

Grill Your Own BBQ Feast

Oceanstone

Locally sourced, expertly seasoned and prepped by our Chef, these BBQ options allow you to do the grilling and eating while we do all the prep work and clean up!

24 HOUR NOTICE REQUIRED FOR ALL ORDERS UNLESS NOTED

Please let us know about any allergies or dietary concerns when ordering

V - Vegetarian **Ve** - Vegan **GF** - Gluten Free **BBQ Packages only available in units with a BBQ**

BBQ Small Bites

Prosciutto Wrapped Shrimp Bites **\$18**

Bacon Wrapped Scallops **\$24**

Herb & Garlic Cheese Stuffed Mushrooms **\$13**

Honey Balsamic Roasted Vegetable Flatbread with Fresh Pesto & Crumbled Goat Cheese **\$18**

Slider Trio; Handmade Beef Sliders, 3-Ways **\$18**

- Pickled Pepper Relish

- Truffle Cheddar

- Bacon & Caramelized Onion Jam

Fire Roasted Pepper, Spinach, and Roasted Garlic Dip Served with Garlic Nan Bread **\$18**

BBQ Mains

All packages include accompanying sauces, garnishes and 2 choices from our side dish menu

Classic Burgers and Dogs

Fresh ground steak seasoned to perfection hand packed by our kitchen and classic ballpark dogs

GF Optional

2 people **\$36** / 4 people **\$69**

Add locally made sausages for **\$8/\$14**

Chicken Kabobs & Pitas

Tender, marinated chicken, skewered with sweet red onion, fresh bell peppers and zucchini served with tzatziki, hummus, sliced tomatoes, shredded lettuce, and pita

GF Optional

2 people **\$40** / 4 people **\$78**

24hr Brined Pork Chops

Pork chops brined for 24hr then prepped with an apple maple glaze **GF** - **48hr notice required**

2 people **\$41** / 4 people **\$80**

Salmon

Homemade maple dijon crusted salmon with spring onions, garlic, and fresh dill **GF**

2 people **\$60** / 4 people **\$110**

Haddock

Local haddock on a bed of orange wheels, fresh thyme, and chives baked in a foil pouch **GF**

2 people **\$40** / 4 people **\$78**

Tuna Steaks

Marinated in a ginger, lemongrass, garlic soy served with a siracha lime aioli **GF**

2 people **\$82** / 4 people **\$160**

Texas BBQ Ribs

48-hour marinated, slow cooked, fall off the bone baby back ribs rubbed in Chef's signature dry rub and then slathered in our homemade Sweet & Smokey BBQ sauce served with homemade maple corn bread **GF**

48hr notice required

2 people **\$55** / 4 people **\$100**

The Veggie Experience

Herb, garlic and cheese Stuffed Portobello mushroom caps and Korean BBQ marinated cauliflower steaks with a honey hoisin peanut lime sauce **V**

2 people **\$36** / 4 people **\$69**

The King of Steaks

Premium hand cut steaks seasoned with Chef's signature dry rub, local sea salt and fresh cracked pepper served with roasted garlic and whisky compound butter and red wine demi-glace **GF**

2 people **\$99** / 4 people **\$195**

Add marinated shrimp skewers **\$12/\$24**

Flattened Chicken

Whole chicken, deboned and rubbed with fresh lemon zest, garlic, herbs, and olive oil **GF**

2-4 people **\$66**

Jerk Chicken

A full chicken cut in 8 pieces marinated with a mild jerk and served with lime wedges **GF**

2-4 people **\$66**

The Sides

Garlic Bread **V**

Homemade Potato Salad **V GF**

Couscous & Vegetable Salad with Herb & Lemon Vinaigrette **Ve**

Tomato and Cucumber Salad with Extra Virgin Olive Oil, Fresh Basil and Chives **Ve GF**

Citrus Cornbread Muffins **V**

Asian Cabbage Salad **Ve**

Creamy Coleslaw **V GF**

Herb & Garlic Roasted Mini Potatoes **Ve GF**

Grilled Mexican Corn on the Cob **Ve GF**

Honey Balsamic Zucchini and Eggplant **Ve GF**

Ginger, Sesame & Garlic Asparagus **Ve GF**

Italian Seasoned Peppers and Zucchini **Ve GF**

Add an extra side **\$10/\$18**

All prices subject to 15% HST