

APPETIZERS

Spinach Coconut Zucchini Soup

Cup \$6.50 Bowl \$8

Finished with coconut milk, garnished with crispy fried spinach and croutons, served with an artisan biscuit

Traditional Maritime Seafood Chowder

Cup \$9 Bowl \$12

Haddock, Shrimp, Scallops, and Clams in a New England style cream broth, served with an artisan biscuit

Caesar Salad \$11

Fresh romaine lettuce tossed in our house-made Caesar dressing, topped with smoked bacon, freshly shaved parmesan cheese and home-made croutons

Banker House Salad \$11

Tender leaves of baby spinach and arugula, with Terra Beata cranberries & blueberries, red onion, walnuts, pumpkin seeds, feta cheese, and our own honey apple cider vinaigrette

Artichoke Pesto & Burrata Flatbread \$10

Basil pesto, artichokes, and green olives on grilled herb and garlic flatbread, topped with burrata cheese, arugula, and slivered almonds

Signature Skins \$12

Seasoned potato skins topped with smoked bacon, green onions, and our house blend cheese, served with sour cream

Fried Cheese Curds \$12

Crispy brown on the outside, and perfectly melted on the inside, served with a Sriracha horseradish aioli

Crispy Wings \$17

1lb of breaded chicken wings cooked fresh to order. Your choice of flavour- Hot, Mild, Smoked Porter BBQ, Bacon-Maple & Mustard, or dusted in sea salt & fresh cracked pepper. Tossed or sauce on the side.

ENTREES

Blue Rocks Fish Cakes \$14

A Lunenburg comfort classic! Two large fish cakes of haddock, salt cod and salt pork, and potato, grilled to golden perfection, served with green tomato chow, and a side Banker salad.

Adams & Knickle Scallops \$24

Skillet seared and topped with a Cajun mustard cream sauce, served with parmesan risotto, and seasonal vegetables.

Grilled Atlantic Salmon \$24

Fresh Atlantic salmon, with a walnut panko crust, topped with maple Dijon cream, served with parmesan risotto, and seasonal vegetables

Mushroom Risotto \$17

Sauteed mushrooms, leeks, and thyme, topped with walnuts, a balsamic glaze, and fresh shaved parmesan.

Coconut Vegetable Curry \$17

A medium spiced curry with chickpeas, potatoes, spinach, carrot, zucchini, and parsnips, served with rice, and grilled flatbread.

Beer & Bacon Mac & Cheese \$12

Macaroni noodles with smoked bacon, sundried tomatoes, three cheese pilsner sauce, and a panko crust, topped with crispy fried jalapenos.

BURGERS & UNIQUE SANDWICHES

The Banker Classic Burger \$12

Six ounces of hand formed fresh local ground beef topped with baby spinach, tomato, and balsamic onions, served on a local artisan bun, with roasted garlic aioli.

Add your choice of: Blue Cheese \$2 Aged White Cheddar \$2

House Blend Cheese \$2 Smoked Bacon \$2 Fried Egg \$1

Butcher's Burger \$18 (\$1 goes to the Burg Classic Fundraiser)

Six ounces of hand formed fresh local ground beef topped with beer braised beef brisket, back bacon, sliced red onion, coleslaw, pickles, smoked mozzarella, Banker smoked porter bbq sauce, and a sriracha horseradish mayo, on a local artisan brioche bun, topped with crispy fried jalapenos.

Gourmet Grilled Cheese \$12

Griddled artisan bread stuffed with smoked mozzarella, back bacon, spinach, bacon jam, and sriracha mayo.

Beef Brisket Sandwich \$14

Beer braised beef brisket with our house-made smoked porter bbq sauce, caramelized balsamic onions, horseradish mayo, and sweet pickles on toasted herb focaccia.

Po Boy Fish Sandwich \$13

Pan-fried haddock, lightly dusted with breadcrumbs and topped with red onions, baby spinach, fresh tomato and our house made tarter sauce, all piled high on a grilled focaccia bun.

Banker Grilled Club \$12

A full breast of chicken, butterflied and char grilled to order, served on toasted herb focaccia with roasted garlic aioli, smoked bacon, spinach, ripe tomatoes and aged white cheddar.

Banker Steak Sandwich \$15

Slices of Nova Scotia beef tenderloin, with balsamic onions, mushrooms, tomato, spinach, smoked mozzarella, and Banker smoked porter BBQ sauce, served in a fresh baked baguette.

Add: French fries \$2.50, house chips \$3.50 with cheddar pilsner dip \$5, sweet potato fries with curry mayo \$4, banker salad \$4, or Caesar salad \$4

DESSERT

Cheesecake \$8

Ask your server about today's sweet ending feature!

SHIPWRIGHT BEER

Cutwater Kolsch Lagered Ale \$9.50 (32oz Can)

City Bound Brown \$10.50 (32oz Can)

Vitamin Sea ISA \$10.50 (32oz Can)

Rum Row Imperial Stout \$15.00 (32oz Can)

Lick The Beach Seaweed Gose \$10.50 (32oz Can)

*Collab with Firkinstein & Hell Bay *contains shellfish*

NON ALCOHOLIC BEVERAGES

Soft Drinks \$3

Propeller Sodas (Root Beer or Ginger Beer) \$4

Solas Ginger Kombucha \$5

Canada Geese Local Spring Water (flat or sparkling) \$3.50

Terra Beata Fruit Juices \$4

28 Ice Teas \$3.50