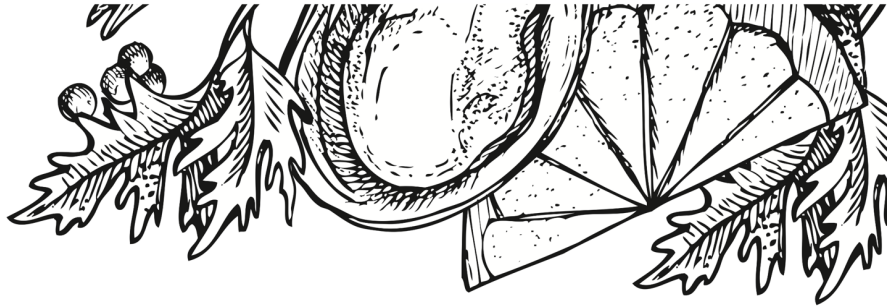


Menu



Starters

CALAMARI

lightly dusted in seasoned flour served with chipotle mayo dipping sauce **19.**

COCONUT SHRIMP

six butterflied shrimp in a coconut crust with pineapple curry sauce **16.**

FRESH MARITIME MUSSELS GFr

fresh mussels steamed in wine, onion & garlic by the pound **16.** or **1/2 lb 11.**

ROPE LOFT ROASTER WINGS GFr

deep-fried wings by the pound - your choice of honey garlic, ranch, blue cheese, BBQ, mild, medium, or hot sauce **21.**

SWEET POTATO FRIES GFr

sweet & fluffy on the inside, served with pineapple curry mayo for dipping **11.**

NACHOS GFr

homemade tortilla chips topped with cheese, green peppers, red onion, tomato, jalapeño peppers & olives – salsa & sour cream **23.**
add chicken **8.**

ONION RINGS

steak cut onion rings in tempura batter **12.**

FRESH OYSTERS GFr

two oysters on the half shell, served with lemon and mignonette sauce **8.**

Boulangerie Breads

BAGUETTE ON A BOARD

melted garlic butter with parmesan **8.**

GARLIC CHEESE BREAD

fresh garlic, butter & four cheese blend on grilled focaccia with marinara sauce **13.**

GFr Gluten Friendly

Salads

CAESAR SALAD

crisp romaine lettuce, bacon, croutons & parmesan cheese with our homemade caesar dressing **15.**
add chicken **8.** grilled shrimp **8.** grilled scallops **14.**

HOUSE BEET SALAD GFr

artisan mixed greens, beets, feta cheese, roasted pecans, blueberries, cherry tomatoes, carrot curls, and house made apple vinaigrette **19.**
add chicken **8.** grilled shrimp **8.** grilled scallops **14.**

Chowders

ROPE LOFT HADDOCK CHOWDER

fresh haddock, potatoes, celery, carrot, and onion in a light cream broth
cup 14. bowl 22.

SHELLFISH CHOWDER

premium chowder in a light cream broth with potatoes, celery, carrot, onion, shrimp, scallops, haddock & mussels
cup 20. bowl 30.

Flatbread Pizzas & Pasta

MARGHERITA PIZZA

tomato sauce topped with our four cheese blend, cherry tomatoes & fresh basil **18.** add chicken **4.**

BBQ CHICKEN PIZZA

house made BBQ sauce, four cheese blend, roasted seasoned chicken, green peppers and cherry tomatoes **21.** add bacon **3.**

MUSHROOM CARBONARA

mushrooms simmered in a bacon carbonara sauce finished with cracked pepper & green onion tossed in linguini **20.**

add chicken **8.** grilled shrimp **8.** grilled scallops **14.**

Food Allergies

because of the handcrafted nature of our menu items, the shared cooking and preparation areas of our kitchen, we cannot eliminate the risk of cross-contact or guarantee that any item is free of any allergen

Sandwiches & Burgers

MADE WITH FRESH BREAD FROM BOULANGERIE BAKERY
items served with fries can be replaced for sweet potato fries or onion rings 5. poutine, caesar or beet salad 6.

ROPE LOFT CLUBHOUSE

chicken breast with tomato, lettuce, bacon, and cheddar cheese with sun-dried tomato mayo on focaccia & french fries 21.

ROPE LOFT CHARBROILED BURGER

charbroiled beef with tomato, onion, lettuce, and pickle on a toasted brioche bun & french fries 18.
add cheddar cheese 3. add bacon 3.

SPICY BLACK BEAN CORN BURGER

a vegetarian favourite - with lettuce, tomato, onion, four cheese blend and side chipotle mayo on a toasted brioche bun & french fries 16.

CRISPY CHICKEN THAI WRAP

sweet and spicy thai chicken, artisan greens, carrots, sesame seeds and garlic lime dressing in a flour tortilla & french fries 16.
add four cheese blend 3. add bacon 3.

SHRIMP TACO

fried shrimp in two grilled tortilla shells with lettuce, tomato, jalapenos, chipotle mayo, crispy tortilla strips & french fries 17.

Thursday Pub Night

THURSDAY PUB NIGHT @ 5 pm

(Beverage purchase required, eat in only)

Wing Night 17. (1 lb of Roaster Wings) **GFr**
deep-fried wings - your choice of honey garlic, ranch, blue cheese, BBQ, mild, medium, or hot sauce

Potato Skins GFr cajun dusted potato skins topped with cheese, green peppers, red onion, tomato, jalapeño peppers & olives served with sour cream 19.

PRIME RIB NIGHT @ 5 pm

The last Friday of each Month

roasted 8 oz prime rib served with au jus, yorkshire pudding & all the trimmings 38.

From the Sea

FRESH MARITIME LOBSTER GFr

fresh lobster served with coleslaw, cracked and ready to enjoy

FISH N' CHIPS

lightly battered deep-fried haddock with coleslaw one 16. two 22.

PAN-FRIED HADDOCK & FRIES

lightly seasoned in corn flour, lemon dill butter 21.
or served with aromatic jasmine rice and seasonal vegetables 25. **GFr**

ATLANTIC GRILLED SALMON GFr

grilled salmon fillet in a light garlic siracha maple glaze, served with aromatic jasmine rice and seasonal vegetables 29.

ROPE LOFT FISH CAKES GFr

three maritime salt cod fishcakes with homemade baked beans & chipotle mayo 20.

SEAFOOD RISOTTO GFr

creamy arborio rice, shrimp, scallops, mussels, spinach, cherry tomatoes, onion and crispy parmesan flakes 30. add bacon 3.

LOBSTER & SHRIMP ROLL

lobster, shrimp, celery, lettuce & red onion in a light mayo on a lightly toasted sweet brioche roll & french fries 26. **LOBSTER ROLL 34.**

Dessert

Save room for our homemade desserts! It's Somebody's Birthday Somewhere... all desserts are served with whipping cream & fresh berries

STICKY TOFFEE PUDDING

drizzled with caramel sauce 11.

BAILEYS CHEESECAKE

decadent baileys infused cheesecake finished with chocolate ganache, sea salt & chocolate syrup 14.

CHOCOLATE TORTE GFr

a chocoholic delight finished with cracked sea salt & caramel sauce 14.

WILD BLUEBERRY & APPLE CRUMBLE

our signature dessert 15.

FRENCH VANILLA ICE CREAM

with chocolate syrup or caramel sauce 7.

ALA MODE EXTRA 4.

