

# 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!

**ALL ORDERS MUST BE SUBMITTED BY 12 PM THE DAY PRIOR - UNLESS OTHERWISE NOTED**

Please let us know of any allergies or dietary concerns when ordering.

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

## BBQ Mains

*All packages include accompanying sauces, garnishes and two 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 **\$40** / 4 people **\$78**

*Add locally made sausages for \$10/\$16*

### 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 **\$46** / 4 people **\$85**

### 24-hr Brined Pork Chops

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

2 people **\$43** / 4 people **\$85**

### Salmon

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

2 people **\$64** / 4 people **\$120**

### 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 ginger, lemongrass, garlic soy sauce served with a siracha lime aioli **GF**

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

### Jerk Chicken

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

2-4 people **\$68**

### Flattened Chicken

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

2-4 people **\$68**

### 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 **\$40** / 4 people **\$75**

### 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 **\$108** / 4 people **\$214**

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

## 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 \$12/\$20**

**All prices subject to 15% HST**