

# FIRST

## FOURTH LOCK FRIES \*V\*

house cut fries, tossed in our signature spice, feta cheese, fried jalapeños, green onions, balsamic, garlic aioli / 13

## CALAMARI

hand cut and lightly dusted, fried golden, served with house made arrabbiata sauce / 18

## NACHOS \*V\*

in house fried & seasoned tortilla chips, tomato pesto bruschetta, cheese, green onions, fried jalapeños, garlic aioli & balsamic / 18

-add chicken / 7

-add seasoned grass fed Atlantic beef / 5

## CHARCUTERIE \*GFO/VO\*

selection of local & international cheeses, cured meats & house preserves, grilled baguette / 26

## CHILLI & LIME PRAWNS

crispy jumbo prawns served with sweet chilli lime sauce, scallions and sesame seeds / 18

## JALAPEÑO CROQUETTES \*V\*

whipped potato, three cheese mix, pickled jalapeños, panko breaded and fried golden, garlic aioli / 15

## CHOWDER \*GFO\*

made to order with fresh haddock, shrimp, scallops and mussels in a house made creamy broth / 12 / 21

## BRUSCHETTA \*GFO/V\*

deconstructed, with garlic crostini, tomato pesto bruschetta, feta & parmigiano, balsamic drizzle / 17

## BRIE & CRAN DIP \*GFO/V\*

baked brie, topped with house made cranberry sauce, served with naan & crostini / 18

## SPINACH SALAD \*GF/V\*

fresh baby spinach tossed in roasted red pepper vinaigrette, cherry tomatoes, red onions, feta & walnuts / 12 / 17

## CAESAR SALAD \*GFO/VO\*

romaine hearts, garlic aioli, real bacon, house made croutons, parmigiano, fried capers / 11 / 16

## WINGS

1 lb crispy naked wings with a choice of honey garlic, sweet chili, medium, hot, BBQ or salt & pepper / 17

# SECOND

## STEAK \*GF\*

hand cut 14oz AAA ribeye, pearl onions & thyme butter, served with roasted garlic whipped potatoes & seasonal vegetables / 42

## PORK

old cheddar & prosciutto stuffed pork cutlet, breaded, fried and served with foraged mushroom sauce, roasted garlic whipped potatoes & seasonal vegetables / 26

## CHICKEN \*GF\*

sous vide chicken breast, broccoli & cheddar cream, served with rice & seasonal vegetables / 25

## FISH \*GF\*

fresh local haddock fillet, dusted in rice flour, pan fried and served with lemon caper butter, roasted garlic whipped potatoes & seasonal vegetables / 23

## SEAFOOD PASTA \*GFO\*

fresh haddock, scallops, shrimp & mussels, sautéed in garlic and white wine, tossed in your choice of house marinara or our signature garlic cream, garlic crostini / 27

## CHICKEN SQUASH PASTA \*GFO\*

chicken breast & pancetta sautéed in garlic and tossed in creamy butternut squash sauce, fresh parmigiano / 23

## THE LOCK BURGER \*GFO\*

6oz grass fed Atlantic beef, melted feta, garden greens, crispy prosciutto, green onions & fried jalapeños on a pretzel bun, garlic aioli & balsamic / 19

## SWISS MELT BURGER \*GFO\*

6oz grass fed Atlantic beef, sautéed mushrooms & onions, melted Swiss cheese & crunchy mustard aioli on a pretzel bun / 19

## THE VEGAN \*GF/V\*

quinoa sautéed with mushrooms, onions, eggplant, zucchini, blistered cherry tomatoes, kale, chickpeas, tofu & crushed peanuts, tossed in a sweet ginger sauce / 19

## CHICKEN PIZZA \*GFO\*

tomato sauce, sous vide chicken breast, tomato bruschetta, cheese mix & feta, basil pesto drizzle / 19

## MEAT PIZZA \*GFO\*

tomato sauce, seasoned grass fed Atlantic beef, pepperoni, Genoa & rosemary honey drizzle / 20

## VEGETARIAN PIZZA \*GFO/V\*

tomato sauce, roasted mushrooms, eggplant, zucchini, onions, kalamata olives & peppers, topped with feta cheese and balsamic drizzle / 18

## FISH & CHIPS

lightly battered fresh haddock fillet, served with house cut fries & house made tartar / 14 / 18

**SIDES** - fries, rice, chef's potatoes, caesar salad/4, spinach salad/5, fourth lock fries/5

**ADD ONS** - scallops/14, shrimp/12, sous vide chicken/7, prosciutto/5, mushrooms or onions/3, garlic crostini/2, aioli or sauce/2

**V - VEGETARIAN / VO - VEGETARIAN OPTION / GF - GLUTEN FRIENDLY / /GFO - GLUTEN FRIENDLY OPTION**