



Mi'kmaw owned and operated, the Buoy and Arrow presents the bounty of this land and the sea with locally sourced and harvested ingredients.

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 *N'kata'laq*

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 pasta with creamy parmesan sauce 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 N'kata'laq 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 with house sauce, cheese, and a "Newfie" hors d'oeuvre, \$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