**Mags Fries**

Hand Cut Bistro Style Frites | Parmesan Cheese

Newfoundland Savoury

$7.75

Dressing $2 Gravy $2

**Mags Wings**

Ask your server for today’s preparation

$14.50

**Fish Taco**

Crispy Fried Cod | Pico de Gallo | Chipotle Lime Crema | Shaved Cabbage | Grilled Flour Tortilla

$8.50 each

Suggested Pairing: Vineland Estate Riesling

**Duck Confit Nachos**

Fried Wontons | Carrot & Ginger Slaw | Sweet & Spicy Sesame Soy | Duck Confit

Half $10 Full $16

Suggested Pairing: Cave Springs Pinot Noir

**Fresh Oysters**

Chef’s Preparation

$3.95 each

Suggested Pairing: William Fevre Chablis

**Scallops**

Roasted Corn & Chorizo Relish | Sugar Beet Gastrique

$18

Suggested Pairing: William Fevre Chablis

**Calamari**

House Tartar | Beet Cocktail Sauce

$15

Suggested Pairing: J. Moreau et Fils Vouvray

**Potato Skins**

Bacon Jam | Sour Cream | Green Onion | Cheddar Cheese

$10

Suggested Pairing: Quidi Vidi Light Draft

**Caprese**

Fresh Mozzarella | Tomato | Fresh Basil | Balsamic Reduction | Extra Virgin Olive Oil | Fler de Sel | Cracked Black Pepper

$15

Suggested Wine Pairing: Chateau de Sancerre

**Traditional Caesar Salad**

Romaine | Double Smoked Bacon Lardons | Parmesan | Crostini

$13

Suggested Pairing: Monkey Bay Sauvignon Blanc

Follow us on Facebook, Twitter & Instagram to keep up on current events such as wine tastings, lobster boils, roasts etc.

**Wine Bar & Lounge Menu**

**Happy Hour Every Evening Until 7pm**

**$55/pp 3 Course & Wine Pairing Sunday-Thursday**