

The Pirate's Den

Eatery & Alehouse at Fort Henry's Fort Fright

\$25 - Our fixed price menu includes any marked starter, main course or dessert.



Starters

Green Split Pea & Ham Soup

A rich soup made with ham stock, diced ham, boiled green split peas and onions; served with ships biscuit.
\$6

Seafood Chowder Pot

A pot of creamy seafood chowder topped with a puff pastry lid.
\$9

Crow's Nest Salad

Pickled purple cabbage salad, mixed greens, grated cheese, crumbled bacon, roasted veggies with a bayou dressing served on a fried flour tortilla.
\$9

Black Beard's Grilled Skewered Shrimp

Five shrimp basted with a Jamaican rum glaze and grilled on a skewer; served on a bed of mixed greens.
\$9



Main Courses

Buccaneer Burger

A home-made beef burger with cheddar cheese served with frightful fries and pickled red cabbage salad.
\$13

First Mate's Fish & Chips

One piece of battered haddock with frightful fries, pickled purple cabbage salad and tartar sauce.
\$13

Pirate's Pot Pie

Minced steak and kidney pie with mashed potato topping and served with Captian Morgan's rum & Molasses baked beans and pickled purple cabbage salad.
\$13

The Earl of Sandwich's Steak Sandwich

Tenderized steak grilled and served on a baguette with melted cheddar, bacon and roasted veggies and served with a frightful fries or a garden salad.
\$14

Caribbean Stuffed Pepper (vegan)

A baked red pepper stuffed with beans and vegetables and served with Captain Morgan's rum & molasses baked beans, dirty rice and a tomato picallily sauce
\$15

Cabin Boy's Plate (recommended child's meal)

Three chicken fingers with frightful fries, vegetable sticks with dipping sauces.
\$10





Main Courses (continued)

Walk The Plank Salmon

Salmon filet baked on a cedar plank and topped with sliced lemon and fresh dill and served with dirty rice and pickled red cabbage salad.

\$17

Roast Beef for Olde England

An 8 ounce portion of sliced roast beef with gravy, Yorkshire pudding, garlic mashed potatoes and Captain Morgan's rum & molasses baked beans.

\$16

Stuffed Roast of Pork

Juicy pork roast stuffed with a traditional bread stuffing and served with a baked apple, garlic mashed potatoes, Captain Morgan's rum & molasses baked beans and apple cider gravy.

\$17

Port Royal Jerk Chicken

A roasted chicken breast with a traditional jerk rub and sauce and served with dirty rice and Captain Morgan's rum & molasses baked beans.

\$16



Home-Made Desserts

All desserts are \$5.00

Treacle Pudding

A traditional warm pudding with molasses and raisins.

Tipsy Cake

White cake with a fruit puree, dark rum, custard layer and whipped cream.

Treasure Chest Sundae

Vanilla ice cream with treasure toppings, caramel sauce and whipped cream.

Bermuda Triangle Rum & Spice Cake

Warmed spice cake served with a rum and coffee sauce.



Demon Drinks

Hurricane Punch::

Two ounces of rum with fruit punch and fruit garnishes. \$6.75

Fort Fright Coffee:

Coffee with one ounce of liquor (your choice) and a whipped cream topping. \$6.75

Privateer's Hot Rum Toddy:

Dark rum with buttered syrup and honey. \$6

Sailor's Grog

Rum with freshly-squeezed lime juice and cola. \$5.50

If dining - you are eligible for a reduced admission to Fort Fright. Inquire!