



SNACK & SHARE

Wings 19

salt & pepper, sriracha hot, parmesan garlic, pineapple curry, honey garlic, sweet thai, caribbean jerk, or teriyaki

Fresh shucked oysters **GF** one 3.5 | dozen 39

shady-made tartar sauce, lemon

**The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.*

Calamari 17

tossed with crispy banana peppers and red & green onion, served with tzatziki

Ahi tuna tataki **GF** 16

seared rare, served with seaweed salad & creamy sriracha drizzle

Pickle spears 12

six breaded spears, served with ranch dip

Poutine 15

kennebec fries, shady-made gravy & cheese curds

Buttermilk turkey bites 15

fried and served with cranberry ranch dip

Edamame 10

japanese soybeans in the pod, tossed in sea salt & served warm

Dry ribs **GF** 16

one pound of tender, bone-in pork riblets, served with chipotle

Flatbreads 16

Classic ⇨ shady-made pancetta, roasted beets, spinach, goat's cheese & mozzarellap add smoked salmon

Tuscan ⇨ caramelized onion, grape tomatoes, roasted goat's cheese, mozzarella and fresh arugula, finished with a drizzle of balsamic reduction & pesto

Fanny bay appy 17

three local oysters dusted with semolina flour and pan seared, served with shady-made tartar sauce.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY CONCERNS.

V = vegetarian selection

GF = Can be made gluten free

SALADS

Shady greens salad **V** **GF**

half 9 | full 12

fresh greens, red onion, cucumber & grape tomatoes tossed in shady-made dressing

Spinach salad **V** **GF** half 14 | full 17

tossed in shady-made dressing with grape tomatoes, red onion, roasted goat cheese, walnuts & focaccia crouton, finished with balsamic reduction

Classic caesar **GF** half 13 | full 16

signature caesar dressing, shaved parmesan, shady-made pancetta & focaccia crouton

Prawn cobb salad **GF** 16

tossed with grape tomatoes, red onions, bacon, smoked gorgonzola cheese, and honey mustard vinaigrette, topped with sautéed prawns

UPGRADE YOUR SALAD

add grilled chicken, sautéed prawns,
or shady-smoked salmon 7

ARTISAN PIZZAS

fresh ingredients on shady-made thin crust

The new guy* **GF** 19

with shady-made bacon jam, chicken, banana peppers & fresh arugula (*been with us a while now, but the name stuck!)

Meat'za **GF** 19

honey cured bacon, ham & mushrooms

Margherita **V** **GF** 18

with tomato & fresh basil

make gluten-free \$5

SIGNATURE SOUPS

Clam chowder **GF** 18

with fresh clams in the shell, confit potato & honey cured bacon

Signature smoked salmon chowder **GF** 18

shady-smoked salmon, confit potato & honey cured bacon

Soup of the day half 9 | full 12

always made from scratch with love

add focaccia toast 2.5

add cheese toast 5

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HANDHELDS

served with your choice of kennebec fries or humble greens

Beef dip **GF** 19

thinly shaved roast beef and shady-made horseradish aioli on a toasted ciabatta bun with some jus for dippin'

Fish tacos **GF** 21

three warm flour tortillas filled with coleslaw, shady-made mango pineapple salsa & blackened haddock

True north bison 22

6oz bison patty, honey cured bacon jam, jalapeno jack cheese, crispy onion rings, fresh arugula, and grainy mustard aioli on a toasted brioche bun

Steak sandwich **GF** 25

6oz flat iron steak cooked the way you like it, topped with onion rings, served on shady-made focaccia with shady sauce

add sautéed prawns 7

the burgers below are built with lettuce, tomato, pickle
& onion on a toasted brioche bun

Shady burger **GF** 19

charbroiled, shady-made, beef patty with shady sauce

Black bean burger **GF** 18

5 oz black bean patty, crispy banana peppers, jack cheese & honey cilantro crème fraiche

Big island chicken burger **GF** 19

seasoned chicken breast, shady-made creamy sriracha and mango pineapple salsa

Oyster burger 20

semolina crusted & pan fried fanny bay oysters with shady-made tartar sauce

SIDES

half fries & half greens 3

caesar or spinach salad 4

yam fries or onion rings 4

gluten free bun 3

mushrooms or sautéed
onions 2.5 each

white cheddar, honey cured bacon or
shady-made bacon jam 3 each

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MAINS

Fish & chips

Haddock 1pc 20 | 2pc 23 | 3pc 26
Halibut 1pc 25 | 2pc 33

craft beer battered fish, signature slaw, kennebec fries & shady-made tartar sauce

Prawn scampi ravioli 25

juicy, garlic butter sautéed prawns and cherry tomatoes atop five cheese ravioli, finished with fresh basil and shaved parmesan, served with focaccia toast

Fisherman's pie 25

rich lobster bisque, shrimp, scallops and lobster topped with mashed local potatoes then baked with parmesan on top, served with humble greens

Seafood stuffed portobello cap 26

topped with a parmesan crust, served with seasonal vegetables and blend of white & wild rice

Salmon wellington 26

sockeye salmon, parmesan cheese and spinach wrapped in golden puff pastry with mornay sauce, served with seasonal vegetables and blend of white & wild rice

Oyster entree 26

four local fanny bay oysters dusted with semolina flour and pan seared, served on shade-made tart sauce with blended rice & market vegetables

Boneless beef short rib 30

slow braised then finished with red wine demi-glace, served with garlic mashed potatoes and market vegetables

Jägerschnitzel 1pc 22 | 2pc 27

breaded pork cutlet and garlic mashed local potatoes topped with shady-made creamy mushroom gravy, served with market vegetables

Baked lobster mac & cheese 25

lobster meat tossed with macaroni noodles in a rich three cheese sauce topped with panko bread crumbs and baked, served with focaccia toast

Mango curry linguini 20

sautéed red peppers, spinach and onions tossed with linguini noodles in coconut mango curry sauce

add some protein to your pasta?
with grilled chicken 25
with sautéed prawns 26

for everything Shady, check us out at www.shadyrest.ca

[all prices plus gst]

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