**Mags Fries**

Hand Cut Bistro Style Frites | Parmesan Cheese

Newfoundland Savoury

$7

Dressing $1.75 Gravy $1.75

**Mags Wings**

Ask your server for today’s preparation

$14

**Fish Tacos**

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: Spy Valley Pinot Noir

**Fresh Oysters**

Chef’s Preparation

$3.75 each

Suggested Pairing: William Fevre Chablis

**Scallops**

Roasted Corn & Chorizo Relish | Sugar Beet Gastrique

$17

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

$9

Suggested Pairing: Quidi Vidi Light Draft

**Caprese**

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

$14

Suggested Wine Pairing: Chateau de Sancerre

**Traditional Caesar Salad**

Romaine | Double Smoked Bacon Lardons | Parmesan | Crostini

$13

Suggested Pairing: New Harbor 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**

**Available:**

**Sunday & Monday 5:30-9:00pm**

**Tuesday to Thursday 5:30pm to 10:00pm**

**Friday & Saturday 5:00pm to 11:00pm**

**$6 Wine, Martinis & Bubbles And $8 Bites Every Night Until 7pm**

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