HARBOUR STREET FISH BAR

705.293.FISH (3474)

10 Keith Avenue, Collingwood, ON, L9Y 0W5

CHOWDER

ALL SERVED WITH OYSTER CRACKERS

SEAFOOD CHOWDER
Cream blend of lake, ocean and shellfish 8

LOBSTER BISQUE
Maritime lobster, tomatoes, fresh cream and spices 10

NEW ENGLAND CLAM CHOWDER
A traditional chowder with cherrystone clams local potatoes and vegetables 8

WICKED THAI CHICKEN
Roasted chicken, rice, mushrooms and spices 8

SALADS

ADD TO ANY SALAD
chicken 6 shrimp 6 steak 8 fish.... Menu price

GREEN SALAD
Lettuce, cucumbers, tomatoes, sweet onion and carrot strings 8

CAESAR SALAD
Romaine hearts tossed in our house made creamy garlic dressing, apple wood smoked bacon, croutons and shaved parmesan 9

CAPRESE SALAD
Roma tomatoes, fresh basil and bocconcini cheese on field greens with balsamic reduction drizzle 13

HARBOUR STREET SALAD
Heritage mixed greens topped with fresh berries, sweet onions, cucumbers, string carrots,black olives, fire roasted red peppers, vine ripe tomatoes, and finished with old white cheddar cheese 11

WARM WILD MUSHROOM SALAD
A mixture of Oyster, shitake, and white mushrooms, sautéed in butter-olive oil, garlic and spices on a bed of baby arugula and finished with shredded parmesan cheese 13

APPETIZERS

SCALLOPS
Jumbo Digby scallops wrapped in apple wood smoked bacon served with chipotle mayo dip 14

CATFISH LOLLY'S
Buttermilk marinated catfish rolled in spiced cornmeal served with chipotle mayo dip 12

CALAMARI
Dusted with corn flour deep fried served with chipotle mayo dip 12

FRITTO MISTO
Calamari and jumbo shrimp coated in crispy flour served with garlic dipping sauce 14

CRISPY PRAWNS
Large tiger shrimp coated in a filo breading served with sweet chili Thai or seafood sauce 12

CRAB CAKES
Our house made version of Maryland crab cakes served with chipotle mayo dip 13

SHRIMP COCKTAIL
Jumbo shrimp served with traditional seafood sauce 15

SEAFOOD SAMPLER ***GREAT TO SHARE***
Filo shrimp, tempura shrimp, battered shrimp, calamari, catfish lolly's and white wine mussels 29

BAKED PUB PIES

STEAK AND MUSHROOM PIE
Traditional English favorite, tender beef, mushrooms, and sweet onion in a rich gravy crowned with a flakey puffed pastry 18

SEAFOOD PIE
Chunks of lake, ocean and shellfish in a creamy dill vegetable sauce crowned with flakey puffed pastry 20

RIBS

Fall off the bone baby back ribs char grilled and glazed with our house made bourbon BBQ sauce served with choice of potato corn on the cob and coleslaw
Half rack 18
Full rack 25

HAMBURGER

8 oz. hand formed ground chuck dressed with onion pickle, tomato, lettuce 15
Add blue cheese crumble 3
Add apple wood smoked bacon 2
Add old cheddar 3
Add sautéed onion or mushrooms 3

All our fries are fresh cut and fried in trans-fat free oil *3.50 plate charge for splitting an order

STEAKS

STEAKS
Centre cut USDA choice N.Y. striploin, house cut, and char grilled to perfection served with choice of potato and seasonal vegetable.
8 oz 19
10 oz 23
12 oz 27
add skewer of shrimp 7
add scallops 9

STEAK OSCAR
10 oz. centre cut USDA choice N.Y. striploin topped with asparagus, shrimp, and lobster finished with béarnaise sauce 33

N.Y. STEAK SANDWICH
USDA choice steak topped with sautéed mushroom swiss cheese and onions on a fresh baked ciabatta bun served with fresh cut fries 18

PASTA

SEAFOOD PASTA
Fettuccine with black tiger shrimp, scallops, surimi crab, chopped tomatoes, green and yellow zucchini in a butter dill sauce topped with parmesan cheese 24

CHICKEN FLORENTINE
Tender roasted chicken sautéed with mushrooms, onions, sundried tomatoes and spinach in a vodka tomato cream sauce 20

LOBSTER LINGUINE
Freshly steamed Maritime lobster, asparagus, bacon, sundried tomatoes, fennel, sweet onions, mushrooms, baby spinach and arugula in a lemon Pernod cream sauce 30

CARBONARA
Linguine with apple smoked bacon in a creamy egg and parmesan sauce 20

CLASSIC FISH AND CHIPS

WE CAN PREPARE YOUR FISH WITHOUT BREADING EXCEPT FOR COD AND CATFISH

		EXTRA FISH
ATLANTIC HALIBUT	17	11
HADDOCK	15	9
GEORGIAN BAY WHITEFISH	17	11
COD	13	7
ATLANTIC SALMON AND CHIPS Batter fried	17	11
CATFISH Farm raised catfish marinated in buttermilk and Cajun spice, rolled in corn meal flour coating served with chipotle mayo	16	8

SHRIMP AND CHIPS
Your choice of either crispy filo or battered tiger shrimp 17

FISH TACOS
Georgian Bay whitefish, Quesso blanco, tomatoes, coleslaw, chipotle mayo and fire roasted red peppers 17

Kolapore Springs rainbow trout with pickled vegetable slaw cumin lime sour cream & avocado corn salsa 19

ALL SERVED WITH FRESH CUT FRIES, COLESLAW, & LEMON
SUBSTITUTE GREEN SALAD FOR 3 • SUBSTITUTE CAESAR SALAD FOR 4

FRESH STEAMED P.E.I MUSSELS

GENEROUS PORTION

Your choice of coconut curry, white wine garlic broth or Mediterranean 13

KOLAPORE SPRINGS RAINBOW TROUT
Locally raised rainbow trout pan seared with choice of potato and seasonal vegetable 27

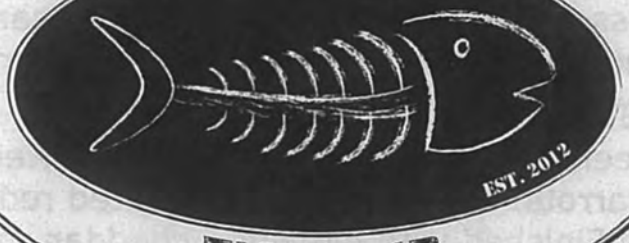
ATLANTIC SALMON ON BABY FIELD GREENS
Your choice pan seared or char grilled on a bed of baby field greens with maple balsamic dressing 20

SPECIALTY FRIES AND SIDES

Fresh cut fries	4	Poutine	8	Curry sauce	3
Sweet potato frites served with Cajun dip	8	House made onion rings	7	Gravy	3
Curry Fries	7	Coleslaw	4	Bread and butter	3

All our fries are fresh cut and fried in trans-fat free oil *3.50 plate charge for splitting an order

HARBOUR STREET



FISH BAR

Take-Out Menu

705.293.FISH (3474)

10 Keith Avenue, Collingwood, ON, L9Y 0W5

Soups and Salads

SEAFOOD CHOWDER
Cream blend of lake, ocean and shellfish 8

NEW ENGLAND CLAM CHOWDER
A traditional chowder with cherrystone clams local potatoes and vegetables 8

LOBSTER BISQUE
Maritime Lobster, tomatoes, fresh cream and spices 10

WICKED THAI CHICKEN
Chicken, rice, mushrooms, spices 8

CAESAR SALAD
Romaine hearts tossed in our house made creamy garlic dressing, apple wood smoked bacon, croutons and shaved parmesan cheese 9

HARBOUR STREET SALAD
Heritage mixed greens topped with fresh berries, sweet onions, cucumber, string carrots, black olives, fire roasted red peppers, vine ripe tomatoes, and Finished with old white cheddar cheese 11

CAPRESE SALAD
Roma tomatoes, fresh basil and boccocini cheese on field greens with a balsamic reduction drizzle 13

WARM WILD MUSHROOM SALAD
A blend of Oyster, Shitake and white mushrooms, sautéed in butter –olive oil, Garlic and spices on a bed of baby arugula and topped with shaved parmesan cheese 13

GREEN SALAD
lettuce, cucumber, tomatoes sweet onion and carrot strings 8

Add to any salad chicken 6 • shrimp 6 • steak 8 • fish... Menu price

Appetizers

SCALLOPS
Jumbo Digby scallops wrapped in applewood smoked bacon served with chipotle mayo dip 14

CATFISH LOLLY'S
Buttermilk marinated catfish rolled in spiced corn meal served with spicy mayo 12

CALAMARI
Dusted with corn flour deep fried and served with jalapeno mayo 12

CRISPY PRAWNS
Large tiger shrimp coated in a filo breading served with sweet chili thai or seafood sauce 12

CRAB CAKES
Our house made version of Maryland crab cakes 13

Classic Fish And Chips

		Extra Fish
Atlantic Halibut	17	11
Haddock	15	9
Georgian Bay Whitefish	17	11
Cod	13	7
Cat fish	16	9

Farm raised cat fish marinated in buttermilk, Cajun Spices then rolled in cornmeal

Specialty Sandwiches

OYSTER PO BOY
Fresh shucked oysters rolled in a spiced cornmeal and flour with apple wood smoked bacon, lettuce Cole slaw on a fresh brioche bun served with Cajun mayo 15

CATFISH PO BOY
Catfish marinated in buttermilk and Cajun spices rolled in cornmeal and flour, served With tomato, lettuce and coleslaw with a hint of jalapeno 15

HALIBUT SANDWICH
Served with shredded lettuce, tomato, on a brioche roll 15

NY STEAK SANDWICH
6 oz. centre cut USDA choice N.Y strip char grilled and topped with sautéed onion and mushrooms Topped with Swiss cheese on a ciabatta bun 18

HAMBURGER
8 oz. hand formed fresh ground chuck dressed with onion, pickle , lettuce and tomato served on a brioche bun 15
Add apple wood smoked bacon 2
Old white cheddar 2

PULLED PORK
Slow cooked in a rich tangy southern sauce stacked high with coleslaw and a pickle 14

GEORGIAN BAY WHITEFISH TACO
Tomatoes, chipotle coleslaw and sautéed red peppers 15

ALL SERVED WITH FRESH CUT FRIES
SUBSTITUTE GREEN SALAD 3 OR CAESAR SALAD 4

ALL OUR FRIES ARE FRESH CUT & FRIED IN TRANS-FAT FREE OIL

Pasta

SEAFOOD PASTA
Fettucini with black tiger shrimp, scallops, surimi crab, chopped tomatoes, zucchini in a butter dill sauce with parmesan cheese 24

CHICKEN FLORENTINE
Tender chicken sautéed with mushrooms, onion, sundried tomatoes and spinach tossed in a vodka tomato cream sauce 20

LOBSTER LINGUINE
Freshly steamed Maritime lobster, asparagus, bacon, sundried tomato, fennel, sweet onions, mushrooms, baby spinach and arugula in a lemon Pernod cream sauce 30

CARBONARA
Linguine with apple smoked bacon in a creamy egg and parmesan sauce 20

Specialty Fries And Side Orders

Fresh cut fries	4
Sweet potato fries with Cajun dip	8
Poutine	8
Curry Fries	7
House made onion rings	7
Our coleslaw	4
Bread and butter	3
Curry sauce	4
Gravy	3