



SNACKS & SHAREABLES

Soup of the Day chef's inspiration	<i>ferry special</i>	6 9
Signature Seafood Chowder fennel, cream, local fish	GF	10 14
Cauliflower Tempura korean bbq sauce		9
Tuna Poke ahi tuna, apple, cucumber, chiles, soy-ginger marinade, cilantro, radish, sesame seeds, scallions, lime		15
Mac 'n' Cheese Bites spicy ketchup		11
Hummus & Naan kalamata olives, parsley		12
Fish Tacos 2 flour tortillas, haddock, coleslaw, guacamole, salsa verde, cilantro aioli		12
Mini Quesadilla flour tortilla, red pepper, monteray jack, cheddar, green onion, salsa		13
	<i>add sour cream</i>	1.5

FLATBREADS

Goat Cheese & Sun-dried Tomato goat cheese, sun-dried tomato, spinach, roasted garlic		13
Bruschetta roasted garlic, red onion, marinated tomatoes, feta, balsamic reduction, fresh basil, grana padano		13
Pepperoni pepperoni, mozzarella, marinara sauce		13

BURGERS & SANDWICHES

Brentwood Pub Burger ground chuck, artisan greens, tomato, dill pickle		16
Bacon Cheddar Burger ground chuck, aged cheddar, artisan greens, tomato, dill pickle, bacon, bbq sauce		18
Falafel Burger chickpeas, lentils, lettuce, tomato, apple & pear chutney, cilantro aioli		16

Choice of side: fries, yam fries, garden salad, caesar salad, cup of soup | add chowder cup 3

MAINS

Fish & Chips halibut, fries, coleslaw, tartar sauce		25
Prawn Linguini prawns, sun-dried tomato, leek, red pepper, roasted garlic, white wine cream sauce		19
Thai Cashew Bowl snow peas, carrots, broccolini, red pepper, green onion cashews, jasmine rice, chili lime sauce		16

Crispy Chicken Wings one pound of wings with your choice of salt and pepper, bbq, sweet chili-lime, honey garlic, hot, louie-blue	GF	<i>ferry special</i>	14
Dry Ribs sea salt & cracked pepper	GF		13
Spinach & Artichoke Dip grilled naan, tortilla chips			14
Calamari sweet thai chili sauce, lime, sea salt	GF		16
Mussels cajun cream, silver rill corn, roasted red peppers, andouille sausage		<i>add frites</i>	3
Freshly Shucked Oysters red wine vinegar & herb mignonette, lemon			6 for 18 12 for 32
		<i>inquire with your server about varieties</i>	
Charcuterie Platter brie, amber ale cheddar, smoked gorgonzola, pâté, cured meat, apple-pear relish, olives, warm baguette			20
		<i>add extra baguette</i>	1.5

SALADS

Chicken, Red Pepper & Asparagus Salad artisan greens, grilled asparagus, red onion, roasted red pepper, smoked gorgonzola, snow peas, sun-dried tomato vinaigrette		19
Brentwood Salad romaine, genoa salami, olives, heirloom tomatoes, red onion, marinated artichoke hearts, feta, zesty italian dressing		17
Caesar Salad roasted garlic parmesan dressing, croutons, double smoked bacon, grana padano		9 17

Enhance your salad:

<i>grilled chicken breast, tiger prawns, salmon</i>	7
<i>smoked tofu</i>	5

Beef Dip sliced roast beef, jus, pretzel bun	<i>ferry special</i>		16
		<i>make it a philly</i>	3
Chicken Brie Sandwich chicken breast, brie cheese, arugula, dijonaise, focaccia bread			18
Salmon Burger sockeye salmon, artisan greens, tomato, dill pickle, tartar sauce, brioche bun			20