

appetizers

 gluten free  vegetarian

DAILY SOUP \$7

Chef's daily house-made creation

ISLAND SEAFOOD CHOWDER \$16

A rich and creamy bowl of local seafood and vegetables

CLASSIC CAESAR SALAD \$14

Crisp romaine in a creamy Caesar dressing with crispy bacon, garlic croutons, and shaved Parmesan

3- GRAIN TUNA SALAD \$16

Ancient grain salad with fire-roasted black beans, corn, peppers with sundried tomato pesto and seared tuna

GREEN BERRY SALAD \$14

Fresh mixed greens and berries garnished with local vegetables in a mango vinaigrette

BAKED CRAB DIP \$16

Belle River rock crab, cream cheese, cheddar and herbs.
Served with warm tortilla chips

MAVOR'S MUSSELS \$12 (one pound)

The Atlantic classic white wine & garlic

NACHOS \$14

Topped with tomatoes, corn, banana peppers, onions, and shredded cheese;
with salsa and sour cream for dipping

ADD ground beef OR pulled pork **\$5**

ADD ONS:

Three scallops (10/20) \$9

Five shrimp (21/25) \$9

5oz chicken \$6

>>> Please let your server know if you have any allergies or dietary restrictions

mains

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VEGETARIAN SOUFFLÉ ROLL \$28 

Sautéed mushrooms, butternut squash, roasted garlic cream cheese, wilted greens, spiced pecans on sundried tomato pesto

SEAFOOD BOWL \$33 (Gluten-free options available)

Scallops, shrimp, sundried tomato ravioli, and mussels tossed in sundried tomato pesto and white wine. Served with vegetables

GRILLED LOBSTER CHEESE MELT \$18

Lobster claws and knuckles with Cheddar cheese, diced tomato, and green onion

MAVOR'S "JUST ABBA-BURGER" \$18

6oz beef patty with bacon, jalepeno havarti, crisp onion rings, BBQ sauce, tomato, and lettuce

LEEK & BLUE CHEESE FLATBREAD \$16

Sauteed leeks, sundried tomato pesto, roasted garlic, and crumbled blue cheese on a crispy flatbread

FISH & CHIPS \$13 (one piece)

Crisp beer-battered haddock, served with PEI fries and bread and butter pickles
ADD second piece of fish \$4

LOBSTER ROLL \$18

3oz of fresh PEI lobster tossed in a lemon aioli, with fresh dill, cracked pepper, celery, and crisp greens on a brioche bun

MUSHROOM TOAST \$15 

Sauteed mushrooms, garlic and shallots, spiced walnuts, and Dijon mustard on toast, served with salad

YOUR CHOICE SPECIAL \$32

You choose... PAN SEARED SALMON (6oz), CHICKEN (8oz), or STRIPLOIN STEAK (8oz), Served with chimichuri, mashed, or baby red potatoes and vegetables

SIDE OPTIONS:

Mains served with Green Berry Salad or french fries

ADD:

3-Grain salad,
Caesar salad
daily soup, or,
sweet potato fries \$2

ADD

Cup of Seafood
Chowder \$8

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**MAVOR'S IS PROUD TO SUPPORT
OUR LOCAL PRODUCERS**

desserts

ALL DESSERTS \$9

SERVED ALL DAY

gf gluten free v vegetarian

CARROT LAVA CAKE

A mountain of warm carrot cake filled with cream cheese icing lava

SORBET TASTING

A trio of raspberry, strawberry, and lemon-lime sorbets

CHEESECAKE OF THE WEEK gf

Weekly creation – rich local cheesecake
Ask your server

CHOCOLATE ESPRESSO TORTE gf

Locally sourced chocolate explosion torte

STRAWBERRY CAKE

Angel food cake with strawberry mousse, macerated strawberries, and strawberry ice cream!

DESSERT WINES/PORTS 2 oz

Harvey's Bristol Cream Sherry Spain	5
Dry Sack Sherry Spain	5
Dubonnet Red France	5
Liberty Blossom Iced Apple Wine PEI	7
Blackberry Mead PEI	7
Taylor Fladgate Portugal	10
De Bortoli Noble One Australia	12

SPECIALTY COFFEES 1.5 oz \$9

Monte Cristo Kahlua and Grand Marnier
B52 Coffee Kahlua, Grand Marnier, and Bailey's
Irish Coffee Jameson Irish Whiskey
Dirty Irish Coffee Jameson Irish Whiskey and Bailey's
Spanish Coffee Tia Maria and Brandy
Café Amaretto Amaretto and Kahlua
Mexican Mocha Patron XO Café, cocoa, and a kick of spices
Blueberry Tea Earl Grey tea, Amaretto, and Grand Marnier