

FIRST

FOURTH LOCK FRIES ^{*V*}

house cut fries tossed in our signature spice, feta, fried jalapeños, green onions, balsamic & garlic aioli / 10

JALAPEÑO CROQUETTES ^{*V*}

whipped potato, 3 cheese & pickled jalapeños, panko breaded and fried golden, served with house garlic aioli / 13

NACHOS ^{*V*}

house fried & seasoned tortilla chips, tomato pesto bruschetta, cheese, fried jalapeños, garlic aioli & balsamic / 17
-add chicken / 3

CHARCUTERIE ^{*GFO*}

selection of local & international cheeses, cured meats & preserves, grilled baguette / 22

BRUSCHETTA ^{*V*} ^{*GFO*}

deconstructed, with garlic crostini, tomato pesto bruschetta, feta & parmigiano / 15

SEAFOOD PLATTER ^{*GF*}

local assortment of fresh shellfish, pan seared in garlic butter & Nova Scotia white wine, served with garlic crostini / 22

ARTICHOKE DIP ^{*V*} ^{*GFO*}

parmigiano, cream cheese, garlic, chopped spinach & artichoke hearts au gratin, served with chips and garlic crostini / 17

WINTER SALAD ^{*V*} ^{*GF*}

fresh greens, citrus segments, walnuts, dried cranberries & feta, drizzled with house made cranberry vinaigrette / 10 / 15

CAESAR ^{*VO*} ^{*GFO*}

romaine, garlic aioli, real bacon, house made croutons, parmigiano, fried capers / 9 / 13

WINGS

1 lb crispy naked wings with a choice of honey garlic, sweet chili, medium, hot, BBQ or salt & pepper / 15

SECOND

MANHATTAN STEAK ^{*GF*}

double cut 8oz AAA strip loin, red wine peppercorn demi, topped with crispy fried leek straws, roasted garlic mash & vegetables / 32

LAMB ^{*GF*}

tender, slow roasted shank in red wine & fresh herbs, served with roasted garlic mash, red wine jus & vegetables, topped with crispy leeks and caramelized onions / 30

CHICKEN ROULADE ^{*GF*}

prosciutto wrapped, spinach, feta & sundried tomato stuffed chicken breast, sous vide, served over fire roasted tomato sauce, roasted garlic mash, vegetables & balsamic / 24

PANKO CRUSTED HADDOCK ^{*GFO*}

fresh haddock fillet, crusted in herbs & panko, pan fried, roasted garlic mash, vegetables & house made tartar / 19

SEAFOOD PASTA ^{*GFO*}

fresh variety of local seafood, sautéed in garlic and white wine, tossed in your choice of house marinara or our signature garlic cream, garlic toast points / 24

CHORIZO PASTA ^{*VO*} ^{*GFO*}

dry cured chorizo sausage, mushrooms, scallions, bell peppers & onions in a garlic tomato sauce, fresh parmigiano & garlic toast points / 18

FISH & CHIPS

lightly battered fresh haddock fillet, served with house cut fries & house made tartar / 13 / 17

STIR FRY ^{*V*} ^{*GF*}

fresh seasonal & root vegetables, sticky rice & choice of honey garlic, Szechwan or sweet chilli / 15

THE LOCK BURGER ^{*VO*} ^{*GFO*}

6oz grass fed Atlantic beef, melted feta, sweetie drop peppers, greens, crispy prosciutto & fried jalapeños on a pretzel bun, garlic aioli & balsamic / 18

CHEESESTEAK ^{*GFO*}

shaved AAA ribeye on garlic baguette, sautéed garlic, peppers, mushrooms & onions, topped with cheese & house sriracha aioli / 18

CAJUN CHICKEN BURGER ^{*GFO*}

seasoned chicken breast, coated in cajun panko, fried golden on a pretzel bun, greens, tomatoes, pickles, house sriracha aioli / 17

BBQ CHICKEN PIZZA ^{*GFO*}

chipotle BBQ sauce, seasoned sous vide chicken breast, cheese and house bruschetta mix / 17

VEGETARIAN PIZZA ^{*V*} ^{*GFO*}

tomato sauce, roasted mushrooms, eggplant, onions, kalamata olives, zucchini & peppers topped with feta and balsamic drizzle / 17

PEPPERONI PIZZA ^{*GFO*}

tomato sauce, fresh sliced pepperoni, cheese, chilli oil drizzle / 17

ADD - ONS

sous vide chicken breast / 4 / 7
shaved ribeye / 5 / 9
scallop / 4 per
shrimp / 3 per
bacon / 3
cheese / 3
sautéed mushrooms or onions / 3

Please don't hesitate to ask your server about possible dietary accommodations