



## LUNCH APPS

# MAVOR'S

Served from 11 am-4 pm

### DAILY SOUP \$7

Chef's daily housemade 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

### THREE 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 **v** **gf**

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

### BAKED CRAB DIP \$16 **gf**

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

### MAVOR'S MUSSELS \$12 (one pound) **gf**

The Atlantic classic white wine & garlic

### NACHOS \$14 **v** **gf**

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:

(3) 10/20 scallops \$9

(5) 21/25 shrimp \$9

5oz chicken \$6

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

**gf** gluten free **v** vegetarian



## LUNCH MAINS

## MAVOR'S

Served from 11 am-4 pm

### GRILLED LOBSTER CHEESE MELT \$18

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

### MAVOR'S KRON-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

### PULLED PORK SANDWICH \$16

BBQ braised pulled pork on a ciabatta bun served with apple fennel slaw

### 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 **v**

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

### 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

**gf** buns available on above items

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**gf** gluten free **v** vegetarian



# WINE

# MAVOR'S

PRICES INCLUDE TAX

## WHITE BY THE GLASS

5 oz / 8 oz / bottle

<b>Villa Mura Pinot Grigio</b>   Italy 1 L	<b>7 / 9 / 32</b>
<b>Yellow Tail Chardonnay</b>   Stellenbosch, South Africa	<b>9 / 14 / 35</b>
<b>Relax Riesling</b>   Australia	<b>9 / 14 / 35</b>
<b>Mezzacorona Pinot Grigio</b>   Italy	<b>9 / 14 / 35</b>
<b>Kim Crawford Sauvignon Blanc</b>   New Zealand	<b>11 / 17.5 / 45</b>
<b>Oyster Bay Chardonnay</b>   Marlborough, New Zealand	<b>11 / 17.5 / 45</b>

## RED BY THE GLASS

5 oz / 8 oz / bottle

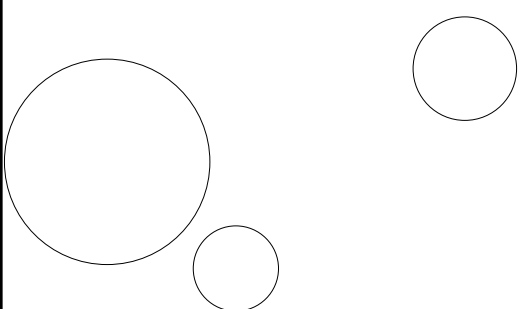
<b>Villa Mura Verona Rosso</b>   Italy 1 L	<b>7 / 10 / 35</b>
<b>Don David Malbec</b>   Argentina	<b>10 / 15 / 40</b>
<b>Finca Antigua Cab. Sauv.</b>   Spain	<b>10 / 15 / 40</b>
<b>Trumpeter Merlot</b>   Argentina	<b>10 / 15 / 40</b>
<b>Pelee Island Pinot Noir</b>   Kingsville, ON	<b>10 / 15 / 40</b>
<b>19 Crimes Shiraz</b>   Australia	<b>11 / 17.5 / 45</b>

## ROSÉ & SPARKLING

5 oz / 8 oz / bottle

<b>Sutter Home White Zinfandel</b>   California, USA	<b>9 / 14 / 35</b>
<b>Matos Rose</b>   Saint Catherines   PEI	<b>35</b>
<b>Lola Sparkling Rose</b>   New Zealand	<b>45</b>

<b>Sartori Prosecco (200 mL)</b>   Italy	<b>15</b>
<b>Zonin Prosecco</b>   Italy	<b>45</b>
<b>Mumm Cordon Rouge Brut Champagne</b>   France	<b>140</b>
<b>Veuve Clicquot Brut Champagne</b>   France	<b>170</b>
<b>Dom Perignon Brut Champagne</b>   France	<b>400</b>





## BEER / COCKTAILS

# MAVOR'S

PRICES INCLUDE TAX

### BEER

#### DOMESTIC

Canadian	6.5
Coors Light	6.5
Miller Genuine Draft	6.5
Rickards Red	6.5

#### IMPORTS

Sol	7.5
Heineken	7.5

#### OTHER

Molson Excel 0.5 (Non Alcoholic)	5.0
Canadian 67 (Low Calories)	7.5
Smirnoff Ice (Cooler)	7.5
REV (Vodka-based Cola)	8.5
La Messagere (Gluten Free)	9.5

### ON TAP

#### DOMESTIC

12 oz / 16 oz

Coors Light	7 / 8
Rickard's Red	7 / 8

#### LOCAL (PEI BREWING COMPANY)

Sir John A Honey Wheat Ale	7.5 / 8.5
Seasonal selection	7.5 / 8.5

### CIDER

Strongbow (gluten free cider)	8.0 / 10
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### SIGNATURE COCKTAILS | 1.5 oz \$11

#### Pink Gin Fizz

Gin, cucumber, pink grapefruit, soda

#### Blueberry Mojito

Rum, simple syrup, lime, mint, blueberry syrup, and soda

#### Spiked Raspberry Lemonade

Vodka, raspberry vodka, raspberry syrup, lemonade, and soda

#### Courtyard Breeze

Vodka, melon liquor, cranberry, and pineapple juice

#### One in a Melon Martini

Vodka, watermelon Sour Puss and simple syrup

#### Picnic Cocktail-tini

Vodka, Blue Curacao, white cranberry juice, and 7up  
Double the blue for \$2.00

### PITCHER COCKTAILS | 4 person min. \$35

#### Cecily's Peach Sweet Iced Tea

Vodka, peach schnapps, Cecily's sweet tea

#### Exotic Original Sangria

Red wine, rum, simple syrup, lime juice, and ginger ale

### MAVOR'S IS PROUD TO SUPPORT MARITIME PRODUCERS

Strait Shine (PEI) Camerise Haskap Liqueur (PEI) Blue Lobster Vodka (NS) Willing to Learn Gin (NS)

Fisherman's Helper White Rum (NS)

