Mamattuk

SMALL PLATES

20⁹⁵

2495

2395

22⁹⁵

Crispy Fish Tacos

Iron Rock Beer-Battered Labrador Cod, Crushed Avocado, Lime, Cabbage, Cormack Cheese Co. Feta, Spicy Mayo, Flour Tortilla

Shrimp Cocktail

Labrador Shrimp, Avocado, Cocktail Dressing, Lime, Parsley, Tomato, Radish. Served with Crispy Focaccia

Crab Spring Roll

Labrador Snow Crab, Potato, Bread Crumbs, Mozzarella and Cheddar Cheese, Shredded Carrot, Parsley, House-Made Sweet Chili Sauce. Grilled Corn on the Side

Chicken Wings

Pick Your Flavour: House-Made Partridgeberry Barbeque Sauce, Chili Lime, Newfoundland Sea Salt & Pink Pepper, or Maple Bacon. Served with Vegetable Sticks and Maple Rosemary Mayo



Sticky Sesame

Cauliflower

Maple Syrup, Garlic, Ginger, Soy
Sauce, Green Onion, Sesame Seeds

2295

2195

1995

2295

Warm Crab Dip

Labrador Crab Meat, Sweet Onion, Sharp Cheddar, Cream Cheese, Warm Ciabatta & Baguette

Tomato Bruschetta

House-Made Whole Wheat Blueberry Focaccia Bread, Cherry Tomato, Pesto Sauce, Parmesan Cheese, Arugula, Balsamic Glaze



Arctic Char Tartare

Labrador Arctic Char, Mango, Egg Yolk, Shallot, Dijon Mustard, Chive, Capers, Newfoundland Sea Salt, Lemon Juice. Served with Crispy Focaccia













Mamattuk Poutine

Hand-Cut Triple-Cooked Fries, Cormack Cheese Co. Cheese Curds, Gravy, Spicy Mayo





Pinsent's Arm Whelk

Labrador Whelk, Garlic, Lactose Free Butter, Grilled Lemon. Served with House-Made Brown Bread and Whipped Butter

Crispy Calamari

Tempura Batter, Lime, House Tarter Sauce





20⁹⁵

1895

Labrador Scallops

Butternut Squash Purée, Cranberry Sauce, Maple Bacon Jam, Mixed Greens





Pan Fried Turbot

2195

2495

Labrador Turbot (3), House-Made Concasse Tomato, Grilled Baby Potato, Lemon Wedge





Ribs Croquette

1995

Beef Ribs, Mashed Potato, Panko, Whipped Cream Cheese Sauce

SUSHI

Labrador Sushi Roll

Labrador Snow Crab, Labrador Arctic Char, Avocado, Sushi Rice, Cream Cheese, Nori (¥)

25⁹⁵ Spicy Shrimp Sushi Roll

Wild Labrador Shrimp, Sushi Rice, Cucumber, Nori, Spicy Mayo, Sesame Seeds



2595

Pan Fried Sushi

25⁹⁵

Wild Labrador Shrimp, Sushi Rice, Cucumber, Bread Crumb Nori, Spicy Mayo, Cheddar Cheese, Sesame Seeds

Vegetable Sushi Roll

2295

Cucumber, Carrot, Sweet Golden Beetroot, Avocado, Sushi Rice, Nori















ADD SMOKED LABRADOR ARCTIC CHAR, CHICKEN OR SCALLOPS FOR \$6.95

South Coast Chowder

Labrador Cod, Shrimp & Arctic Char, Mussels, Clams, Potato, Carrot, Celery, Sweet Onion, Fresh Herbs, Cream, Garlic Ciabatta

19 95

Mamattuk Caesar Salad

Romaine, Bacon Lardons, Old Bay Croutons, Shaved Parmesan, House Caesar Dressing

20⁹⁵ Beet + Goat Cheese

18⁹⁵

Salad

Local Yellow and Red Beets, Goat Cheese, Arugula, Baby Spinach, Strawberries, Sunflower Seeds, Labrador Blueberry Dressing



Feature Soup

With Garlic Ciabatta

12⁹⁵

MAINS

GLUTEN-FRIENDLY BREAD AVAILABLE
UPGRADE FRIES TO SIDE OF MAMATTUK POUTINE FOR \$6.95

Slow Cooked Beef Cheek + Pasta

Pesto Fettuccine Pasta, Beef Cheek, Grilled Cherry Tomato, Carrot Purée, Thyme Jus

Seafood Linguine

Labrador Shrimp & Scallops, Calamari, Basil Tomato Sauce, Fresh Herbs, Parmesan Cheese, Grilled Ciabatta

35⁹⁵

Grilled Flank Steak

3995

Beef Flank, Local Dop Potato, Mashed Butternut Squash and Carrot, Wild Blueberry Sauce



27⁹⁵ Chicken Pot Pie

2795

Chicken Breast & Thigh, Carrot, Celery, Potato, Onion, Mushroom, Fine Herbs, Cream Sauce, Tender Puff Pastry, Petite Herb Salad











Chicken Rice Bowl

Grilled Chicken Breast, Broccoli. Cauliflower, Sushi Rice, Pickled Carrot & Cucumber, Maple Ginger Soy Sauce



12 oz Striploin Steak

Local Savoury Herbed Butter, Sautéed Zucchini. Broccoli. Cauliflower, Heirloom Carrot. Green Peppercorn Sauce



Braised Beef Short Rib

Mashed Potato, Roasted Carrot. Mushroom, Jus



2795 Labrador Fish + Chips

2 pieces of Iron Rock Ale-battered Cod, Hand-Cut Triple-Cooked Fries, Lime, Cabbage, Tartar Sauce, Lemon 1 piece for \$23.95



House-Made Veggie Burger

Chickpea Patty, Cheddar Cheese, Avocado, Pickled Onion, Tomato, Romaine, Pickle, Black Pepper Mayo, Brioche Bun, Hand-Cut Triple-Cooked Fries. GF Available, Vegan Option Available



Vegan Vol au Vent

Puff Pastry Trio, Vegetable Ratatouille, Sautéed Mushroom, Caramelized Onion, Mixed Greens, Pumpkin Seeds

2195

2895



2795

3995

3695

2495

Labrador Seafood 2895 Gnocchi

House-Made Potato Gnocchi, Labrador Shrimp & Scallops, Mushroom, Baby Spinach, Cherry Tomato, Cream, Parmesan Cheese, Grilled Ciabatta

Grilled Pork Chop

2495 Potato Colcannon, Green Peas, Onion Gravv



Steak Sandwich

Warm Ciabatta Bread, Coleslaw, Tomato, Cucumber, Sliced Striploin Steak, Blue Cheese Sauce. Served with Hand-Cut Triple-Cooked Fries

2695 Mamattuk Smash Buraer

Smashed 8 oz House-Made Beef Patty, Bacon, Cheddar Cheese, Pickled Onion, Tomato, Romaine, Pepper Mayo, Pickle, Brioche Bun; Choice of Hand-Cut Triple-Cooked Fries, Caesar Salad or Chowder, GF Available











Pan Fried Cod

Labrador Cod. Fricassée Vegetables, Seasonal Salad with Partridgeberry Vinaigrette 2695

Florentine Chicken **Ballentine**

2895

Truffle Mac + Cheese

Macaroni, Truffled Mornay Sauce, Mushroom, Green Onion, Herbed Breadcrumbs

18⁹⁵

Boneless Chicken Roulade, Spinach, Apricot, Panko Bread, Partridgeberries, Caramelized Onion, Herbs, Barley, Green Peas, Parmesan Cheese, Mushroom Sauce

DESSERT

Tiramisu

Homemade Lady Fingers, Mascarpone Cream, Coffee, Cocoa, Macerated Blueberries



15⁹⁵ Bakeapple Cheesecake 15⁹⁵

New York Style Cheesecake with Bakeapple Top Layer, Honey Crumble, Partridgeberry Sauce



Chocolate Opera Cake

Dark Chocolate, Lactose Free Cream, Eggs, Coconut Milk, Coffee



1595

Traditional Churros

15⁹⁵

Homemade Cinnamon Churros. Chocolate Mousse. Dulce de Leche. Marinated Thyme Strawberries



Matcha Crème Brûlée

Matcha, Egg Yolk, Cream, Burnt Sugar





15⁹⁵









