



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

### Moose *Tia'm* Soup

Moose meat and root vegetable soup, served with homemade focaccia bread & 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 coleslaw and garlic butter - \$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

### Wild Rabbit *Apli'kmuj* Stew

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

### 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, sauteed peppers, 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

### BBQ Ribs

Pork back ribs finished in a BBQ sauce served with fries & coleslaw – Half rack \$26.99, Full rack \$36.99

### 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 house smoked sea salt, topped with lettuce, tomato & onion.

Served with a side garden salad, \$28.99

### Classic Beef Burger

A 5-oz homemade beef patty topped with lettuce, tomato, onion with side fries, \$24.99

### The BIG BUOY Burger

Two 5-oz homemade beef patties with 2 slices of cheese, house smoked cranberry ketchup, lettuce, tomato, onion, & side fries, \$29.99

### 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