: SCALLOPS 14 / SHRIMP 14 / CHICKEN 9 / LOBSTER TAIL *mp



MENU

BURGERS & SANDWICHES

FACTORY SMASH BURGER 19

6oz seared patty with onions, house burger sauce, aged cheddar, greens, kaiser bun

BLACK BEAN BURGER 17

Spiced black bean patty, greens, red onion, tomato, onion aioli, kaiser bun

PULLED PORK 18

Slow roasted bbq pork shoulder, greens, pickled cabbage, house bbq sauce, kaiser bun

LOBSTER ROLL MARKET PRICE

NS Lobster, lemon dill mayo, green onion, shredded lettuce, viennoise roll

FISH TACOS 21

Cajun spiced haddock, lettuce, jalapeno, pico de gallo, cilantro, chipotle crema

SHRIMP TACOS 21

Cajun spiced shrimp, lettuce, jalapeno, pico de gallo, cilantro, chipotle crema

FACTORY CHICKEN WRAP 19

Seasoned chicken breast, sundried tomato tortilla, lettuce, red onion, tomato, pickle, swiss, chipotle crema



ADD ONS

GLUTEN FREE BUN 3

FRIED EGG 3

BACON 3
Double smoked, thick cut

AGED CHEDDAR 3

SIDES

HOUSE CHIPS 7
with onion aioli

FRENCH FRIES 5

FACTORY SALAD 9

GREEK SALAD 9

WARM POTATO SALAD 9



MENU

ENTREES

HALIBUT 40
Baked lemon-pepper halibut, basil compound butter, roasted potatoes, seasonal vegetables

SALMON 34
Atlantic salmon, hot honey glaze, cilantro lime rice, seasonal vegetables

SCALLOPS 36
Adams & Knickle scallops, citrus beurre blanc, fennel slaw, cilantro lime rice, seasonal vegetables

STRIPLOIN STEAK 36
8oz Atlantic Striploin, port wine reduction, chimichurri, roasted potatoes, seasonal vegetables

THAI KHAO SOI 28
Rice noodles, Thai coconut curry, roasted brussel sprouts, carrots, with crispy egg noodles, soft boiled egg, fresh ginger, scallions, and cilantro

MOQUECA 36
Halibut, mussels, scallops and shrimp in tomato, pepper and coconut broth, with garlic toast

VEGETABLE KORMA 25
Sauteed brussel sprouts, carrots, onion, chickpeas, edamame, and snow peas in korma sauce, with cilantro lime rice

FISH & CHIPS
Beer battered and deep-fried haddock, french fries, house tartar, coleslaw

1 PIECE 18
2 PIECE 23

LOBSTER DINNER MARKET PRICE
Fresh Nova Scotia Lobster, warm potato salad with creamy dill dressing, Factory salad

ADD ONS

FRIED EGG 3
ADAMS & KNICKLE SCALLOPS 14
SHRIMP 14
CHICKEN BREAST 9
NS LOBSTER TAIL MARKET PRICE

