

Menu

LUNCH

Our ingredients are sourced locally.

Lighter Food Fare

2 Scoops of Island Potato Salad & Buttered Roll

\$7.5

Tender, creamy potatoes from the Island's rich soil are combined with a medley of fresh, crunchy veggies & bathed in our tangy mayo with a sprinkle of Island magic & fresh buttered roll!

2 Scoops of Coleslaw & Buttered Roll

\$7.5

Crisp, shredded cabbage mingling with vibrant carrots and a hint of onion, all dressed up in our secret slaw sauce & fresh buttered roll!

Large bowl of Drunken Mussels & Buttered Roll*

\$13

Straight from the pristine waters of PEI, these mussels are plump, juicy, & bursting with ocean goodness, served in a lip-smacking broth with fresh buttered roll!

Dessert

Frozen Dipped Banana* *Redeemed at the Lobster Trap Lounge @ the Port*

\$5

Chilled bananas dipped in your choice of warm Belgium chocolate, luscious butterscotch, toasted coconut, or zesty orange. It's a flavor explosion that's totally bananas!

Meals

½ PEI Lobster served with all of the above!

\$29

From the salty shores of PEI! Half of a succulent 1.5 lb lobster cooked "Island style" - served cold with drawn butter.

PEI Lobster Roll* served with all of the above!

\$29

Chunks of PEI's finest lobster tossed in our tangy mayo, nestled in a buttery, toasted brioche roll.

PEI Lobster Roll* by itself

\$19

Chicken Supreme served with all of the above!

\$24

Juicy chicken breast served on the bone, braised with Chef Scott's secret sauce.

Every meal comes with 1 scoop of Island potato salad, 1 scoop of coleslaw, small bowl of mussels, fresh buttered roll (1/2 lobster & chicken) & a frozen dipped banana for dessert!

15% HST not included

**Chef Scott's favourites!*