



SEASONS
BY ATLANTICA

Maritime Mussels 14

1 lb of local mussels sautéed with garlic, butter and white wine served with garlic bread

Calamari 14

Buttermilk marinated squid, flash fried and served with a duo of sauces, Thai chili sauce and curry mayo

Spinach & Artichoke Dip 14

Parmesan, goat and cream cheese with wilted spinach and artichoke hearts served hot with grilled flat bread and corn tortillas

Wings 15

With crisp veggies and blue cheese dip and your choice of sauces – Thai chili, BBQ and Frank’s red hot

Pulled Pork Sliders 14

Memphis style pulled pork topped with house made coleslaw on 24 Carrots Bakery sliders

Nachos 16 

Fully loaded with beef, peppers, tomatoes, onions, olives, jalapenos and cheese served with salsa and sour cream

Bacon and Scallops 15 

Digby sea scallops, house made smoked bacon jam, sweet corn and jalapeno cream

Sweet Potato Fries 8 

With curry mayo dipping sauce

Chicken Curry Poutine 15 

Chicken breast in a mild curry with peas served over crisp fries with cheese curds

Charcuterie 18

Cured meats, smoked salmon, cheeses, something sweet and something sour

Donair Dip 14

Hali famous shareable with all the fixings and fried pita for dipping

Meze 14

Hummus, honey roasted feta and vegetable antipasto with grilled flat bread