

Soups & Salads

Seafood Chowder \$8

Smoked salmon, scallops, haddock, and prawns in a delicious housemade chowder base chock-full of potatoes, carrots, and onions.

Won Ton Soup \$5

Handmade pork and prawn-filled "water dumplings" floating in our own savory Asian chicken broth, served with thin slices of pork tenderloin.

Scuttlebutt House Salad \$6

Organic mixed greens and a seasonal variety of fresh vegetables, topped by your choice of housemade dressings. Dressings available include Maple Pear, Raspberry Balsamic, Herb-Cheese Vinaigrette, or our signature orange-olive oil blend.

California Dreamin' \$7

Mixed organic greens tossed in our signature orange-olive oil dressing, topped with local cranberries, slivered almonds, and slices of fresh orange.

Appetizers

Kopanisti \$6

A Greek-inspired spread comprised of grilled red pepper and feta with a hint of red chiles, our kopanisti is accompanied by freshly baked olive bread.

Smoked Salmon Pinwheels \$11

Beautifully presented rounds of smoked salmon, cucumber, capers, red onion, cream cheese and tomato, drizzled with a touch of lemon and wrapped in layers of soft tortilla shells.

Fill-a-pino Fusion Egg Rolls \$6

Stuffed beyond logic, these incredible appetizers are packed with beef, prawns, tons of veggies, and our twist on traditional egg roll spices. Served hot, crispy, and with a side of sweet-and -sour or plum sauce for dipping. The staff favorite!

The Main Event

Scuttlebutt's Scalloped Shepherd's Pie \$11

Using our take on the traditional casserole, we top our casserole with a creamy layer of cheesy scalloped potatoes. Served with a side of our house salad for a perfectly comforting meal!

Seafood Platter \$13

Shrimp, local scallops, and breaded clams with a saffron dipping sauce, served with toasted pita bread and a spinach-garlic dip, and accompanied by a side of our house salad.

West Coast Chicken Stir Fry \$11

Shredded chicken sautéed in a sesame-ginger oyster sauce, served on a bed of fluffy white rice and rich sautéed vegetables.

Also available as a vegetarian stir fry.

Scuttlebutt Quesadillas \$9

A choice of house-roasted hickory smoked ham or sliced chicken breast, with a thin layer of sour cream and shredded Cheddar cheese in a crispy sun-dried tomato tortilla. Served with freshly made pico di gallo salsa and a side of corn chips.

Schnitzel on a Bun \$7

Yummm!! Trust us, that's all we need to say! But if you need to know more, it's a fabulous piece of pork schnitzel, served on a warm Kaiser roll dressed with a special housemade sauce.

Tipsy Ribs \$14

A half-rack of beer-braised baby back maple-soy sticky ribs (try saying that three times fast!), served with your choice of sweet potato fries or rice and seasonal vegetables.

Liver & Onions \$8

Sautéed liver and onions slathered in a rich gravy, served with mashed potatoes and seasonal vegetables.

And don't forget to ask our server about tonight's desserts!

Beverages

Coffee \$2

Brazilian Fair-trade organic roast
Decaffeinated available

Espresso beverages made with Just us! Organic fair-trade espresso beans.

Espresso \$2.50

Extra shot .50

Macchiato \$3.00

Café Americano \$2.50

Cappuccino \$3.00

Café Latte \$4.00

Flavor shot .50

(mint, hazelnut, toffee almond, vanilla, and sugar-free options available)

Mochaccino \$5.00

Made with Ghirardelli chocolate and topped with whipped cream and sprinkles.

Classic Hot Chocolate \$4

Ghirardelli chocolate blended with steamed milk, finished with fresh whipped cream and chocolate sprinkles.

Mexican Hot Chocolate \$5

A creamy blend of rich organic chocolate, dark brown sugar, cinnamon, and cloves, with a touch of cayenne pepper. Finished with fresh

whipped cream and a dusting of cinnamon.

Tea \$2

Ask about our many available blends.

Chai Latte \$5.00

Made with Just Us! Organic Indian Chai.

London Fog \$5.00

Earl Grey steeped in steamed milk with a shot of vanilla.

Maritime Fog \$5.00

Just Us! Maritime Breakfast tea steeped in steamed milk with a hint of organic maple syrup.

Sweetened or unsweetened iced tea also available.

Juice \$3

Apple, Cranberry, Cherry, Blueberry, Pineapple, Orange, tomato or Clamato juice.

Pop \$2

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, tonic water, or club soda.

Ask your server about our variety of wines, beers, and spirits.