



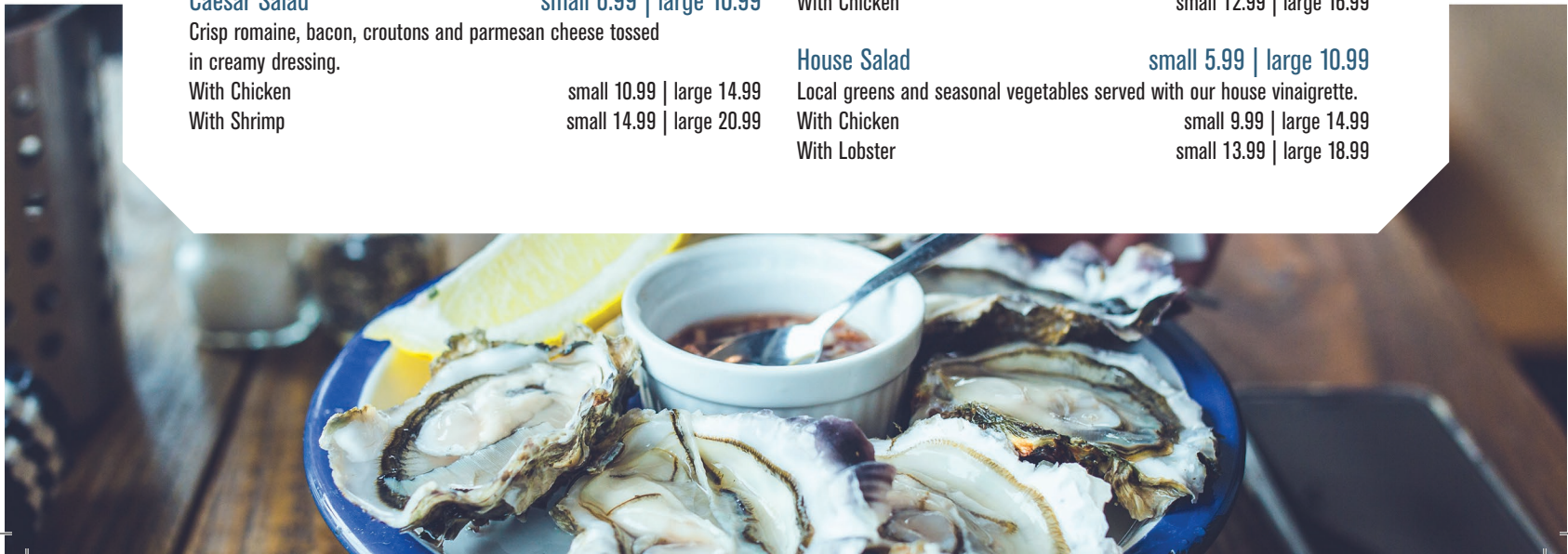
Welcome to Pier 15 at Fisherman's Wharf! Originally a dairy bar, in 1946 two friends, Georgina Blacquiere and Minnie Doiron purchased the "Vimy" and operated it as a restaurant until 1956. At that time these two entrepreneurs took a leap of faith, and expanded the building and kitchen, and decided to call their new establishment The Cozy Corner. The restaurant changed hands several times until 1976 when Albert Dow purchased the original Fisherman's Wharf. In 1979, Mr. Dow had his first expansion and built the traditional lobster supper portion to Fisherman's Wharf. Recognizing the need to be innovative, over the next couple of seasons, the concept of salad bar, all-you-can-eat mussels and seafood chowder was introduced. Fisherman's Wharf Lobster Suppers became "World Famous", and the original restaurant became affectionately known as the "Small Side". Albert Dow and his two sons Allan and Danny, along with their families, continued to own this "World Famous" operation for the next 40 years. Today, if you are looking for an original North Rustico fishing village dining experience, or perhaps an alternative to our World Famous Fisherman's Wharf Lobster Supper, then you have docked at the right location. Time to enjoy our mouth-watering fresh seafood selections, MacQuarrie's AAA Island beef, or maybe even just grab a local craft beer to chat with the locals and staff. Whatever you decide, thank-you for choosing Pier 15 at Fisherman's Wharf.

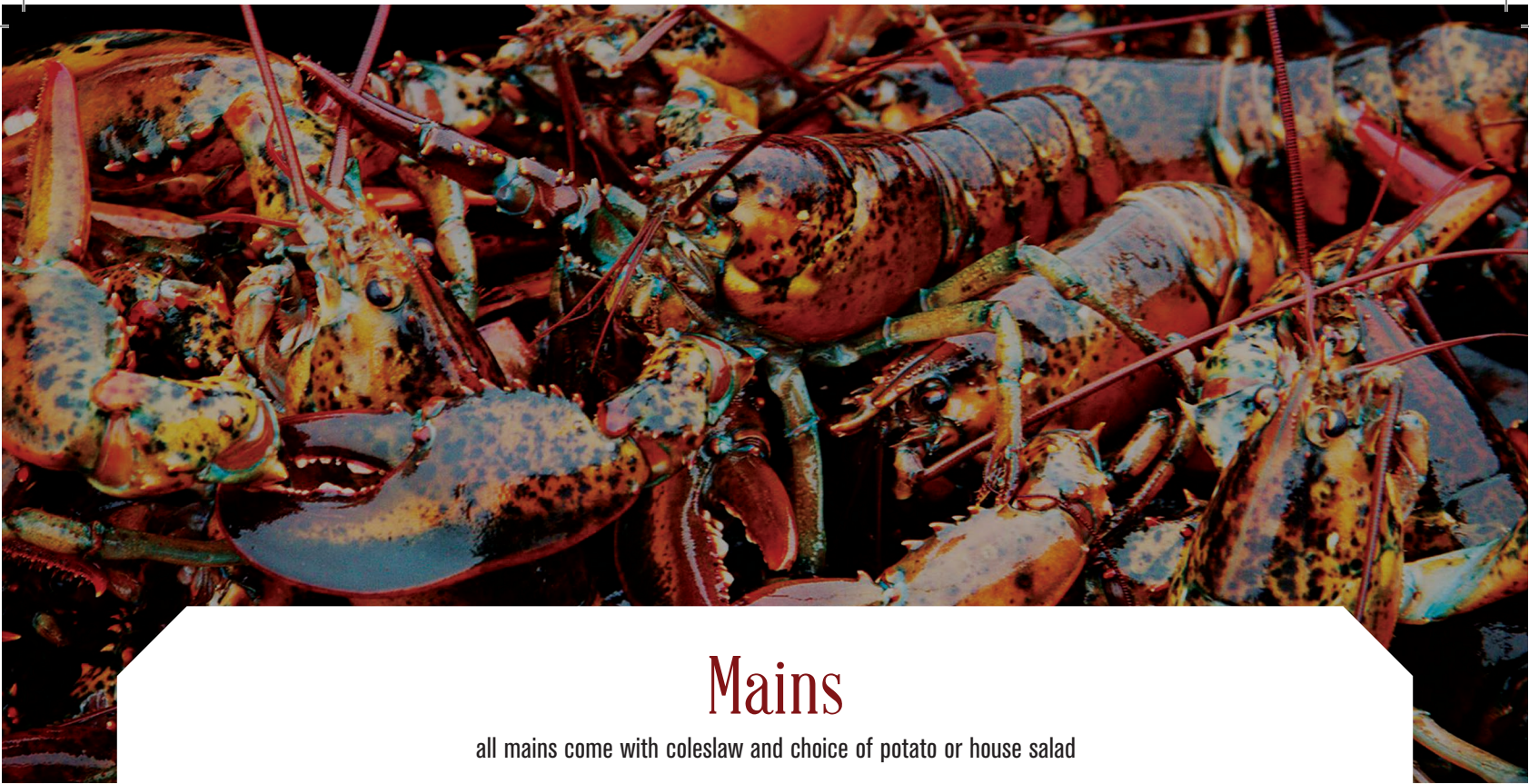
## Appetizers

<b>Lobster &amp; Shrimp Wontons</b> Crisp wontons stuffed with seasoned Island caught lobster and shrimp. Served with mild Thai chili dipping sauce.	12.99	<b>The Blues</b> The Island's world famous blue mussels served 3 ways: white wine and garlic, lemon herb butter, or lobster cream.	12.99
<b>PEI Oysters</b> Shucked fresh Served on the half shell ask your server about today's selections.	6 for \$16.99   \$2.99 each	<b>Shrimp cocktail</b> Classic seafood appetizer served in chilled martini glass, with fresh lemon and our own cocktail sauce.	11.99
<b>Haddock Tips</b> Freshly breaded haddock tips served with our tartar sauce and fresh lemon.	11.99	<b>Breaded Seafood Basket</b> Breaded scallops, shrimp, haddock tips and calamari. Served with lemon aioli, seafood and our tartar sauce.	19.99
<b>Wings</b> Chicken wings seasoned with salt & pepper or tossed in your choice of 3 locally made maritime hot sauce.	14.99	<b>Loaded Potato Skins</b> Melted Gouda Cheese, scallions, bacon and sour cream.	regular \$11.99   with lobster \$19.99
<b>Lobster Poutine</b> Parmesan dusted fries with PEI Lobster and tarragon cream sauce.	17.99		

## Soups & Salads

<b>Soup of the Day</b> Home style soup made daily by our chef.	cup 4.99   bowl 7.99	<b>Seafood Chowder</b> Our world famous seafood chowder made fresh daily.	cup 6.99   bowl 9.99
<b>Clam Chowder</b> An Island favorite, creamy New England style chowder.	cup 6.99   bowl 9.99	<b>Greek Salad</b> Crisp Romaine with, red onion, tomatoes and cucumber. Topped with feta and olives and our oregano vinaigrette.	small 8.99   large 12.99
<b>Caesar Salad</b> Crisp romaine, bacon, croutons and parmesan cheese tossed in creamy dressing.	small 6.99   large 10.99	<b>House Salad</b> Local greens and seasonal vegetables served with our house vinaigrette.	small 5.99   large 10.99
<b>With Chicken</b>	small 10.99   large 14.99	<b>With Chicken</b>	small 9.99   large 14.99
<b>With Shrimp</b>	small 14.99   large 20.99	<b>With Lobster</b>	small 13.99   large 18.99





# Mains

all mains come with coleslaw and choice of potato or house salad

<b>PEI Gouda Burger</b> 6 ounces of Island ground beef on a grilled buttered bun with lettuce and tomato and Island gouda cheese.	<b>14.99</b>	<b>Fish Tacos</b> Two soft flour tortillas stuffed with spiced crispy haddock & topped with pico de gallo, jalapeño lime slaw and cilantro sour cream.	<b>15.99</b>
<b>Rustico Style Fish &amp; Chips</b> The freshest Atlantic Haddock, seasoned and breaded, served with coleslaw, our tartar sauce and fresh lemon. Make it a two piece	<b>14.99</b>  <b>22.99</b>	<b>North Rustico Shrimp Po Boy</b> Breaded or sautéed shrimp with Cajun spiced mayo, & jalapeño lime slaw on grilled baguette.	<b>15.99</b>
<b>Really Gouda Grilled Cheese</b> Melted Glasgow Glen Farm's gouda on toasted multi-grain bread with fresh greens. With Lobster	<b>11.99</b>  <b>19.99</b>	<b>Chicken Wrap</b> Grilled or breaded chicken filets with fresh greens, tomato and garlic mayonnaise.	<b>12.99</b>
<b>Pier 15 Lobster Roll</b> Choose from the classic lobster salad with mayonnaise & finely chopped celery or tossed in melted butter and fresh chopped herbs. Have it in a wrap or traditional bun.	<b>19.99</b>	<b>Smoked Salmon</b> Atlantic smoked salmon on grilled rye with poblano pepper & avocado ranch dressing, thin sliced cucumber and pickled red onion.	<b>15.99</b>
		<b>Veggie Burger</b> Fried chick pea and lentil patty with carrots, peppers and green onion. Served on a toasted bun with garlic mayo, lettuce and tomato.	<b>11.99</b>



## Seafood Platter

½ Market Lobster, Mussels, Oysters, Crab Legs, Breaded or Pan Fried Haddock, and Scallops. Includes choice of Potato and Seasonal Vegetable. Market price.

# Entrées

all entrées except pastas include choice of potato (baked, french fries or potato salad) or rice and seasonal vegetables

<b>Island Striploin</b> 9oz MacQuarrie's AAA Island beef.	<b>31.99</b>	<b>Salmon</b> Atlantic Salmon fillet served poached or pan seared, topped with cilantro sour cream.	<b>25.99</b>
<b>Lobster Supreme</b> Baked lobster in cream sauce served in a casserole. For those who like lobster but dislike the mess.	<b>33.99</b>	<b>Chicken Forrestière</b> Pan roasted supreme cut chicken breast served with creamy mushroom ragout.	<b>25.99</b>
<b>Shellfish Fettuccini</b> Lobster, shrimp, scallops and mussels tossed with fettuccini noodles in a white wine cream sauce.	<b>31.99</b>	<b>Broiled Haddock</b> Fresh Atlantic haddock fillet broiled in a casserole with creamy lobster sauce.	<b>26.99</b>
<b>Pier 15 Lobster Supper</b> From 1 pound up to a massive 4 pound PEI lobster served hot or cold.	<b>Market price</b>		
<b>Scallops</b> Atlantic scallops served breaded and deep fried or sautéed with garlic butter.	<b>33.99</b>		
<b>Stuffed Baked Lobster</b> Broiled lobster shell stuffed with haddock, scallops, shrimp & lobster, topped with breading and parmesan.	<b>39.99</b>		

## PIER 15 Surf & Turf

1lb PEI Market Lobster cooked to perfection accompanied with a 6oz MacQuarrie's AAA Island Sirloin. Market Price