

House Atlantic Chowder

scallops, shrimp, haddock, salmon, mussels, fine vegetables, baby potatoes in a cream base 18

Caesar Salad

Grannan's specialty from scratch to order 16.50

Blueberry Salad

artisan lettuce, maple blueberry vinaigrette, toasted almonds, feta cheese and wild N.B. blueberries, red pepper curls 15

Asiago Spinach Dip

roasted garlic, melted cheddar with toasted pita points and grilled baguette 17

Fresh Oysters (Selection varietal)

6 fresh shucked P.E.I "Raspberry Point" oysters, lemon and mignonette on ice 16, or; "Rockefeller" 20

Bacon Wrap Scallops

bacon wrapped Digby scallops, Quebec maple syrup, roast-garlic butter 16.50

Chicken Wings

1 lb spiced to your fancy, ranch, carrot, celery 17.50

Stuffed Mushroom Caps

roasted mushrooms, Atlantic lobster, creamy seven cheese sauce, toasted baguette 18.50

Maritime Haddock Fish Cakes

salt cod, pan-seared, lime crème fraiche, artisan greens, savory remoulade 16.50

Grannan's Classic Pita Nachos

fried pita, green onions, diced tomato, mixed cheese, sweet chili sour cream 16.50

Add: Chicken: 5 Beef: 5 Shrimp: 5

Pesto Cream Mussels

1 lb of fresh P.E.I mussels, basil pesto, parmesan velouté, fresh tomato salsa, toasted ciabatta 17

Coconut Shrimp

lightly fried with spicy orange dip, fresh micro greens 16.50

Seafood Bucket (*shareable*)

steamed mussels, snow crab legs, peel & eat shrimp, crawfish, baby red potatoes, drawn herb butter, corn on the cob 40

Chilled Seafood Tower (*shareable*)

½ lobster, claw & tail, snow crab claw, 8 shucked oysters, poached jumbo shrimp, 1.5 lbs steamed mussels, mignonette drawn butter and sauces 69

Fish N' Chips

local haddock, crispy battered, house tartar, fresh lemon, coleslaw 16.50

2nd piece 5.25

Millionaires - add Digby bacon wrapped

scallops 5.25

Lobster Roll

atlantic lobster, mayo, lettuce, on a toasted french roll 20 (Lobster Melt + \$1.50)

Maritime Club Sandwich

lettuce, tomato, mayo, cheddar cheese, bacon, toasted ciabatta bun

chicken/haddock 16.50, **lobster** 21.50

Local Fried Clams

lightly breaded, signature spice blend, house tartar, fries, fresh lemon 20

Covid-19 edition – We're starting back with a limited menu, as we all work together on getting back to normal. Thank you for your understanding & support!

Granny Burger

grilled 6oz patty, bourbon barbeque sauce, cheddar cheese, bacon jam, lettuce, tomato, onion ring, chipotle mayo on a brioche bun 17

Fish Tacos

cajun rubbed, broiled haddock, shredded cabbage, pickled onion, pico de gallo, guacamole and tequila cilantro crème fraiche, warmed tortilla 19

Buddha Bowl (vegetarian)

fried tofu, ramen noodles, house vegetable stock, honey peanuts, cilantro, cucumber, sprouts, honey cured chilies, curried cauliflower & chick peas 18

Maple Curry Chicken Pasta

penne pasta tossed in a sweet maple curry sauce, tender chicken, julienne vegetables and grilled baguette 26

Steak N' Cheddar Steak Sandwich

sliced prime rib, sautéed onions & peppers, thick cut tomatoes, baby romaine, stone ground dijonaise on cheddar toasted ciabatta 18

"Haligonian" Donair Flatbread

an east coast original, house made donair meat and sauce, melted cheese, crispy flatbread, fresh lettuce, tomato, onion 17

Bourbon Glazed (Maker's Mark) Ribeye

10oz ribeye, honey infused bourbon glaze, rosemary demi, russet mash, seasonal vegetables 42

Striploin – 10oz (steakhouse cut)

grilled AAA NY, russet mash, seasonal vegetables, rosemary demi 42

add New Brunswick snow crab cluster 20

Hodge Podge

pan seared haddock, baby red potatoes, wax beans, peas, carrots, cream and fresh gremolata 29

Seafood Carbonara

saffron infused spaghetti, shrimp, bacon wrapped scallops, mussels, white cheddar blanco sauce, crispy calabrese, sunny-side egg, cherry tomatoes, ciabatta cheese toastie 35

Seared Cod & Butter Curry

charred asparagus, cherry tomatoes, golden basmati rice, wilted basil, toasted cashews, indian style tomato gravy, micro greens, chili threads 32

Flash-Seared St. Andrew's Salmon

ginger-soy marinated, stone-fruit citrus salsa, roasted baby potatoes, market vegetables 34

Fresh From the Tank (Market Price)

Lobster Boil

baby red potatoes, market vegetables, drawn butter with a fresh lobster from our salt water tank

Lazy Lobster

2 fresh shucked Atlantic lobster with all the work done for you; roasted reds, market fresh vegetables & drawn butter

Angry Lobster

grilled 1 ¼ lobster, savory butter, curry sauce, golden basmati rice, market vegetables, chili threads, drawn butter

Enhance your lobster dinner with a house cut AAA striploin or ribeye for \$30...

White Wine

House – 6oz (\$9) 9oz (\$11)

Pinot Grigio **Las Moras**

Argentina

Sauvignon Blanc **Frontera**

Chile

Premium by the Stem - 6oz (\$12) 9oz (\$15)

Riesling **Bree**

Germany

Chardonnay **Nottage Hill**

Australia

Bottles

Riesling **Bree**

Germany 40

Sauvignon Blanc **Matua**

New Zealand 52

Chardonnay **Nottage Hill**

Australia 37

Pinot Grigio **Oyster Bay**

New Zealand 58

Bubbles

Freixenet Cordon Negro

Spain 40

Veuve Clicquot

France 140

Red Wine

House – 6oz (\$9) 9oz (\$11)

Merlot Malbec **Astica**

Argentina

Shiraz Cabernet **Lindemans**

Australia

Premium by the Stem – 6oz (\$12) 9oz (\$15)

Valpolicella **Tommasi**

Italy

Cabernet Sauvignon **Beringer Founder Estate**

California

Melbec **Don David**

Chile

Bottles

Valpolicella **Tommasi**

Italy 45

Cabernet Merlot **No 99 Wayne Gretzky**

Canada 39

Cabernet Sauvignon **Beringer Founder Estate**

California 49

Melbec **Don David**

Argentina 45

Tempranillo **Aniciano**

Spain 39

Beer – On Tap

Moosehead New Brunswick

- Moose Light (10 IBU)
- Pale Ale (20 IBU)
- Moose Radler (10 IBU)

Molson/Coors North America

- Grannan's IPA (55 IBU)
- Coors Light (10 IBU)
- Richards Red (23 IBU)
- Belgium Moon (9.8 IBU)

Pumphouse New Brunswick

- Blueberry Ale (0 IBU)

Guinness Ireland

- Guinness Stout (45 IBU)

Garrison Nova Scotia

- Tall Ship Pale Ale (14 IBU)

Coolers

Mike's Hard Lemonade • Mike's Hard Cranberry

Smirnoff Ice • Truly Hard Seltzer • Blue Lobster - Rocket

Beer – Packaged Specialty

Picaroons New Brunswick

- Irish Red (22 IBU)
- Yippie IPA (85 IBU)
- English Blonde (20 IBU)
- Best Bitter (37 IBU)

Trailway New Brunswick

- Rype Pale Ale (38 IBU)
- Luster IPA (40 IBU)

Grimross New Brunswick

- Maritime Pale Ale (35 IBU)
- Cheval D'or Ale (19 IBU)

St. Amroise Quebec

- Oatmeal Stout (35 IBU)

Off Grid New Brunswick

- Campfire Red
- Sunny Day IPA

Steam Whistle Ontario

- Pilsner (21 IBU)

Stella Arotis Belgium

- Pilsner (10 IBU)

Pumphouse New Brunswick

- Cadian Crème Ale
- Blueberry Ale
- Crafty Raddler

2oz Cocktails

Old Fashion

Rye, bitters, soda, sugar, fruit garnish

Grannan's Caesar

'eh Canadian Favourite

Stolichnaya Mule

Stoli gold vodka, ginger beer, cranberry juice

Raspberry Mint Lemonade

Fresh raspberries, mint, raspberry vodka, vodka and lemonade

Melon Cooler

Melon liquor, vodka, soda, lime juice, garnish – lime

Dark and Stormy

Dark rum, ginger beer, lime squeeze

Dave Matthews

Coconut rum, amaretto, cranberry juice, pineapple, garnish – cherry and orange

Jolly Rancher

Vodka, Peach Schnapps, cranberry juice

Mango Peach Mojito

Rum, peach schnapps, muddled mango, fresh mint, soda

Dessert

Classic Grannan's Cheesecake

Rich no bake cheesecake, buttery graham crumb crust and your choice of sauce.

Seasonal Strawberry Shortcake (Gluten Free)

Layers of strawberry compote and vanilla sponge cake topped with shortbread crumble, house strawberry sauce, fresh strawberries.

[Banana's Foster](#)

Tableside sautéed bananas, sauce made from butter, brown sugar, rum, and banana liqueur. Served with vanilla bean ice cream.

[Turtle Brownie Sundae](#)

Warmed brownie with whiskey chocolate sauce, vanilla bean ice cream, whipped cream, maraschino cherries and sprinkles.

[Coffee In-A- Doughnut](#)

Fresh doughnut topped with coffee ice cream & caramel.