



To Begin & Sharables

House Atlantic Chowder

scallops, shrimp, haddock, salmon, mussels, fine vegetables, baby potatoes, in a cream base 19.50

Caesar Salad

Grannan's specialty from scratch to order 19
add chicken 7 shrimp 7

Blueberry Salad GF

artisan lettuce, maple blueberry vinaigrette, toasted almonds, feta cheese, wild NB blueberries, red pepper curls 17

add chicken 7 shrimp 7

Bacon Wrapped Scallops GF

bacon wrapped Digby scallops, fresh lemon, garlic butter 20

Classic Mussels

1lb of fresh local mussels, lemon wedges, grilled ciabatta 19.50

choose garlic & wine or coconut cream curry

Coconut Shrimp

lightly fried shrimp, sweet chili sour dip, heritage blend greens 17.75

Escargot Au Gratin

Parisian style escargot, garlic butter, seven cheese sauce, broiled cheddar, grilled baguette 16

Stuffed Mushroom Caps

roasted mushrooms, Atlantic lobster, creamy seven cheese sauce, toasted baguette 24

Fresh Oysters (Little Shemogue) GF

6 fresh shucked NB oysters, lemon, mignonette 19

Chicken Wings

1lb wings tossed in your choice of sauce, carrots, celery, ranch 20

Maritime Fish Cakes

local haddock, 2 pan-seared cakes, lime crème fraiche, artisan greens, savoury remoulade 18
(subject to availability)

Asiago Spinach Dip

melted cheddar cheese, toasted pita points, grilled baguette 18

Grannan's Pita Nachos

fried pita chips, green onions, diced tomatoes, mixed cheese, sweet chili sour cream 18.50

add chicken 7 beef 7 shrimp 7

sour cream or salsa 1.50 guacamole 3

Crispy Calamari & Sticky Sauce NEW

honey soya reduction, fresh lemon, sesame seeds, crispy pickled vegetables 20

Haligonian Donair Flatbread

an east coast original, house made donair meat and sauce, melted cheese, crispy flatbread, fresh lettuce, tomato, onion 20

Classic Shrimp Cocktail GF

poached jumbo shrimp, mesclun greens, traditional cocktail sauce 17.50

Seafood Bucket

steamed mussels, snow crab legs, shrimp, crawfish, baby red potatoes, cajun garlic butter, corn on the cob 52

Chilled Seafood Tower GF

½ lobster including claw & tail, 8 shucked oysters, poached jumbo shrimp, 1.5 lbs steamed mussels, snow crab claw, mignonette, drawn butter, cocktail sauce 125

Desserts

Classic Grannan's Cheesecake

rich no bake cheesecake, buttery graham crumb crust, your choice of sauce

Strawberry Shortcake GF

layers of strawberry compote and vanilla sponge cake topped with shortbread crumble, house strawberry sauce, fresh strawberries

Bananas Foster

tableside caramel sauce, sautéed bananas, banana liqueur, flambéed with white rum, on vanilla bean ice cream

Turtle Brownie Sundae

warmed brownie, chocolate sauce, vanilla bean ice cream, whipped cream, sprinkles

Coffee In A Doughnut

fresh doughnut, coffee ice cream, caramel and chocolate sauce, whipped cream

Chocolate Ganache Cake

Triple chocolate layer cake, with layered frosting and whipped cream

Lighter Fare

Fish N' Chips

local crispy battered haddock, house tartar sauce, fresh lemon, coleslaw 18.50

Millionaires add bacon wrapped scallops 7.50
add 2nd piece 7.50

Lobster Roll

Atlantic lobster, mayo, lettuce, toasted bun 29

Lobster Melt

Atlantic lobster, cheese sauce, melted cheddar, toasted bun 32

Maritime Club Sandwich

lettuce, tomato, mayo, cheddar cheese, bacon, toasted ciabatta bun

choose chicken 18.50 haddock 21 lobster 32

Local Fried Clams

lightly breaded clams, signature spice blend, house tartar sauce, fresh lemon 25

Steak & Chips au Poivre

grilled 6oz sirloin, au poivre sauce, wedge cut russet potatoes, tossed green salad 25

Granny Burger

two grilled 4oz patties, bourbon barbeque sauce, cheddar cheese, bacon, lettuce, tomato, onion ring, chipotle mayo, brioche bun 24

Prime Rib Melt

freshly sliced prime rib, sautéed onions, mushrooms, peppers, melted cheddar, butter toasted ciabatta, au jus for dipping 22

double meat 7.00

Fish Tacos*

cajun rubbed broiled haddock, shredded cabbage, pickled onion, pico de gallo, guacamole, tequila crema, warmed tortillas 22

Hoisin Glazed Vegetable Stir-fry*

broccoli, onions, carrots, peppers, mushrooms, tofu, savoury sauce, toasted cashews 24

add chicken 7 prime rib 10 shrimp 10

Maple Curry Chicken Pasta*

penne pasta, sweet maple curry sauce, grilled chicken, julienned vegetables, grilled baguette 27

Sides fries, mashed potatoes, roasted baby red potatoes, seasonal vegetables

upgrade to chowder 7 sweet potato fries 4

blueberry, caesar, or house green salad 4

onion rings 5 poutine 5

lighter fare served with your choice of side, except larger starred () dishes*

Chef Joel Machum
V1.0



Fresh From the Tank (Market Price)

Lobster Boil

baby red potatoes, market vegetables, drawn butter, a fresh lobster from our salt water tank

Lazy Lobster

2 fresh shucked Atlantic lobsters with all the work done for you, roasted baby red potatoes, market vegetables, drawn butter

Lobster Thermidor

grilled 1 ¼ lobster, Pernod béchamel cream sauce, russet mashed potatoes, market vegetables

Entrees

Classic Bouillabaisse

rich tomato saffron stew, sauteed onions, peppers, white clams, Digby mussels, jumbo shrimp, scallops, spicy sauce rouille, toasted ciabatta 45

Shrimp Scampi Spaghetti

10 jumbo shrimp, garlic, fine sliced onion, dry white wine, butter, cherry tomatoes, fresh basil, lemon juice, parmesan cheese, al dente spaghetti, roasted garlic toastie 38

Hodge Podge

pan seared haddock, baby red potatoes, wax beans, peas, carrots, cream, fresh chimichurri sauce 33

Maple Ginger Soy Salmon

St. Andrew's salmon, Québec maple syrup, garlic, ginger, stir-fried rice noodles, seasonal vegetables 36

Slow Roasted Prime Rib

12oz of slow roasted Atlantic beef, rosemary peppercorn au jus, russet mashed potatoes, seasonal vegetables 52

(thursday-saturday starts at 4pm, limited quantities)

Striploin – 10oz (steakhouse cut)

grilled AAA NY striploin, russet mashed potatoes, seasonal vegetables, rosemary demi 48

add New Brunswick snow crab cluster 25