

FEATURE MENU

High Tide Restaurant

Appetizers

Fried Cauliflower Bites with Buffalo Parmesan Sauce \$15

Battered and fried cauliflower bites tossed in Buffalo sauce with shredded parmesan cheese. Served with blue cheese dip.



Bay of Fundy Lobster Dip \$21

Local lobster, cream cheese, sour cream, smoked gouda, cheddar cheese, baby spinach, and onions, broiled to bubbly, crisp perfection. Served with house-made chips. GF crackers available upon request: \$3



Entrées



Schnitzel Sandwich \$20

Hand-cut, breaded, and fried pork cutlet topped with pickled onions, lettuce, tomato, and lemon garlic aioli.



Hot Chicken Sandwich \$22

Crispy chicken breast tossed in house-made hot sauce, topped with bread and butter pickles, coleslaw, and iceberg lettuce.



Maple Pecan Atlantic Salmon \$26

Quick seared and crusted with Briggs' maple syrup and crushed pecans. Baked until moist and fork tender.

Served with choice of plank-cut fries, soup of the day, or upgrade your side.

Desserts

Double Chocolate Brownie (GF) \$8

Whipped cream, chocolate sauce.

Peanut Butter Pie \$8

Chocolate, peanuts.

Bayside Cheesecake \$8

Whipped cream, choice of chocolate sauce, caramel sauce, or local fruit compote.

Side Upgrades

Onion Rings \$4

Sweet Potato Fries \$4

Poutine \$6

Chili \$4

Acadian Fricot \$4

Cup of Seafood Chowder \$6

Caesar Salad \$4

Demoiselle Salad \$4

Greek Quinoa Salad \$5



To Begin



Demoiselle Salad (V) \$15

Garden greens, red onion, tomato, carrot, cucumber, and cranberries. Add grilled or crispy chicken \$8 Add grilled salmon \$10

Caesar Salad \$15

Romaine lettuce, house-made croutons, crisp bacon, parmesan, creamy garlic dressing. Add grilled or crispy chicken \$8 Add grilled salmon \$10

Greek Quinoa Salad (GF) (V) \$16

Tricolour quinoa and baby bok choy topped with marinated olives, cucumber, cherry tomatoes, peppers, red onion, crumbled feta, and house-made lemon olive vinaigrette.

Acadian Fricot \$15

Another local classic with roasted chicken, carrots, onions, and celery in a flavourful broth served with a homemade dumpling.

Albert County Chili (GF) \$16

Slow cooked beef and pork, onions, peppers, mushrooms, and beans. Topped with shredded cheese and served with a homemade biscuit.



Bay of Fundy Seafood Chowder \$19

Local scallops, shrimp, haddock, vegetables and heavy cream. Served with a homemade biscuit. A true taste of New Brunswick.

Poutines and Things

Fries \$9

Plank-cut and beer battered.

Onion Rings \$11

Crispy hot breaded rings with side sauce.

Moza Sticks \$13

Double breaded and fried mozzarella.

Poutine \$15

Plank-cut fries topped with curd cheese and poutine sauce.



The Rocks Poutine \$19

All the flavours of our regular poutine topped with crispy chicken and bacon.

Seafood Poutine \$21

Plank-cut fries and cheese curds topped with our award-winning seafood chowder.

Wrap It Up

Tuna Salad Falafel (VG) \$13
Chicken Caesar Veggie (V)

BLT
 Available on white or whole wheat wraps.

Of Land and Sea

Fish and Chips

Beer battered haddock, plank-cut fries, tartar sauce, and coleslaw.

One Piece **\$16** Two Pieces **\$19** Three Pieces **\$22**

Hot Dog

Classic all-beef wiener

\$12

Chicken Tenders

Five crispy fried tenders and choice of sauce.

\$15

The Good Brig's Burger

Battered haddock, cheddar cheese, lettuce, tomato, and tartar sauce.

\$17

Hamburger

Beef patty, lettuce, tomato and red onion.

\$17

Spicy Black Bean Veggie Burger (V)

Vegetarian patty topped with tzatziki, lettuce, tomato, and red onion.

\$18

Cheeseburger

Beef patty, lettuce, tomato, red onion and cheddar cheese.

\$18



The Bennett Burger

Grilled chicken, Swiss cheese, lettuce, tomato, and red onion, topped with house-made BBQ sauce.

\$20

Bacon Cheeseburger

Beef patty, lettuce, tomato, red onion, cheddar cheese, and bacon.

\$21



The Tidal Bay Burger

Beef patty, garlic and onion jam, Swiss cheese, lettuce, tomato, red onion, and bacon.

\$21

The High Tide Burger

The big one! A double-stack topped with sauteed onions and mushrooms, lettuce, tomato, Swiss and cheddar cheese, and our house-made BBQ sauce.

\$25



Lobster Croissant

Bay of Fundy lobster, iceberg lettuce, lemon aioli.

\$30

Served with plank-cut fries, soup of the day, or upgrade your side



Pastas

Arthur's Homestyle Lasagna **\$18**

Rich sauce with Country Butcher beef, mushrooms, onions, and peppers. Tender noodles, cheddar cheeses, smoked gouda, and parmesan. Oven baked and served with grilled focaccia and Caesar salad.

Chicken Carbonara **\$24**

Fettuccine tossed with roasted seasoned chicken, mushroom, bacon, and garlic, in our Lodestone cream sauce. Served with grilled focaccia. GF noodles available upon request: **\$3**

Seafood Fettuccine **\$32**

Gently sauteed local lobster, scallops, shrimp, onions, and peppers in our Lodestone Rose sauce. Served with grilled focaccia. GF noodles available upon request: **\$3**

Side Upgrades

Onion Rings **\$4**

Caesar Salad **\$4**

Sweet Potato Fries **\$4**

Demoiselle Salad **\$4**

Chili **\$4**

Greek Quinoa Salad **\$5**

Acadian Fricot **\$4**

Poutine **\$6**

Cup of Seafood Chowder **\$6**

We are proud to provide beef from The Country Butcher in Sussex NB and fresh buns from Oliver's German Bakery in Hillsborough NB



High Tide Signature
V Vegetarian

GF Gluten Friendly
VG Vegan