

ARDUAINNE

RESTAURANT & LOUNGE

CAPE NORTH MUSSELS // \$16

Fresh Cape North Mussels. Chef's choice of sauce, changes weekly. *GF*

ARDUAINNE WINGS // \$19

Perfectly fried, golden, and crispy. Served with your choice of either Maple bourbon buffalo, Honey mustard mild, Garlic parmesan, Lemon pepper, or Mango habanero. *GF*

NACHOS // \$19

Tortilla chips, Pico de Gallo, hot banana peppers, jalapeno Havarti and a house made cheese sauce. *V*
Add BBQ pulled beef or Chicken for \$7

COCONUT SHRIMP // \$18

Coconut crusted butterfly shrimp fried golden brown with a sweet and spicy mango Thai dipping sauce.

CHEESE AND HONEY // \$28

A variety of local and domestic cheese, with chutney and nuts. Local honeycomb and homemade cracker. *V*

FRICKLES // \$14

Fried dill pickles served with ranch dip. *V*

CALAMARI // \$18

Flash fried to perfection served with cocktail sauce.

SWEET POTATO FRIES // \$12

Fried golden brown and served with Cajun aioli. *V*

If you have any allergies, please speak to your server

V = Vegan GF = Gluten Free Ve = Vegan