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ISLAND FISH & SEAFOOD GRAZING

pin bones

chow-dah 10.01

 pan seared crab cake 13.17
"full metal jacket" remoulade

gooey garlic prawns 14.11
avonlea cheddar biscuit

 island mussels 11.89
steamed with your choice of; classic white wine
and garlic butter, thai sesame ginger, tomato and local basil

lobster, crab and avocado spring rolls 14.22
(or salad rolls)

dips and chips 9.19
baba ganoush, hummus, tzatziki

seasonal lettuces, greens and shoots 7.87
balsamic vinaigrette

bbq baby back ribs 5 ribs/ 7.04 10 ribs/ 13.04
pepper crusted, tangy bbq sauce

smoked salmon and dill yogurt salad 14.76

shrimp, crab and lobster hushpuppies 12.08

loaded island cheddar nachos 13.23
the fishbones way. add chorizo sausage or bbq pulled pork 4.01

lobster frites 9.98
house cut frites, lobster chipotle mayo


crispy buttermilk calamari 12.19
double lemon mayo

crunchy giant chicken wings 11.73
your choice of; tandoori maple, ultimate bbq, hot-as-hell

whale bones

Gahan ale battered fish and chips 13.27
add 1 more piece of fish 7.01

southern fried chicken,
frites and creamy slaw 18.27

 charred rare yellow fin tuna, asian slaw 18.81

daily catch, the fishbones way market price

lobster market price
whole, fresh, from our tank, killer garlic butter

shrimp, chicken and chorizo jambalaya 18.33

big basin head salad 15.82

lobster, goat cheese, local basil
with spaghetti 23.12


butter salmon curry, lime perfumed basmati rice,
garlic naan bread 21.03


deep-fried clam or scallop dinner, frites,
creamy slaw 21.25

"nasi goreng" 16.59
spicy indonesian shrimp and rice stir-fry

the "man-tine" 21.04
.....it's poutine with an attitude

raw bar

 oysters: our finest pei selections each 3.01
iced & shucked to order. choice of sauce; raspberry mignonette,
classic cocktail, mango & habanero pepper

 peel and eat shrimpers 14.26/ lb.

 sashimi 16.07
ahi tuna & atlantic salmon - check with servers

 cocktail lobster claws 13.07

 seafood platter market price
fresh, local, daily and what's available

sandwiches

burgers

all island beef 13.96

zesty scallop 16.16

salmon 16.16


mediterranean chicken sandwich 12.45

smoked salmon and tzatziki wrap 15.01

lobster, avocado and bacon club 16.01

marty taylor's bbq
pulled pork sandwich 12.45

steak sandwich 17.64
beef tenderloin tips, onions, peppers, mushrooms

 Selection of items
prepared for you by
our bar-side chef.





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sides

- creamy slaw 4.11
- asian slaw 5.06
- fishbones' frites 5.23
- pan roasted baby red PEI potatoes 4.44
roasted garlic and rosemary
- lime scented basmati rice 4.73

dessert all 7.01

- maritime "in season" berry shortcake
- down east blueberry, lemon curd tarte
- chocolate pecan pie
- cranberry white chocolate bread pudding,
salted toffee ice cream
- cinnamon beignets,
chocolate sauce "cocaigne"
- salted toffee ice cream, oatmeal cookies



Fishbones Oyster Bar and Seafood Grill use a variety of PEI and Maritime ingredients that are grown, harvested and supplied, from an extensive list of farmers, fishermen and purveyors. They provide us with product that is kind to our natural surroundings, have adapted processes of sustainability, and use any by-products in a way that allows them to rekindle the entire process. Taking these measures allows us to focus on you, our guest, to provide the freshest possible ingredients from farm or boat to your table.

Our Suppliers

- | | | | |
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| ADL
Atlantic Beef Products
Colville Bay Oyster Co.
Springwillow Farms | Countryside Produce
COWS
Island Taylored Meats
Elderflower Farm | MR Seafood
Howard's Cove Shellfish
PEI Oyster Co.
Carr's Lobster Pound | Harvest Wholesale
Canadian Spirit Seafood
Soleil's Farm |
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Live Entertainment



Patio Side Musical Entertainment 7 days a week.

*Schedule subject to change, ask your server for more details!

