

Welcome to Dinner at the Rum Runner Restaurant

Appetizers

Atlantic Fish Chowder

A light creamy soup with fresh haddock and local mussels

\$8.00 ☆ add lobster \$4.00

Coconut Curry Soup

A sweet and sour soup with shrimp, coconut and egg noodles

\$8.00

Giant Shrimp "Martini"

A trio of jumbo shrimp sautéed in a chili dipping sauce with fresh herb bread

\$15.00

Salmon Tartar

Fine Atlantic salmon on Swiss roesti with sour cream and caviar

\$14.00

Jumbo Asparagus

Spring asparagus with field mushrooms and fresh Parmesan cheese

\$ 12.00

Classic Caesar Salad

Fresh Romaine greens with bacon, croutons and shaved Parmesan cheese

\$8.00

Fresh local Indian Point Mussels

Steamed fresh mussels with garlic butter and your choice of red or white wine sauce served with bread

Half pound \$ 9.00 ☆ Full pound \$14.00

Dinner Entrees

Lobster, Lobster, Lobster! The King of the Sea

Gourmet Lobster Salad

Delicious Nova Scotia lobster in a mango-avocado timbale with mixed greens and a light cranberry truffle vinaigrette on the side

\$18.00

Lobster Ravioli

Homemade ravioli filled with lobster and served in a light fragrant Pernod sauce

\$21.00

Fresh Whole Lobster

Fresh Nova Scotia lobster steamed and served with garlic butter, fresh vegetables and oven roasted baby potatoes

Available in sizes from 1 to 2 lbs ☆ each priced accordingly ☆

Trio of Lobster Tails

Lots of Lobster! Three lobster tails served with Princess potatoes and fresh seasonal vegetables on a creamy lobster sauce

\$35.00

Seafood Sensation – Dinner for Two

A sensational bounty of fresh seafood

- lobster, tiger prawns, scallops, salmon, mussels and haddock –
all served with a rice timbale and fresh garden vegetables

\$54.00

Dinner Entrees

From the Ocean

Rum Runner's Salad

A variety of local salad greens mixed with exotic fruits and topped with grilled shrimp and sautéed fillets of fish

\$16.00

Seafood Linguine

Freshly harvested from the Sea – lots of salmon, haddock, mussels and local scallops in a light lobster sauce over linguine

\$21.00

Coquille St. Jacques

Locally sourced Lunenburg County sautéed scallops baked in a creamy white wine sauce, sprinkled with cheese and served with fresh vegetables and basmati rice

\$22.00

Fresh Haddock

A tasty almond crusted filet of fresh haddock, baked and served with a homemade dill sauce and fresh vegetables on a bed of basmati rice

\$19.00

Rum Runner Salmon

Grilled Atlantic salmon basted with a dark rum and butter sauce served with fresh vegetables and rice

\$21.00

Dinner Entrees

From the Land

Vegetarian Red Curry

A red curry with seasonal vegetables and tropical fruits in a coconut – cilantro sauce served with basmati rice or Asian noodles

\$16.00

Add scallops \$8.00 ✦ add shrimp \$6.00 ✦ add chicken \$5.00 ✦ add tofu \$4.00

Pasta of the Day

A delicious offering from our kitchen – please ask your server

Priced accordingly

Pork Schnitzel

Breaded pork escalope – Vienna Style, served with roasted potatoes and glazed carrots

\$18.00

Cordon Bleu

Pork Schnitzel filled with ham and cheese served with Lyonnaise potatoes and garden greens

\$20.00

Roasted Lamb

Free range lamb cooked in buttermilk and roasted with fresh rosemary served with mashed potatoes and fresh vegetables

\$20.00

Striploin Café de Paris

An 8 oz. steak baked with mildly spiced “Café de Paris” butter and served with broccoli rosettes and mashed potatoes

\$26.00

Please inform your server of any allergies or dietary restrictions. Thank you.

