

***CAPTAIN'S QUARTERS  
RESTAURANT***

***FALMOUTH HARBOUR  
NEXT TO CATAMARAN HOTEL***

**OPEN**

7 days a week

Starting at 7 am for

**BREAKFAST**

**LUNCH**

**DINNER**

Until 11 pm

***CAPTAIN'S QUARTERS RESTAURANT IS NOW UNDER NEW  
MANAGEMENT, THE MONTREUIL FAMILY IS PLEASED  
TO SERVE YOU, THE FRENCH CANADIAN WAY.***

**WE OFFER INTERNATIONAL CUISINE**

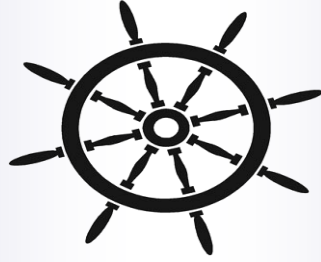
**WI-FI AVAILABLE**

FOR RESERVATIONS

TELEPHONE : 268 785-1243

Messagerie : [captainsquarters2011@gmail.com](mailto:captainsquarters2011@gmail.com)

**TO SERVE YOU IS OUR PLEASURE**



## Breakfast Menu

### CLASSICS

Served with toast and chef's seasonal fruit garnish and coffee

**1 EGG (ANY STYLE), MEAT** 2 3

*Choice of: bacon or ham. Served with grilled potatoes*

**2 EGGS (ANY STYLE), MEAT** 3 0

*Choice of: bacon or ham or sausage. Served with grilled potatoes and baked beans.*

**THE ALL AMERICAN** 3 2

*2 eggs (any style). Served with: bacon, sausage, ham, grilled potatoes and baked beans.*

**THE "CABANE A SUCRE"** 4 1

*2 scrambled eggs, two crêpes bretonnes, ham and baked beans. Served with grilled potatoes and maple syrup*

**OMELETTE (ALL STYLE)** 3 3

*Prepared with three large eggs, a touch of cream, served with toast and your choice of garnish: (ham, red and green peppers, mushrooms, onions)*

**EGGS BENEDICT** 4 7

*Comes with bacon or smoked salmon*

**ISLAND SPECIAL** 3 7

*Saltfish, chop-up, plantain*

**CONTINENTAL** 2 5

*Fruits, toast, pastries, cereal, jam/jelly*

*Each additional breakfast meat .* 3

### CEREAL

**COLD CEREAL** 9

*Corn flake, raisin bran or frosted flakes*

**HOT CEREAL** 1 4

*Oatmeal, cream of wheat, cornmeal or arrowroot*

### PANCAKES & FRENCH TOAST

**PANCAKES** 3 0

*Served with 100% canadian maple syrup and your choice whip cream and fruits*

**FRENCH TOAST** 2 8

*Served with 100% canadian maple syrup and your choice whip cream and fruits*

### OTHER CHOICES

**FRUIT PLATE** 2 1

**TOAST / JAM / BUTTER** 1 2

**TUNA SANDWICH** 2 6

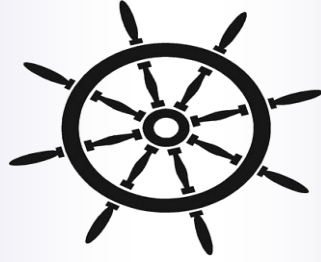
*Choice of toasted or soft bread, tuna and salade*

### BEVERAGES

**COFFEE OR TEA** 7

**JUS (ORANGE, FRUIT JUICE, PINEAPPLE)** 1 0

**ALL PRICES ARE IN EC DOLLARS, INCLUDED IN PRICES ABST 15%,  
SERVICE CHARGE 10% ADD TO CHECK**



## Lunch Menu

### ENTREES

Served with homemade fries, salad or both

#### GRILLED CHICKEN

3 5

*Marinated chicken breast.*

#### GRILLED CHICKEN AND RIBS

4 4

*Marinated chicken breast and pork spare ribs marinated with Joanne's special recipe*

#### GRILLED SPARE RIBS

4 3

*Marinated pork spare ribs with Joanne's special recipe*

#### FISH AND CHIPS

3 2

*Beer battered tilepea*

#### GRILLED CATCH OF THE DAY

a s k

*Chef 's fresh pick of the day*

#### FLAME GRILLED HAMBURGER (8oz)

3 7

*With your choice of toppings ( sauteed oignons, tomatoes, swiss or cheddar cheese, lettuce)*

#### CHICKEN BURGER

3 3

*With your choice of toppings (tomatoes, swiss or cheddar cheese, lettuce)*

#### CLUB SANDWICH

3 2

*Three decks of bread with chicken, bacon, tomatoes and lettuce*

#### SMOKED SALMON BLT

3 9

*Smoked salmon with crispy bacon, tomatoes and lettuce*

### SALADS

#### CHEF SALAD

2 8

*Tossed green salad 1000 islands, blue cheese or creamy garlic & balsamic dressing*

#### CAESAR SALAD

3 2

*Tradionnal caesar salad with garlic croutons crispy bacon bits and fresh shaved parmesan*

#### GREEK SALAD

4 3

*Green salad with red and green peppers, cherry tomatoes, cucumbers, green and black olives with feta cheese and olive oil.*

#### TUNA SALAD

3 2

*Tossed lettuce and wedged tomatoes*

#### GOAT CHEESE SALAD

4 4

*Caramalized walnuts, crispy bacon bits and goat cheese*

### PIZZA

#### PEPPERONI AND CHEESE

3 0

*Oven baked with Homemade dough, tomato*

#### TOPPINGS (extra each topping)

2

*Your choice of topping ( green and red peppers, oignons and muchrooms)*

*Each additionnal meats .*

5

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## Dinner Menu

### SOUP OF THE DAY

1 4

### SALADS / ENTREES

#### CHEF SALAD

1 4

*Tossed green salad 1000 islands, blue cheese or creamy garlic & balsamic dressing*

#### CAESAR SALAD

1 6

*Tradionnal caesar salad with garlic croutons crispy bacon bits and fresh shaved parmesan.*

#### GREEK SALAD

2 2

*Red and green peppers, cherry tomatoes, cucumbers, green and black olives with feta cheese and olive oil.*

#### TUNA SALAD

1 6

*Tossed lettuce and wedged tomatoes*

#### GOAT CHEESE SALAD

2 2

*Caramelized walnuts, crispy bacon bits and goat cheese*

#### ESCARGOTS OR SHRIMPS (16/20)

3 2

*Baked with garlic butter and mozzarella cheese*

#### CARIBBEAN STYLE CONCH FRITTER

3 2

*Served with spicy dipping sauce*

### PIZZA

#### PEPPERONI AND CHEESE

3 2

*Oven baked with Homemade dough, tomato sauce and mozzarella cheese*

#### TOPPINGS (extra each topping)

2

*Your choice of toppings( green and red peppers, oignons and muchrooms)*

*Extra meats topping*

5

### MAIN DISHES

*Served with rice, mashed potatoes or homemade fries and stirred fried vegetables*

#### CARIBBEAN GRILLED CHICKEN

3 7

*Grilled marinated chicken breast creole styles with sweet chili .*

#### CAESAR SALAD (MAIN MEALS)

5 5

*Tradionnal caesar salad with garlic croutons crispy bacon bits and fresh shaved parmesan covered with grilled chicken or shrimps*

#### NEW-YORK STEAK (10 oz)

8 6

*Flame grilled to your liking*

#### RIBEYE STEAK (12 oz)

9 0

*Flame grilled to your liking*

#### FISH AND CHIPS

4 4

*Beer battered tilepia*

#### GRILLED CATCH OF THE DAY

a s k

*Chef 's fresh pick of the day*

#### BARBECUE SPARE RIBS

4 8

*Flame grilled marinated pork spare ribs with Joanne's special recipe*

#### VEGETARIAN PASTA (PENNE)

5 2

*Fresh basil with tomatoes and garlic tossed in olive oil*

#### SEAFOOD PASTA (LINGUINI)

7 5

*Shrimps, scallops and fish in a cream lobster sauce*

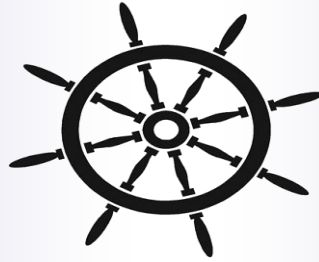
#### LOBSTER (ASK WAITRESS)

Minimum

*Flame grilled with garlic lemon butter sauce*

8 5

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## Brunch

### ENTREES

*Served with homemade fries or salad or both*

#### GRILLED CATCH OF THE DAY

*Chef fresh pick of the day*

#### FLAME GRILLED HAMBURGER (8oz)

*With your choice of toppings ( sauted oignons, tomatoes, swiss or cheddar cheese, lettuce)*

#### CHICKEN BURGER

*With your choice of toppings (tomatoes, swiss or cheddar cheese, lettuce)*

#### CLUB SANDWICH

*Three decks of bread with chicken, bacon, tomatoes and lettuce*

#### NEW-YORK STEAK (10 oz)

*Flame grilled to your liking*

#### BARBECUE SPARE RIBS

*Flame grilled marinated pork spare ribs with Joanne's special recipe*

#### LOBSTER (ASK WAITRESS)

*Flame grilled with garlic lemon butter sauce*

### PIZZA

#### PEPPERONI AND CHEESE

*Oven baked with Homemade dough, tomato sauce and mozzarella cheese*

#### TOPPINGS (extra each topping)

*Your choice of toppings ( green and red peppers, oignons and mushrooms)*

*Extra meats topping*

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### SALADS

#### CHEF SALAD

*Tossed green salad 1000 islands, blue cheese or creamy garlic & balsamic dressing*

#### CAESAR SALAD

*Tradionnal caesar salad with garlic croutons crispy bacon bits and fresh shaved parmesan*

#### GREEK SALAD

*Green salad with red and green peppers, cherry tomatoes, cucumbers, green and black olives with feta cheese and olive oil.*

#### TUNA SALAD

*Tossed lettuce and wedged tomatoes*

#### GOAT CHEESE SALAD

*Caramalized walnuts, crispy bacon bits and goat cheese*

### CLASSICS

*Served with toast and chef's seasonal , fruit garnish and coffee*

#### 1 EGG (ANY STYLE), MEAT

*Choice of: bacon or ham. Served with grilled potatoes*

#### 2 EGGS (ANY STYLE), MEAT

*Choice of: bacon or ham or sausage. Served with grilled potatoes and baked beans.*

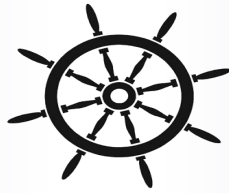
#### OMELETTE (ALL STYLE)

*Prepared with three large eggs, a touch of cream, and your choice of garnish: (ham, red and green pepper, mushroom, onion, cheese ( swiss or cheddar)).*

#### EGGS BENEDICT

*Comes with bacon or smoked salmon*

#### JUS (ORANGE, FRUIT JUICE, PINAPPLE)



## *Wine Selection*

### WHITE WINES

	bottle	EC\$	US\$
<b>PINOT GRIGIO PAVIA</b>		6 8	2 6
<i>Satori, Italy</i>			
<b>VINA SOL</b>		7 0	2 8
<i>Miguel Torres, Spain</i>			
<b>CHARDONNAY TRIBU</b>		4 0	1 5
<i>Trivento, Argentina</i>			
<b>SANTA CRISTINA</b>		7 0	2 8
<i>Antinori, Italy</i>			
<b>MALENA (HOUSE WINE)</b>	<i>bottle</i>	4 0	1 5
<i>Trivento, Argentina</i>	<i>glass</i>	9	3 . 5 0

### RED WINES

	bottle	EC\$	US\$
<b>MARQUES DE CACERES CRIANZA</b>		1 1 5	4 3
<i>Caceres, Spain</i>			
<b>SANTA CRISTINA</b>		7 0	2 8
<i>Antinori, Italy</i>			
<b>MOUTON CADET</b>		8 0	3 0
<i>Baron Philippe de Rothschild, France</i>			
<b>MALENA (HOUSE WINE)</b>	<i>bottle</i>	4 0	1 5
<i>Trivento, Argentina</i>	<i>glass</i>	9	3 . 5 0

### ROSE WINES

	bottle	EC\$	US\$
<b>PINOT GRIGIO ROSE</b>		6 8	2 6
<i>Satori, Italy</i>			

### CHAMPAGNE

	bottle	EC\$	US\$
<b>PROSECCO BRUT SPARKLING</b>		6 8	2 6
<i>Satori, Italy</i>			