



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*

Mixed greens with shredded carrot, sliced cucumber, red onion, peppers and sunflower seeds with house made blueberry vinaigrette - \$14.99, add chicken for \$7

Caesar Salad

Romaine lettuce with bacon, parmesan cheese, house made croutons and Caesar dressing - \$14.99, add chicken for \$7

Soup of the Day

Served with homemade roll & butter - \$10.99

Seafood Chowder

House made chowder; creamy blend of select seafoods and vegetables, served with garlic bread - \$16.99

Steamed Mussels *N'kata'laq*

White wine & garlic steamed Newfoundland mussels with garlic bread - \$18.99

Snow Crab *Nmjinikej* Dip

Warm, cheesy house made Newfoundland snow crab dip with salted flatbread chips - \$23.99

Spinach & Artichoke Dip

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

Pan Seared Scallops *Sasqale's*

Three pan seared scallops (~3.5oz) with creamy parmesan white wine sauce- \$22.99

Main Dishes

Seafood Sampler for Two

wtnu'kwate'n nme'jueye'l

Includes white wine & garlic steamed mussels, 2 mini lobster rolls, 2 scallops, 8 cod nuggets, garlic butter & homemade tarter sauce - \$57

Available daily until 3pm.

Signature Lobster *Jakej* Roll

Fresh Newfoundland lobster salad on a brioche bun served with a side garden salad - \$28.99

GF bun available, add \$1

Gros Morne's LARGEST

Lobster *Jakej* Roll

Fresh Newfoundland lobster salad on 12" baguette served with a side garden salad - \$57.99

Cod *Peju* Fish & Chips

6-8oz fillet of dry battered Atlantic cod with homemade coleslaw, tartar sauce and fries - \$24.99

House Smoked BBQ Ribs

House smoked pork back ribs coated in our signature dry rub, finished in a BBQ sauce served with fries & coleslaw – Half rack \$26.99, Full rack \$36.99

Cod *Peju* Fish Tacos

Two Atlantic cod tacos with homemade sauce & coleslaw, served with side garden salad, sour cream & salsa, \$26.99; upgrade salad to soup for \$2



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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 - \$37.99

Creamy Chicken Pasta

Chicken pasta with caramelized onions in a creamy parmesan sauce, served with garlic bread - \$24.99

Mussel *N'kata'laq* Pasta

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

Wild Rabbit *Apli'kmuj* Stew

Slow cooked Newfoundland snowshoe hare and vegetable stew, served with mashed potatoes, \$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- \$29.99
Gluten free option available

Chicken Wings

8 chicken wings: plain, mild, medium, hot, honey garlic, BBQ, salt & pepper – dusted \$18.99, plain \$19.99
add side fries for \$5.99

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

Let your server know if you would like different toppings or condiments. Add bacon, cheese for \$1.99 each. All burgers served on a brioche bun. *GF buns available for \$1 extra*

Moose *Tia'm* Burger

A 5-oz 100% moose patty seasoned with smoked sea salt, topped with lettuce, tomato & onion. Served with a side garden salad, \$27.99

Classic Beef Burger

A 5-oz homemade beef patty topped with lettuce, tomato, onion with side fries, \$20.99

The BIG BUOY Burger

Two 5-oz homemade beef patties with 2 slices of cheese, house smoked cranberry ketchup, lettuce, tomato, onion, & side fries, \$26.99

Crispy Chicken Burger

Battered chicken breast with lettuce & choice of reg mayo, garlic mayo or spicy mayo & side fries, \$23.99

Black Bean Veggie Burger Vegan, GF

Topped with lettuce, tomato & onion. Served with side garden salad, \$25.99

Fries Toppings

Gravy – \$2.99

Hamburger Meat & Gravy – \$4.99

Poutine – \$5.49

Homemade Desserts

Check the dessert menu on the table for more details