



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 *Ika'taqney*

Romaine or mixed greens with shredded carrot, sliced cucumber, peppers and sunflower seeds with house dressing - \$14.99, add chicken for \$6

Caesar Salad

Romaine lettuce with bacon, croutons, parmesan cheese and Caesar dressing - \$14.99, 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 - \$26.99

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

Creamy Chicken Pasta

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

Continued on Other Side...



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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

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; add side fries for \$4.99

Main Dish Side Options

Dishes that include mashed potatoes or fries can be upgraded to onion rings, garden salad, caesar salad for an additional \$3.49

Burger Platter Options

All burgers are served on a brioche bun, topped with lettuce, tomato & onion, plus additional toppings as noted below. Add bacon, cheese for \$1.99 each.

GF buns available for \$1 extra

Moose *Tia'm* Burger

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

Beef Burger

One 5-oz homemade beef patty with side fries, \$18.99

The BIG BUOY Burger

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

Crispy Chicken Burger

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

Black Bean Veggie Burger

Served with side garden salad, \$23.99

Halibut *Msanuk* Burger

4-6oz of fresh local battered halibut, served with side garden salad - \$28.99

Homemade Desserts

Lemon Partridgeberry Cake

Cheesecake in a Jar

Sorbet, Flavour Varies

Check the dessert menu on the table for more details