

Mags Fries

Hand Cut Bistro Style Frites | Parmesan Cheese

Newfoundland Savoury

\$8

Dressing \$2 Gravy \$2

Mags Wings

Ask your server for today's preparation

\$14.75

Leon's Onion Rings

\$11

Fish Taco

Crispy Fried Cod | Pico de Gallo | Chipotle Lime

Crema | Shaved Cabbage | Grilled Flour Tortilla

\$9 each

Suggested Pairing: Vineland Estate Riesling

Duck Confit Nachos

Fried Wontons | Carrot & Ginger Slaw | Sweet

& Spicy Sesame Soy | Duck Confit

Half \$11 Full \$17

Suggested Pairing: White Haven Pinot Noir

Fresh Oysters

Chef's Preparation

\$3.95 each

Suggested Pairing: William Fevre Chablis

Scallops

Roasted Corn & Chorizo Relish | Sugar Beet

Gastrique

\$19

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

\$11

Suggested Pairing: Quidi Vidi Light Draft

Caprese

Fresh Mozzarella | Tomato | Fresh Basil |

Balsamic Reduction | Extra Virgin Olive Oil |

Fler de Sel | Cracked Black Pepper

\$16

Suggested Wine Pairing: Chateau de Sancerre

Traditional Caesar Salad

Romaine | Double Smoked Bacon Lardons |

Parmesan | Crostini

\$13

Suggested Pairing: Monkey Bay Sauvignon

Blanc

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Wine Bar & Lounge Menu