

In-Cottage Dining Menu

Made to order in our kitchen and delivered to your home away from home at Oceanstone!

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 - Requires a unit with a kitchenette

Seaside Sharables

Charcuterie Plate - \$22

Selection of cheese and cured meats served with crostini **GF Optional**

Chicken Wings - \$18

Your choice of BBQ or homemade hot sauce

Arancini di Fungi - \$16

Mozzarella and stewed tomato risotto balls with pesto aioli **V**

Tuna Tartar - \$18

Fresh Tuna with cucumber and scallion in a sesame, hoisin, lime vinaigrette

Vietnamese Spring Rolls - \$16

Fresh vegetables rolled in a rice paper wrap and served with a sweet ginger, garlic, chili, lime sauce **V**

Chef Michael's Stuffed Meatballs - \$14

Melt in your mouth tender and filled with mozzarella cheese and served with our homemade tomato sauce and crostini

House Cured Smoked Salmon - \$18

Fresh Atlantic salmon, cured with sea salt and local maple syrup then gently smoked with thyme and applewood. Served with a whipped cream cheese mousse, pickled onions, crispy capers, and home-made crostini

Bruschetta - \$15

Homemade tomato bruschetta with rosemary focaccia crisps **V**

Sip & Savour

Vino & Charcuterie - \$45

Your choice of Jost Great Big Friggin' Red or Jost Tidal Bay and a charcuterie plate to share

Brew & Wings - \$35

Your choice of 4 NS Craft Beer & Cider (Propeller IPA, Garrison Tall Ship, Garrison Irish Red, Bulwark Cider) and Chef's chicken wings

Smoked Salmon & Bubbly - \$50

Our house cured smoked salmon with a bottle of Nova Scotian Jost Sparking Wine

On The Rocks!

Local Craft Beers - \$7

Hard Cider - \$7

Assorted Coolers - \$7

Jost Great Big Friggin' Red or Tidal Bay- \$39

Jost Bubbly - \$49

Sweet Treats

Strawberry Rhubarb Cabernet Cheesecake **\$15**

Seasonal Fruit Crumble **\$15**

White & Dark Chocolate Semi Fredo with Toasted Pistachios **\$18**


Gourmet to Go

Oceanstone

All menu items are designed for two people to enjoy. Ready to heat up and enjoy at your leisure.

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Red Thai Coconut Curry Bowl - \$34

Medley of fresh vegetables, fragrant ginger and lemongrass, edamame beans, and bok choy stewed in a rich coconut curry broth served over herbed basmati rice **Ve GF**
Add 5-Spice Chicken +\$10 Add Shrimp + \$16


Stuffed Peppers - \$34

Sweet peppers stuffed with either ground beef or quinoa and wilted greens served with maple glazed carrots and roasted potatoes **Ve Optional** 


Bacon Wrapped Pork Tenderloin - \$45

Pork medallions with a creamy apple cider and dijon sauce served with roasted potatoes and seasonal vegetables **GF** 


Glazed Salmon - \$50

Maple dijon glazed salmon with Thai jasmine rice and steamed vegetables **GF** 


Salmon Cakes - \$40

Fresh Atlantic salmon cakes with chopped apple, fresh dill, and dijon served with our signature pickled beet, spiced pecan, and goat cheese salad 

Gourmet Chicken Burgers - \$38

Served with a pickled apple fennel slaw and a side of our signature pickled beet, spiced pecan, and goat cheese salad 

Gourmet Mac and Cheese - \$36

Chef Michael's signature blend of cheeses, fresh herbs, roasted garlic, white wine, and fresh cream folded into classic elbow macaroni and baked with our herb and butter bread crumb topping **V** 
Add Bacon +\$7 Add Lobster + \$24

Power Bowl - \$35

Quinoa, charred corn, diced tomatoes, marinated black beans, shredded cheese, fresh sprouts, cilantro, and roasted chicken breast with a smoky, creamy, chipotle, and lime dressing **GF**

Summer Tomato Salad - \$32

Thick cut, meaty tomatoes on a bed of baby greens topped with goat cheese, house pickled onions, and basil then drizzled with a raspberry vinaigrette **V GF**
*Add Grilled Chicken Breast +\$10
Add Grilled Shrimp +\$16*

Thai Noodle Salad - \$41

Jullian carrot, sweet pepper, nappa cabbage, red onion, and edamame beans marinated in a sweet and tangy citrus dressing infused with green tea. Tossed with green onions, cilantro, and topped with marinated roasted chicken

All prices subject to 15% HST

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!

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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**

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Packed Lunch Menu



Perfect for a picnic onsite or to take with you on an adventure exploring the Peggy's Cove area and beyond!

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The Full Basket - \$23 per person

Includes choice of salad & sandwich plus a fresh baked cookie, granola bar, crisp apple, and bottle of water

Sandwiches:

- Roast Beef, Onion Jam, Horseradish Aioli, Cheddar
- Smoked Turkey, Sun Dried Tomato Aioli, Fresh Basil, Provolone
- Roast Chicken, Dijon Aioli, Apple, Brie
- Marinated Roasted Vegetables, Herb Goat Cheese **Ve Optional**
- Egg Salad, Chopped Gherkins, Smoked Paprika, Crumbled Bacon **V Optional**
- Ham, Swiss, Dijon Aioli
- Classic BLT
- Genoa Salami, Provolone, Tomato, Mayo, Mustard

Salads:

- Moroccan Couscous with Warm Spices, Candied Fruit and Fresh Herbs **Ve**
- Caesar with Homemade Dressing, Olive Oil Croutons, Crispy Smoked Bacon **V Optional**
- Italian 5 Bean with Herbs, Diced Sweet Onion and Pepper in a Honey Balsamic Dressing **Ve GF**
- Oceanstone Garden Salad; Baby Field Greens, House Pickled Onions, Beets, Goat Cheese, Spiced Pecans and our Bulwark Cider Vinaigrette **Ve G**

A la Carte Options

All sandwiches are available with **GF** bread upon request

Sandwiches - \$10

- Roast Beef, Onion Jam, Horseradish Aioli, Cheddar and Baby Greens
- Smoked Turkey, Sun Dried Tomato Aioli, Fresh Basil, Provolone and Baby Greens
- Roast Chicken, Dijon Aioli, Apple and Brie
- Marinated Roasted Vegetable Wrap with Zucchini, Bell Peppers, Eggplant, Baby Spinach and Herb Goat Cheese **V**
- Egg Salad with Chopped Gherkins, Smoked Paprika, Crumbled Bacon and Romaine **V Optional**
- Ham, Swiss, Dijon Aioli and Romaine
- Classic BLT
- Genoa Salami, Provolone, Tomato, Mayo, Mustard and Chopped Olive
- Ruben; Smoked Meat, Sauerkraut, Swiss with Russian Dressing
- Chicken Salad Wrap with Lemon, Dill, Dijon, Sun Dried Tomato, Celery, Onion and Mayo
- Spiced Black Bean Wrap with Tomato, Coriander, Baby Greens, Cumin and an Olive Oil Herb Vinaigrette **Ve**

Salads - \$10

- Moroccan Couscous **Ve**
- Housemade Caesar **V Optional**
- Italian 5 Bean **Ve**
- Oceanstone Garden Salad **V GF**
- Chickpea Salad with Romaine, Tomato and Pecorino Cheese with a Red Wine Vinaigrette **V GF**
- Mediterranean Quinoa Salad with Cucumbers, Sweet Onion, Tomato, Green Onion, Kalamata Olives, Feta Cheese and a Fresh Basil & Lemon Vinaigrette **V GF**
- Pesto Pasta Salad with Sundried Tomatoes, Roasted Red Peppers, Baby Spinach and Parmigiana **V**

Power Smoothies - \$7

Green Machine

Fresh greens, juiced berries, cucumber, apple and celery **Ve GF**

PB&J

Peanut butter, banana, blueberries and almond milk **Ve GF**

Rise & Shine

A shot of espresso, ice, almond milk, almond butter, honey, and chocolate **V**

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