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WARM BOWL

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**SEAFOOD CHOWDER ~13**

lobster / scallops / shrimp / haddock / grilled house made focaccia

**CHEF'S SOUP CREATION ~9**

always creative / made in house / served with house made grilled focaccia

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FRESH

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**CAESAR SALAD ~11**

romaine hearts / creamy anchovy garlic dressing / crisp bacon / parmesan shards / garlic crostini



**ALGONQUIN HOUSE SALAD ~9**

honey and lowbush blueberry vinegar / seasoned house salad with seasonal vegetables / herbs



**CHEVRE ~12**

berry tossed baby spinach / peppered goat cheese / spice toasted pecans

**MUSSELS ~14**

one pound of Atlantic blue shell mussels / madras curry coconut sauce / house made grilled focaccia

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BOWLS

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*all bowls are on a choice of rice noodles  or a trilogy of ancient grains*

 **COCO/CURRY ~15**

fine cut vegetables / madras curry coconut sauce / cashews / lime / sprouts

**FUNDY ~19**

Atlantic blue shell mussels / bay scallops / fine cut vegetables / madras curry coconut sauce /  
cashews / lime / sprouts / dash of wasabi

**BRISKET ~19**

house smoked beef brisket / fine cut vegetables / madras curry coconut sauce / cashews /  
lime / sprouts / hoisin sauce



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## SANDWICHES

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*accompanied with fries, soup of the day or house salad*

### ALGONQUIN BURGER ~16

7 oz hand formed Atlantic beef / scallion bun / bacon relish "Gonk" sauce / lettuce / tomato

### CHICKEN BURGER ~16

buttermilk crispy fried breast of chicken / scallion roll / pepper maple jam /  
havarti cheese / lettuce / tomato

### VEGGIE BURGER ~14

black bean based grain patty / cheddar cheese / garlic aioli / tomato / red onion

### SALMON ROLL ~21

grilled True North Salmon / soft roll / Algonquin tartar sauce / lettuce / tomato

### IN HOUSE SMOKED BRISKET ~16

chipotle barbecue sauce / coleslaw / house pickles / gruyere / ciabatta roll

### ST ANDREWS "PO'BOY" ~18

hoagie roll / fried clams / shrimp / scallops / lettuce / tomatoes / house pickles / wasabi aioli

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## SIGNATURES

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### ALGONQUIN'S FISH AND CHIPS ~16

ale battered / house made coleslaw / tartar sauce

### AIR LAND AND SEA BOARD ~25

sampling of our house made conserved fish / fowl / beast / vegetables

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## FLATBREADS

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*stone cooked 12" flatbreads with the freshest house made ingredients*

### MARGHERITA ~15

tomatoes / bocconcini / herbed olive oil / basil

### MILANESE ~21

margherita topped / San Daniele prosciutto / arugula / parmesan

### BARBECUE ~20

grilled chicken breast / aged cheddar / Granny Smith apple / red onion /  
chipotle house made barbecue sauce

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*Please discuss with your server on how we may best accommodate your dietary needs.*