

RED WATER

RUSTIC GRILLE

appetizers & sharing

- fried beef dumpling** | peanut dipping sauce 14.50
wild shrimp | chili butter . oregano . grilled focaccia 19.00
belle river crab cakes | bacon & roasted corn succotash .
cajun honey aioli 19.00
seared scallops | crostini . brie & apple gastrique 20.00
local oysters on the half | featured mignonette or redwater
seafood sauce 3.00 each
baked shrimp | panko . artichoke . red pepper . cream
cheese . gruyere cheese 21.00
roasted red pepper dip | pico de gallo . parmesan . garlic
naan 16.00
pei mussels | smoked vine ripened tomato . fresh herbs .
wine . garlic 15.00
wonton nachos | pad thai chicken . wasabi aioli . pico de
gallo . pickled cabbage . green onion . smoked provolone
24.00
potato cheddar pierogi | tandoori cream . capers . sundried
tomatoes 15.50
charcuterie board | local cheeses . pickly things . crostini .
nuts . grainy mustard . local charcuterie 28.00

soups & salads

- fire roasted tomato corn soup** | torn chicken . lime cilantro
crema . crispy tortillas 8.25 / 10.50
soup du jour | 6.25 / 9.50
island seafood chowder | baby red potato . scallops .
lobster . mussels . clams . salmon . haddock 12.00 / 16.00
gluten free
roasted beet & goat cheese | arugula . toasted pecans .
apple . parsnip frites . honey mustard vinaigrette 17.00
garden greens | pickled onion . cherry tomato . cucumber .
carrot . maple balsamic vinaigrette 9.25 / 12.50
romaine hearts | charred jalapeno dressing . parmesan .
pancetta 12.00 / 15.00
thai salad | torn chicken or beef tips . arugula . julienne veg
lime salted peanuts . ginger sesame dressing . soft rice
vermicelli 18.50
add to your salad...
torn chicken | 5.50
goat cheese | 4.25
pan seared salmon | 15.50
beef tips | 14.00
wild prawns | 13.50
grilled scallops | 18.00
belle river crab cake | 8.25

pastas & curry

- chicken pappardelle** | spinach . forest mushroom . bacon .
parmesan cream 15.50 / 24.00
seafood linguini | shrimp . scallops . mussels . basil pesto
cream . roasted cherry tomato . spinach 19.50 / 29.00
mac & cheese | parmesan . cheddar . smoked
provolone . beer gouda 12.50 / 19.00
add bacon | 2.00 add chorizo | 5.00 add lobster | market
butter chicken | basmati rice . naan 18.50
vegetarian | 17.50

steaks, seafood & sandwiches

- choose: fries . garden greens . daily soup
sweet potato fries | 2.50 romaine hearts | 4.00
seafood chowder | 7.00
chicken club | naan . lettuce . tomato . aged
cheddar . chipotle aioli . bacon 16.50
steak sandwich | 7oz striploin . grilled focaccia .
caramelized onion aioli . onion rings . fennel slaw 27.00
prime beef burger | charred jalapeno relish . cheddar cheese
bacon aioli . tomato . lettuce . sour pickle 18.50
add bacon | 2.00
prime rib dip | sliced prime rib . sweet bell pepper .
onion . smoked provolone . ciabatta . horseradish &
mustard aioli . beef jus 18.50
lobster sandwich | lobster salad . spiced rum & fennel
slaw . house made focaccia market price

stone baked flatbreads

fresh hand crafted flour crust

- maple chipotle bbq chicken** | bacon . roasted red pepper .
spinach . aged cheddar . pickled red onion . cilantro crema
18.50
margherita & basil | bocconcini . sundried tomato pesto .
cherry tomato . parmesan . arugula . balsamic reduction 17.50
roasted garlic & capocollo | roasted garlic cream
sauce . capocollo . honey balsamic . arugula 18.50

** most items available gluten free** 3.00
please inform your server of any allergies
taxes not included

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draft fourteen or twenty ounces

coors light american light lager	5.75 – 8
belgian moon belgian-style witbier	6 – 8.25
rickard's red american red lager	6 – 8.25
stella artois european-style pale lager	7 – 9.75
upstreet (local)	
commons czech-style pilsner	6 – 8.25
seasonal selection	7 – 9.75

bottled

coors light american-style light lager	5.75
moosehead light american-style light lager	5.75
michelob ultra american-style light lager	6.50
canadian canadian lager	5.75
alexander keith's american-style blonde ale	5.75
budweiser american-style lager	5.75
alpine american adjunct-style lager	5.75
corona pale lager	7
guinness I dark irish dry stout . 500mls	9
pei brewing company (local)	
gahan honey wheat honey wheat ale . 473mls	9.50
1772 india pale ale . 473mls	9.50
gahan blueberry blueberry ale . 473mls	9.50

coolers & ciders

strongbow 500mls	11
(local)	
colliding tides gin twist 473mls	11
colliding tides vodka twist 473mls	11
nomad double hill cider 500mls	17.50
blue lobster rocket 473mls	11
blue lobster lemon . soda . lime . 355mls	8

wines by the glass six or nine ounces

white

mezzacorona pinot grigio . veneto . italy	10.25 – 15.25
villa maria sauvignon blanc . new zealand	12.75 – 18.75
thirty bench reisling . ontario . canada	13.25 – 19.75
kleine zalze chardonnay . south africa	9.75 – 14.50

rose

barton & gustier rose d'anjou . france	10.75 – 16
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red

trumpeter malbec . argentina	10.50 – 15.75
kleine zalze cabernet sauvignon . south africa	10.25 – 15.25
angove organic . shiraz . australia	10.25 – 15.25
three thieves pinot noir . california . usa	13.25 – 19.75
sterling merlot . california . usa	12 – 18
fontella chianti DOCG . tuscan . italy	9.75 – 14.50

sparkling

sartori prosecco . veneto . italy	12.75
pierre sparr cremant d'alsace . brut reserve . france	15