

BRUNCH



Appetizers

**Coconut Shrimp**      \$18

Tender shrimp battered and rolled in coconut alongside a sweet chili dip.

**Biscuit Board**      \$9

A Quarterdeck classic, four light and fluffy jalapeno & cheddar buttermilk biscuits served with whipped butter.

**QD Salad**      Small \$10 Large \$14

Roasted beet and orange segments, topped with toasted almonds and goat cheese, on mixed greens with balsamic vinaigrette.

**Winter Salad**      Small \$12 Large \$16

Baby spinach tossed with, cucumber, and apple. Topped with dried cranberry and toasted pumpkin seeds.

**Seafood Chowder**      Cup \$12 Bowl \$18

Our classic seafood chowder loaded w/ shrimp, scallops and haddock. Served beside our jalapeno cheddar biscuit.

Pasta

**Pad Thai**  \$18

Stir fried rice noodles, tossed with green onion, bell pepper and red onion. Topped with shaved carrot and peanut.

**Pesto Fettuccini**      \$16

Fettuccini Tossed with pesto, cherry tomatos, red onion and wilted Spinach. Topped with parmesan and served with garlic toast.

Add to your Dish

Grilled 6oz Chicken Breast - \$11

Pan Seared Shrimp- \$19

Pan Seared Scallops- \$22

Seafood - \$26

**BRUNCH**

## Breakfast

### **Pirates's Breakfast                      \$21**

Three eggs any style, applewood smoked bacon, Canadian back bacon & maple sausage. Served with homefries, mixed fruit & buttered toast.

### **Traditional Eggs Benedict    \$18**

Two poached eggs served on a toasted English muffin & Canadian back bacon topped with hollandaise sauce. Served with home fries

### **Breakfast Wrap                              \$16**

Two scrambled eggs, two slices of applewood smoked bacon, cheddar cheese, lettuce, tomato & pesto mayo wrapped in a spinach tortilla. Served with homefries

### **French Toast                                      \$15**

Three slices of white bread soaked in cream & eggs, fried golded and dusted with cinnamon sugar. Served with maple syrup and your choice of applewood smoked bacon or maple sausage.

## Lunch

### **Fish and Chips                                      \$19**

Two pieces of buttermilk breaded haddock served with handcut fries, tartar sauce and coleslaw. A QD staple!

### **Haddock Burger                                      \$16**

Buttermilk battered haddock topped with fresh lettuce and tomato, tartar sauce and coleslaw. Served on the QD bun.

### **Veggie Burger                                      \$18**

Spicy black bean and corn patty, topped with lettuce, tomato, smoked gouda and our chipotle mayo. Served on the QD bun

### **Grilled Chicken                                      \$19**

6oz Grilled chicken breast topped with spring greens, tomato, bacon, smoked gouda and pesto mayo. Served on the QD bun.

### **QD Burger    \$19**

Two 4oz beef patties, piled high with caramalized onions, tomato, lettuce and smoked gouda. Served on the QD bun with chipotle mayo.

**Add Bacon \$1.50**

**\*All burgers and sandwiches served with hand-cut fries and coleslaw.\***

Replace your fries and slaw with a side salad for an additional **\$7.50**

Gluten free bun or bread available for an additional **\$2.00**

## Appetizers

### **Coconut Shrimp**      \$18

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### **Biscuit Board**      \$9

A Quarterdeck classic, four light and fluffy jalapeno & cheddar buttermilk biscuits served with whipped butter.

### **QD Salad** 🍷      **Small \$10 Large \$14**

Roasted beet and orange segments, topped with toasted almonds and goat cheese, on mixed greens with balsamic vinaigrette.

### **Winter Salad** 🍷      **Small \$12 Large \$16**

Baby spinach tossed with, cucumber, and apple. Topped with dried cranberry and toasted pumpkin seeds.

### **Seafood Chowder**      **Cup \$12 Bowl \$18**

Our classic seafood chowder loaded w/ shrimp, scallops and haddock. Served beside our jalapeno cheddar biscuit.

## Pasta

### **Pad Thai** 🍷      \$18

Stir fried rice noodles, tossed with green onion, bell pepper and red onion. Topped with shaved carrot and peanut.

### **Pesto Fettuccini**      \$16

Fettuccini Tossed with pesto, cherry tomatos, red onion and wilted Spinach. Topped with parmesan and served with garlic toast.

### Add to your Dish

Grilled 6oz Chicken Breast - \$11

Pan Seared Shrimp- \$19

Pan Seared Scallops- \$22

Seafood - \$26

## Signature Dishes

### **Fish and Chips      \$19**

Two pieces of buttermilk breaded haddock served with handcut fries, tartar sauce and coleslaw. A QD staple!

### **Pan Seared Haddock    \$24**

Atlantic haddock served with carrot and ginger puree, seasonal vegetables and choice of side.

### **Pan Seared Scallops    \$34**

Deep sea scallops pan seared and topped with a roasted sweet corn and chive salsa. Served with seasonal vegetables and choice of side.

### **Seafood Medley      \$36**

Local seafood in a creamy tarragon sauce, topped with garlic bread crumbs. Served with choice of side and fresh local vegetable.

### **8oz NY Striploin      \$41**

Hand cut and grilled before being topped with peppercorn demi, and pommes frites. Served with seasonal vegetables and choice of side.

## Burgers

### **Haddock Burger \$16**

Buttermilk battered haddock topped with fresh lettuce and tomato, tartar sauce and coleslaw. Served on the QD bun.

### **Veggie Burger      \$18**

Spicy black bean and corn patty, topped with lettuce, tomato, smoked gouda and our chipotle mayo. Served on the QD bun.

### **Grilled Chicken \$19**

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### **QD Burger          \$19**

Two 4oz beef patties, piled high with caramelized onions, tomato, lettuce and smoked gouda. Served on the QD bun with chipotle mayo.

**Add Bacon \$1.50**

**\*All burgers and sandwiches served with hand-cut fries and coleslaw.\***

Replace your fries and slaw with a side salad for an additional **\$7.50**

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## Dessert

### French Chocolate Mousse 🍷 \$7

Light and fluffy milk chocolate mousse, topped with vanilla whipped cream.

### Classic Crème Brûlée 🍷 \$8

Creamy vanilla custard crowned with flamed sugar.

### Vegan Chocolate Cake 🍷 \$9

Our gluten, egg, and lactose free chocolate cake! Drizzled with tart house raspberry sauce and seasonal berries.

### Home-Made Apple Crisp \$9

Our mix of fresh local apples, sugar and spice. Topped with brown sugar and oats. Baked till golden. Served with whipped cream and a caramel drizzle

### OD Cheesecake \$12

Ask your server for our bakers latest creation.

## Specialty Coffee

### After Eight \$10

Your after-dinner mint in a cup combines Nova Scotia's JD Shore After Eight Rum Cream with our fresh-brewed Columbian coffee.

### Quarterdeck Irish Coffee \$10

Blend the cozy flavour of Nova Scotia's JD Shore Original Rum Cream with Jameson Irish Whiskey and our Columbian coffee for a Quarterdeck twist on the traditional.

### KitKat Coffee \$10

Give yourself a break with the familiar hazelnut flavour of Frangelico mixed with Nova Scotia's JD Shore Original Rum Cream and the Quarterdeck's Columbian coffee.

### Blueberry Tea \$10

Combine steaming black tea with Grand Marnier and Amaretto for an aromatic delight.

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