

# McCurdy's

## Dinner Menu



### *Soup, Chowder & Signature Salads*

**daily feature soup**  
cup \$4 / crock \$6

**backyard garden salad**  
single \$8 / for two \$11

**maple spinach salad**  
single \$8 / for two \$11

**seafood chowder**  
cup \$5 / crock \$8

**classic caesar salad**  
single \$8 / for two \$11

**greek salad**  
single \$9 / for two \$12

Dress up your salad with a **grilled chicken breast** \$5

Add sautéed **shrimp or scallops** to any salad \$6

### *Appetizers*

**bruschetta**

Served with basil and parmesan cheese on  
garlic baguette \$9.95

**veggie spring rolls**

Crispy spring rolls stuffed with fresh vegetables,  
ginger and garlic served with our sweet chili  
pineapple dipping sauce \$6.95

**aspy bay mussels**

Steamed in white wine with a garlic and basil  
broth \$7.95

**garlic cheese loaf**

Garlic loaf topped with cheese \$7

**shrimp tempura**

Crispy battered prawns served with our  
housemade sweet chilli sauce \$11.95

**mabou harbour oysters**

A half dozen oysters on the half shell, shucked  
to order, served with lemon and cocktail sauce  
\$13.95

**neil's harbour snow crab cakes**

Cornmeal crusted with a pickled ginger  
cucumber relish \$11.50

**north of smokey lobster & crab dip**

Lobster, cream cheese, sweet crab and spinach \$12

### *Beverages*

chilled juice or milk \$3

chocolate milk \$3

hot chocolate \$3

soft drink \$2.25

fresh coffee or tea \$2

herbal tea \$2



**McCurdy's Hours**  
Breakfast 7:00 to 10:00 am  
Dinner 5:00 pm to 9:00 pm



## Steaks

We serve only "AAA", grain fed Canadian beef, aged for a minimum of 21 days for exceptional flavour and tenderness.

Our steaks are topped with cracked pepper onion rings and can be prepared:

- charbroiled
- five peppercorn sauce

**100z new york striploin** \$27

**8oz centre cut sirloin** \$24

Add shrimp or scallops \$6

Add sautéed mushrooms \$3

Add fried onions \$3

## Seafood

### **maple & mustard glazed salmon**

Fresh Atlantic salmon topped with a maple and grainy dijon glaze then lightly baked \$19

### **panfried haddock**

Fresh Atlantic haddock, lightly dusted in our own seasoned flour and topped with Cape Breton mustard pickles \$17.95

### **seafood primavera**

Mussels, shrimp, scallops, crab and crisp garden vegetables tossed with fettuccine in your choice of alfredo or tomato basil sauce \$23.95

### **fresh halibut**

Lime scented and baked with a pecan crust \$23.95

### **cape breton lobster roll**

Chunky Cape Breton lobster salad on a fresh baked croissant \$17.95

### **fisherman's stew**

Shrimp, scallops, salmon, mussels, haddock, julienne vegetables and baby red potatoes \$23.95

## Classics

### **fish & chips**

Two piece freshly battered haddock and golden fries served with tartar sauce & creamy coleslaw \$13.95

### **bbq back ribs**

Grilled with our own chipotle bourbon bbq sauce \$24

### **spice rubbed pork chop**

An 8oz. handcut boneless pork chop rubbed with our housemade spice rub, firegrilled and topped with our homemade apple chutney \$19.95

### **grilled vegetable & pesto linguine**

Grilled vegetables and linguine tossed with basil pesto \$15.50

### **tuscana stuffed chicken**

Bacon wrapped chicken breast stuffed with sun-dried tomato, pine nut and mozzarella on a roasted red pepper coulis \$22

### **ciabatta chicken club**

Grilled chicken stacked on a toasted loaf with chipotle pepper sauce \$12.95

### **maritime burger**

Half pound house-made patty topped with bacon, cheddar, lettuce, tomato & onion served on a sesame seed bun \$11.50

### **chicken & veg alfredo**

Grilled chicken and fettuccine tossed in a garlic parmesan cream sauce \$16

## Desserts

### **cheesecake of the day**

Oven baked and served with fresh whipped cream and topping \$6

### **maple pecan bread pudding**

Served warm and drizzled with crème anglaise and caramel sauce \$6

### **baddeck blueberry buckle**

Topped with whipped cream and a wild blueberry compote \$6

### **chocolate gateau**

A moist double chocolate cake served in a pool of raspberry coulis and drizzled with a warm chocolate ganache \$6

~ Please notify your server of any food allergies you may have ~  
Prices are subject to applicable HST and do not include gratuity.