

APPETIZERS

Soup of the Day	10\$
Captain's table Chowder	18\$
Calamari	19\$
Fried Cheese Curds	15\$
Caesar Salad	16\$
Dried Salted Cod Meatballs with tartar sauce	14\$
Brandy and Parmesan Lobster Fondue	15\$
Two-salmon Tartare (4oz)	20\$

MAIN COURSES

Captain's table Chowder Shrimps, salmon, scallops and mussels	26\$
Burger Beef, bacon, lettuce, tomato, pickle, cheddar cheese, spicy mayonnaise, served with fries	29\$
Shrimp Linguine Garlic cream, green beans, arugula and Parmesan	34\$
Fish'N Chips Cod, red Pit Caribou beer batter, tartar sauce, served with fries	33\$
Coquille de la mer Potatoes, salmon, cod, Nordic shrimps, scallops, lobster, white wine sauce, mozzarella cheese, served with green salad	35\$
Duo of Salmon Tartare Arugula, fried and pickled onions, vegetable chips, served with fries	35\$
Gaspesian halibut Beluga lentils, carrot butter and garden vegetables	38\$

EXCLUSIVELY IN PERCÉ

Margherita Pizza Tomato sauce, bocconcini, mozzarella, basil pesto, arugula	24\$
Special of the Day	33\$
Veggie Burger Lentil patty, homemade tomato relish, guacamole, Perron cheddar cheese	28\$
Gaspesian-Style Cod Onion and bacon garnish	34\$
Maple Syrup Ribs Fries and salad	41\$
Steak Frites Flank steak with pepper and Cognac sauce	42\$
Chef Normand's Bouillabaisse	51\$
Seafood Platter to share Lobster, salmon, cod, scallops and Matane shrimps	105\$
Fresh Lobster Sides	Market Price