

FIRST

FOURTH LOCK FRIES *V*

house cut fries tossed in our signature spice, feta cheese, fried jalapeños, green onions, balsamic, garlic aioli / 11

CALAMARI

lightly dusted, fried golden, served with sriracha & lime aioli / 18

NACHOS *V*

house fried & seasoned tortilla chips, tomato pesto bruschetta, cheese, fried jalapeños, garlic aioli & balsamic / 18
add chicken / 7

CHARCUTERIE *GFO/VO*

selection of local & international cheeses, cured meats & preserves, grilled baguette / 25

SEAFOOD PLATTER *GFO*

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

CAPRESE *GF/V*

fresh seasoned garden tomatoes, fior di latte, basil leaves, balsamic / 16

SMOKED SALMON *GFO*

local cold smoked salmon, house whipped cream cheese, in house pickled vegetables, capers and garlic crostini / 22

BRUSCHETTA *V/GFO*

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

SPICY HADDOCK BITES

fresh haddock tips dusted in cajun flour, fried golden, served with lemon, dill & garlic aioli / 12

BEET & ARUGULA *V*

baby arugula, roasted purple beets, cherry tomatoes and red onions, topped with walnuts and feta cheese, drizzled with maple balsamic vinaigrette / 11 / 16

CAESAR *VO/GFO*

romaine hearts, garlic aioli, real bacon, house made croutons, parmigiana, fried capers / 10 / 15

WINGS

1 lb crispy naked wings with a choice of honey garlic, sweet chili, medium, hot, BBQ or salt & pepper / 16

SECOND

NEW YORK STRIP *GF*

10oz AAA strip loin grilled to perfection, garlic & herb butter, chef's potatoes and vegetables / 34

PORK *GF*

sous vide and pan seared pork tenderloin, served with mushroom marsala cream sauce, chef's potatoes and vegetables / 26

CHICKEN *GF*

sous vide and chargrilled chicken breast, house chimichuri, chef's potatoes and vegetables / 24

BLACKENED FISH *GFO*

spiced and pan seared local fish, served with pineapple & mango salsa, wild rice pilaf and vegetables
salmon / 27
haddock / 22

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 crostini / 25

CHICKEN CURRY PASTA *GFO*

chicken breast and apples sautéed in garlic, cherry tomatoes and green onions, maple curry cream sauce, topped with fresh parmigiana and parsley, garlic crostini / 21

FISH & CHIPS

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

THE LOCK BURGER *GFO*

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

SMOKEY BURGER *GFO*

6oz grass fed Atlantic beef, melted double smoked cheddar, chipotle BBQ sauce, garden greens, pickles and fried leeks on a pretzel bun / 19

CHICKEN BURGER *GFO*

panko crusted and fried golden chicken breast, garden greens, house made bruschetta and pesto basil aioli / 17

STUFFED PEPPERS *GF/V*

bell peppers filled with roasted vegetable medley, topped with melted feta on a bed of house made marinara sauce, served with wild rice pilaf and vegetables / 18

CHICKEN PIZZA *GFO*

bechamel sauce, chicken, mushrooms, cherry tomatoes, arugula, EVOO, cracked pepper / 18

PEPPERONI PIZZA *GFO*

tomato sauce, fresh sliced pepperoni, cheese, chilli oil drizzle / 18

MARGHERITA PIZZA *GFO/V*

tomato sauce, pulled fresh mozzarella cheese and garden tomatoes, basil leaves and balsamic drizzle / 18

SIDES - fries, chef's potatoes, rice pilaf/2, caesar/4, beet&arugula/4, fourth lock fries/4

ADD ONS - scallops/14, shrimp/12, chicken/7, prosciutto/5, mushrooms or onions/2, garlic crostini/1.50

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

COCKTAILS

THE THOMAS / 13

SKYY Vodka, fresh berries, lemon juice, simple syrup,
Prosecco

2oz

THE FLETCHER / 13

Baron Samedi Spiced Rum, Cassis, fresh berries, lime
juice, soda

THE WILLIAM / 13

Forty Creek Whisky, Limoncello, lemon juice, cola

THE CHARLES / 13

Cassis, white wine, fresh berries, lemon & lime juice,
simple syrup, soda

THE GRAND / 13

Bulldog Gin, lime juice, cherry juice, cherry brandy

THE MILLER / 13

Tequila, lime juice, simple syrup, grapefruit juice, soda

COSMOPOLITAN / 13

OLD FASHIONED / 13

MARGARITAS & PALOMAS / 13

SUMMER SODAS / 13

SPRITZES / 15

LEMON DROP / 13

FRENCH MARTINI / 13

MANHATTAN / 13

MOJITOS & CAIPIRINHAS / 13

SANGRIAS / 15

DRAUGHT

NINE LOCKS DIRTY BLONDE / THE IPA / STARGAZER / FRIG
OFF / RED/ SEASONAL SELECTION / 20oz - 9.50 / 12oz - 7

ROTATING LOCAL MICRO BREW / 20oz - 9.50 / 12oz - 7

BOTTLED BEER

COORS LIGHT / 6

KEITHS / 6

CANADIAN / 6

MICHELOB ULTRA / 6

CORONA / 7

MONGOZO *GF* PILSNER / 8

GUINNESS / 8

ERDINGER WEISSEN / 9

ERDINGER ALKOHOLFREI / 8

STRONGBOW / 9

NO BOATS ON SUNDAY / 9

WHITE WINE

IL PADRINO PG / ITA

LA DELIZIA PG / ITA

SANTA RITA SB / CHIL

DMZ CHARDONNAY / SA

TIDAL BAY / NS

SIERRA ENMEDIO ROSÉ / ESP

ITINERA PROSECCO / ITA

5oz / 8oz / BTL

8 / 12

10 / 14 / 38

10 / 14 / 38

11 / 15 / 40

11 / 15 / 40

9 / 13 / 35

11 / 15 / 40

RED WINE

IL PADRINO MERLOT / ITA

CHAKANA MALBEC / ARG

NOBLE VINES CS / USA

CAPARZO SANGIOVESE / ITA

5oz / 8oz / BTL

8 / 12

10 / 14 / 38

11 / 15 / 40

10 / 14 / 38

DRINKS

POP 3

JUICE 3

ICE TEA 3

GINGER BEER 4

LEMONADE 3

MOCKTAIL 6 / 9

SPARKLING WATER 3 / 7

COFFEE 3

TEA 3

ESPRESSO 3

CAPPUCCINO 5

LATTE 5

SWEETS

PASSIONFRUIT CAKE / 9

DEATH BY CHOCOLATE / 9

WHITE CHOCOLATE & RASPBERRY
CHEESECAKE / 9