

SNACKS

Dried Salted Cod Balls - tartar sauce	12\$
Fried Cheese Curds - creamy Sriracha sauce	14\$

APPETIZERS

Soup of the Day	10\$
Seafood Chowder	16\$
Ceasar Salad, homemade Ceasar dressing, croutons, parmesan cheese, bacon chips and fried capers	16\$
Salmon Tartar (4oz)	19\$
Chef Normand's Bouillabaisse	24\$

MAIN DISH

Dish of the Day	30\$
Pizza Margharita, tomatoes, basil, pesto, cheese	22\$
Paqbo Beef Burger, beef patty, bacon, Perron cheddar, marinated red onions, tomato, lettuce, homemade fries	26\$
Veggie Burger, lentil patty, cheddar, lettuce, fried onions, pickle, guacamole, tomato relish, homemade fries	24\$
Maple Syrup Ribs (10oz) - homemade fries and salad	35\$
Steak Frites - AAA Angus strip loin (8oz), pepper and cognac sauce, homemade fries	44\$

SEAFOOD AND FISH

Beer Battered Fish & Chips made with local Pit Caribou red beer	28\$
Linguini with Matane Shrimps, garlic and bean cream	29\$
Duo of Salmon Tartar, crispy onions, arugula, homemade fries	31\$
Salmon Pavé with old fashioned mustard and honey	32\$
Cod à la Gaspésienne - Poached cod with onion and bacon garnish	32\$
Coquille de la Mer au gratin : Salmon, Matane shrimps, scallops, mozzarella, white wine sauce, duchess potatoes, green salad and homemade vinaigrette	34\$
Chef Normand's Bouillabaisse	48\$

Sea Plateau for two:

Lobster, Salmon, Cod, Scallops, Matane Shrimps	98\$
Fresh Lobster from the fish tank and its sides	Market price

Paqbo Menu