



The Buoy & Arrow menu includes Mi'kmaw words for some of the seafood and wild game options.

## Appetizers

### House Garden Salad

Romaine or mixed greens with shredded carrot, sliced cucumber, peppers and sunflower seeds with house dressing - \$11.99, add chicken for \$6

### Caesar Salad

Romaine lettuce with bacon, croutons, parmesan cheese and Caesar dressing - \$11.99, add chicken for \$6

### Soup of the Day

Served with warm baguette & butter - \$8.99

### Seafood Chowder

Creamy blend of select seafoods and vegetables, served with garlic bread - \$14.99

### Steamed Mussels (Nkatala'q)

White wine & garlic steamed Newfoundland mussels with garlic bread - \$15.99

### Snow Crab (Nmjinikej) Dip

Warm, cheesy Newfoundland snow crab dip with salted flatbread chips - \$22.99

### Spinach & Artichoke Dip

Warm, cheesy spinach & artichoke dip with salted flatbread chips - \$17.99

### Bacon Wrapped Scallops (Sasqale's)

Six bacon wrapped Newfoundland scallops with garlic butter - \$22.99

## Main Dishes

### Signature Lobster (Jakej) Roll

Fresh Newfoundland lobster salad on a brioche bun served with a side garden salad - \$27.99  
*GF option available*

### Gros Morne's LARGEST Lobster (Jakej) Roll

Fresh Newfoundland lobster salad on 12" baguette served with a side garden salad - \$56.99

### BBQ Ribs

Half rack pork back ribs in BBQ sauce served with mashed potatoes and side garden salad - \$24.99

### Pan Fried Cod (Peju)

6-8oz fillet of pan-fried Atlantic cod in "pork scrunchions," served with homemade tartar sauce, mashed potatoes, and side garden salad - \$26.99  
*Gluten free option available*

### Wild Rabbit (Apli'kmuj) Stew

Slow cooked Newfoundland snowshoe hare and vegetable stew, served on a bed of mashed potatoes, \$26.99

### Moose (Tia'm) Sausage Pasta

House made moose sausage with cream and pesto sauce with linguine, served with garlic bread - \$26.99

### Creamy Chicken Pasta

Chicken pasta with creamy parmesan sauce, served with garlic bread - \$24.99



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## Main Dishes Continued...

### Lobster (Jakej) Dinner

Fresh local 1.25 – 1.5lb Newfoundland lobster served with mashed potatoes, side garden salad and garlic butter.  
Bibs and picks provided - \$36.99

### Mussel (Nkatala'q) Pasta

Newfoundland mussels with cream and pesto sauce with linguine, served with garlic bread - \$24.99

### Pulled Bear (Muin) Sandwich

Slow cooked Newfoundland black bear, served on a brioche bun topped with homemade coleslaw, with side garden salad - \$24.99

### Cod (Peju) Fish Tacos

Two tacos assembled with Atlantic cod, homemade sauce, served with side garden salad, sour cream & salsa \$22.99; upgrade salad to soup for \$4.99

### Cod (Peju) Fish & Chips

6-8oz fillet of dry battered Atlantic cod with homemade coleslaw, tartar sauce and fries - \$21.99

### Chicken Wings

1lb of plain or breaded chicken wings, options include: plain, mild, medium, hot, honey garlic, BBQ, salt & pepper - \$17.99

## Main Dish Side Options

Upgrade your fries or mashed potatoes side for: onion rings, garden salad, caesar salad, add \$2.49

## Burger Platter Options

All our burgers are served on a brioche bun, topped with lettuce, tomato & onion, plus additional toppings as noted below, served with a side of fries (unless otherwise noted). Add bacon, cheese for \$1.99 each.

*GF buns available for \$1 extra*

### Moose (Tia'm) Burger

One 5-oz house made moose patty served with side garden salad, \$24.99

### Beef Burger

One 5-oz local, homemade beef patty, \$18.99

### The BIG BUOY Burger

Two 5-oz local, homemade beef patties topped with house sauce and cheese, \$25.99

### Crispy Chicken Burger

Battered chicken breast with choice of regular mayo, spicy mayo, or honey mustard, \$21.49

### Black Bean Veggie Burger

Served with side garden salad, \$23.99

## Homemade Desserts

### Lemon Partridgeberry Cake

### Cheesecake in a Jar

### Sorbet, Flavour Varies

Check the dessert menu on the table for more details