


In-Cottage Dining Menu

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

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  - Requires a unit with a kitchenette

Seaside Sharables

Charcuterie Plate - \$24

Selection of cheese and cured meats served with crostini, marinated olives, house-made Giardiniera and homemade preserves. **GF Optional**

Chicken Wings - \$18

Your choice of BBQ or homemade hot sauce 

Arancini di Funghi - \$16

Wild mushroom, Parmigiano and truffle oil risotto balls with pesto aioli. **V**

Tuna Tartar - \$18

Fresh Tuna with cucumber and scallion in a sesame, hoisin, and lime vinaigrette served with homemade crostini.

Chef Michael's Stuffed Meatballs - \$15

Melt in your mouth, tender and filled with mozzarella cheese and served with homemade tomato sauce. 

House-Cured Smoked Salmon - \$22

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 homemade crostini.

Fire Roasted Pepper, Spinach, and Roasted Garlic Dip - \$18

Cheesy and decadent with Parmigiano, aged cheddar, mozzarella, and cream cheese. Served with Garlic Nan bread. **V**

Seasonal Soups 1L - \$13

Squash, apple and cauliflower or tomato basil.

Pulled Pork Sliders - \$16

48-hour slow-roasted pork that melts in your mouth, tossed with a sweet and smokey BBQ sauce and topped with a cabbage and apple slaw. **48 Hours Notice Required**

Bar Menu

Local Craft Beers (340mL) - **\$8**

Cider (330mL) - **\$8**

Coolers (355mL) - **\$8**

Jost Great Big Friggin' Red (750mL) - **\$42**

Tidal Bay (750mL) - **\$42**

Le Ballon Rose (750mL) - **\$42**

Sparkling Itynera (750mL) - **\$40**

Sweet Treats

Toasted pecan and caramel cheesecake- **\$13**

Spiced rum and apple crumble - **\$14**

Double chocolate and toasted walnut brownies with a spiced pumpkin purée- **\$15**


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 - \$39

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

Bacon Wrapped Pork Tenderloin - \$45

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

Udon Noodle Stir-Fry - \$36

Fresh Ginger, lemon grass, garlic and other aromatics stir-fried with fresh vegetables and our homemade sweet and savoury sauce, tossed with thick and chewy udon.
Add Chicken or Pork +\$10 Add Shrimp +\$18

Maple Glazed Salmon - \$50

Maple dijon glazed salmon with Thai jasmine rice and steamed vegetables.

Penne and Meatballs Alforno - \$39

Our slowly stewed tomato sauce, chefs famous meatballs and lots of melty cheese tossed with classic penne and ready to bake golden brown.

Braised Beef Brisket Stew - \$48

Tender chunks of brisket that has been slowly braised for 48 hours, served in a rich beef sauce with winter root vegetables and rice. **48 Hours Notice Required**

Gourmet Mac and Cheese - \$40

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 +\$9 Add Pulled Pork + \$12

Roasted Chicken Dinner - \$65

Whole marinated chicken stuffed with fresh herbs and lemon, on a bed of red potatoes, carrots, onions and celery.

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**

Home Made Meatloaf- \$47

Melt in your mouth all beef meatloaf served with creamy mashed potatoes, green beans and carrots with a side of mushroom gravy.

Maple Glazed Squash Steaks - \$38

Sweet and savoury thick cut squash, glazed with local maple syrup. Served with rice and seasonal vegetables.

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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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

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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 - \$25 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 GF**

A la Carte Options

All sandwiches are available with **GF** bread upon request + **\$3**

Sandwiches - \$12

- 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 - \$12

- 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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