



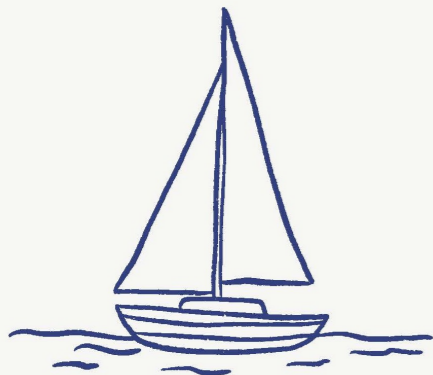
AT THE HEART OF MATANE'S VIBRANT FOOD SCENE

Our restaurant has built a loyal clientele thanks to an unwavering commitment to quality—whether through impeccably sourced ingredients or seafood renowned for its exceptional freshness.

Our Kitchen Team makes sure, that every dish blends culinary artistry with bold, gourmet flavours, turning seasonal ingredients into unique signature creations.

The experience is elevated by a service team known for its warmth, attentiveness, and professionalism, making every visit both simple and memorable.

Welcome to CARGO, and bon appétit !



DESSERTS

SUGAR PIE	\$ 12
SEASONAL CRÈME BRÛLÉE with Quebec Nuts and Chaleur B Chocolate Pastry from Carleton	\$ 14
BANANA PIE	\$ 14
CHEESECAKE	\$ 15
CHOCOLATE LAVA CAKE	\$ 16

SPECIAL COFFEES

QUÉBÉCOIS Saint-Crème and Sortilège Crème	\$ 15
IRISH Whisky Jameson	\$ 14
SPANISH Barista and White Rum	\$ 14
BRAZILIAN Barista, Brandy and Grand Marnier	\$ 14
ESPRESSO CARGO Double espresso, Saint-Crème and Sortilège	\$ 18
ESPRESSO MARTINI Vodka and Coffee liqueur	\$ 17



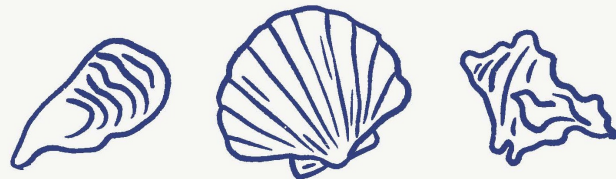
RIOTEL
PANORAMA OF EXPERIENCES

CARGO

DINNER MENU
MATANE

APPETIZERS

SOUP OF THE DAY	\$ 10
SEAFOOD CHOWDER	\$ 18
FRIED CALAMARI, SAFFRON AIOLI	\$ 19
FRIED CHEESE CURDS Served with Beet Ketchup	\$ 15
CAESAR SALAD Extra Chicken \$ 9 Extra Shrimps \$ 14	\$ 16
BEET SALAD WITH "PETIT BLANCHON" From Fromagerie du Littoral, Sprouted Gaspésie Beluga Lentils, Arugula, Black Garlic and Quebec Hazelnut Oil Vinaigrette, Maple-Roasted Mytik Pecans	\$ 18
FOIE GRAS AU TORCHON WITH BRIOCHE, Sea Buckthorn Jelly, Beet Caramel and Powder, Marinated Cipollini Onions, and Maple-Roasted Mytik Pecans	\$ 28
DUCK DRUMSTICKS With Dune Pepper Sour Cream	\$ 18
SALMON TARTARE	\$ 18
WILLIAM B OYSTERS FROM CARLETON 6 Units \$ 25 12 Units \$ 44	



TO SHARE

SEAFOOD CHARCUTERIE BOARD \$ 48

"Fou du Cochon" Pork Delicacies, Northern Shrimp, "Le Cargo" Smoked Salmon, Marinated Mussels and Halibut, Confit Redfish, William B Oysters, Saffron Aioli, Cipollini Onions, Olives, and Pickles

CARGO NACHOS \$ 24

Bacon, red onions, bell peppers, black olives, mozzarella, guacamole, salsa and smoked paprika sour cream

SEAFOOD TOWER* \$ 149

Fresh crustaceans, fish and shellfish, depending on the catch of the day

*Available from July to September

MAIN COURSES

POUTINE French fries, homemade sauce, cheese curds	\$ 15
SEAFOOD CHOWDER Shrimp, Salmon, Scallops and Mussels	\$ 26
PIZZA MARGHERITA Tomato sauce, bocconcini, mozzarella, basil pesto and arugula	\$ 22
CARGO BURGER Beef from Les viandes de l'Est, bacon, lettuce, tomato, pickle, cheddar cheese, spicy mayonnaise, served with fries	\$ 25
SEAFOOD POUTINE French fries, Newburg sauce, Shrimp, Salmon, Scallops, Mussels and cheese curds	\$ 28
FISH'N CHIPS Cod, tartar sauce, spicy orange caramel, served with fries and coleslaw	\$ 34
SEAFOOD SHELL Potatoes, Salmon, Acadian Redfish, Nordic shrimp, scallops, lobster, white wine sauce, mozzarella cheese, served with a green salad	\$ 35
DUO OF SALMON TARTARE Served with greens, vegetable chips, gherkins, marinated cipollini onion and fries	\$ 35
LE PIED MARIN PASTA Scallops, Nordic shrimp, large shrimp, lobster, green onions, basil and sun-dried tomato pesto, cream and parmesan shavings	\$ 38
GASPÉ HALIBUT Toasted hemp seeds and quinoa from La Minoterie des Anciens, fresh herbs, grilled vegetables, and carrot butter with honey balsamic vinegar from Villa Vinaigre.	\$ 42



EXCLUSIVELY IN MATANE

TAGLIATELLE WITH PESTO AND GRILLED VEGETABLES Seaweed and herb pesto, grilled vegetables, spinach, goat cheese and balsamic reduction	\$ 25
HALF CORNISH HEN Brined and cooked sous-vide, Texas-style smoked, Brussels sprouts and currants, candied lemon vinaigrette, sweet potato fries and spicy mayo	\$ 35
LOBSTER CLUB On Country-Style Bread with Celeriac Slaw and Arugula, Served with French fries	\$ 38
BEEF FLANK STEAK With Celeriac purée, Seasonal Vegetables, and Chimichurri	\$ 44
RACK OF LAMB Herb and Seaweed-Crusted Rack of Lamb from Ferme du Fond d'Orme, Parsnip Purée, Seasonal Vegetables, and Labrador Tea with Mytik Maple syrup	\$ 50
12 OZ STRIPLOIN With crispy pepper demi-glace Parsnip purée and vegetables or French fries and Chimichurri	\$ 50

