

STARTERS

Little Neck Clam Chowder	8
smoked bacon, onions, potatoes, garden vegetable	
Coconut Shrimp	13
light coconut breading, sweet chili Thai sauce	
Calamari	14
lightly floured and deep fried to a golden crunch	
Baked Brie	14
puff pastry, berry medley compote	
Lobster Macaroni	18
aged old cheddar, east coast lobster, roasted tomatoes, white wine cream sauce	
Antipasto for Two	23
premium Italian meats, cheeses, sweet chili marinated shrimp, kiwi mussels, olives, porcini peppers	
Smoked Salmon	14
Bermuda onion, capers, whipped cream cheese, ciabatta bread	
Bruschetta	13
tomato, onion, basil, garlic, parmesan cheese	
Blue Crab Cakes	16
onion, celery, peppers, seasoning, orange pineapple coconut curry sauce	
Seafood Trio	18
vodka cured smoked salmon with cream cheese and pickled onions, poached black tiger shrimp, sesame crusted Ahi Tuna	

SALADS

Mediterranean	15
tomato, cucumber, Bermuda onion, bell peppers and olives tossed with an olive oil and balsamic dressing, topped with feta cheese, prosciutto and pesto focaccia toast	
Classic Caesar Salad	11
romaine lettuce, bacon, parmesan, croutons and creamy garlic dressing	
Beet Salad	13
arugula, creamy goat cheese, sweet honey vinaigrette	
Market Salad	9
spring mix, market veggies, house dressing	
Salad Enhancements	
bronze salmon	9
blackened chicken	8
blackened shrimp	13

OYSTER BAR SELECTIONS

Prepared for your dining pleasure

East Coast Mussels	
steamed and served with fresh bread	
Traditional	14
white wine, garlic butter, celery, onion	
Marinara	14
Roma tomatoes, roasted garlic, butter, white wine	
Jerk Shrimp	14
shell on, sautéed in celery, onion, and Jamaican hot sauce	
Shrimp Cocktail	15
steamed shrimp, chilled to order with zesty seafood cocktail sauce	
Oysters	
served with traditional seafood sauce and house mignonette	
ask your server for today's selection and pricing	
shucked to order by the half dozen or dozen only	

FISH & SEAFOOD

All fish and seafood selections are served with potato of the day or rice and sautéed vegetables

Salmon Florentine	28
East Coast salmon fillet stuffed with spinach and feta cheese, chardonnay dill sauce	
Panko Crusted Tilapia	23
panko parmesan crust, black bean mango salsa	
East Coast Salmon	24
lightly char-grilled east coast fillet with lemon butter sauce	
Fish & Chips	
haddock fillet freshly dipped in batter, french fries, coleslaw and tartar sauce	
1 piece	15
2 piece	20
No Split Orders	
Pecan Encrusted Salmon	28
oven baked pecan, soya crusted fillet, lobster butter sauce	
Rainbow Trout	24
lightly seasoned boneless fillet in a lemon butter sauce	
Sea Scallops	33
bronzed and lightly crusted east coast scallops served with a Meyer lemon lobster butter sauce	
Seafood Bouillabaisse	27
variety of fresh fish, shrimp, mussels, clams, roasted tomato fennel broth	
Blackened Catfish	23
boneless fillet, seared and seasoned with hot Cajun spices	
Black Tiger Shrimp	27
sautéed with garlic, white wine, shallots, lemon juice, chili peppers	
Canadian Whitefish	35
stuffed with black tiger shrimp, east coast scallops & blue crab, oven baked with a lobster cream sauce	
Lobster Tail	
oven baked and served with drawn butter <i>market price</i>	

FROM THE GRILL

All grill selections served with potato of the day or rice and sautéed vegetables

Fillet Mignon	28
5 oz. charbroiled fillet, wrapped in bacon, port jus	
New York Striploin	36
10 oz. Canadian AAA beef	
Add sautéed mushrooms	4
Add sautéed onions	4
Add peppercorn sauce	5
Add lobster tail	<i>market price</i>
Roasted Chicken Supreme	23
slow roasted chicken marinated in lemon, rosemary, garlic, shallots in a marsala mushroom au jus	
Chicken Dijonaise	23
oven baked boneless chicken breast, lightly breaded and seasoned white wine, mushroom dijon sauce	
Barbeque Ribs	26
house smoked baby back pork ribs dry rubbed then char grilled to order, basted with our house barbeque sauce	

GOURMET PIZZAS

Stone baked, home made thin crust with fresh tomato sauce and ingredients

Chicken Pesto	21
grilled chicken, goat cheese, roasted mushrooms, tomatoes and peppers, sundried tomato pesto	
Chorizo	18
chorizo sausage, roasted peppers, baby spinach, roma tomatoes, portabella mushroom, swiss cheese	
Margarita	16
roma tomatoes, bocconcini, olive oil, fresh basil	
Smoked Salmon	17
artichokes, fresh dill, capers, mozzarella	

SANDWICHES

Served with house market salad, or fries.

add Caesar salad	2
Santa Fe Chicken	14
lightly crusted boneless chicken breast with bacon, lettuce, tomato and a chipolte lime mayo	
Panini Capicola	15
capicola, roasted red peppers, basil, arugula, tomatoes and buffalo mozzarella	
Fish Tortilla	14
soft shell tortilla, lightly blackened fish, tomatoes, jalapeno avocado salsa, lettuce, cajun spice mayo	
Whalers Catch	14
fillet of fish lightly breaded and deep fried golden brown, garnished with lettuce, tomato, onion & pickle, zesty mayo sauce	

PASTA

Seafood Ravioli	26
crab, shrimp, scallop, squid stuffed ravioli, chardonnay cream sauce with capers, roasted tomatoes & shallots	
Seafood Pescatore	33
linguini, east coast scallops, tiger shrimp, red onion, chili peppers, tomatoes, lobster cream sauce	

CLASSIC BURGERS

Burgers made fresh with Ontario beef raised without antibiotics. Served with market salad or fries.

add Caesar salad	2
All Canadian Burger	15
Canadian cheddar, bacon, lettuce, tomato, onion & pickle	
Jack Daniels Burger	18
smokey bacon jam made with Jack Daniels Tennessee Whiskey, brie cheese, onion crisps, chipolte tomato relish	



Snug Harbour
SEAFOOD BAR & GRILL

The Only Thing We Overlook is the Water



Snug Harbour

SEAFOOD BAR & GRILL

The Only Thing We Overlook is the Water

Welcome to Snug Harbour.

Located at the mouth of the Credit River, in the vibrant village of Port Credit, the Clifton Family has owned and operated this distinctive waterfront restaurant for the past twenty years. Waterfront dining is in the Clifton blood. Prior to Snug Harbour the family owned and operated a similar restaurant on the shores of Georgian Bay in the town of Parry Sound.

'Together, as a family, we have created a comfortable, inviting atmosphere complete with great service and an exciting menu sure to please everyone. The many friendships we have made over the years, makes us feel like Port Credit truly is home', says Roy Clifton.

Head Chef Jim Gajmerac and owner Paul Clifton continue to create a menu that is highlighted with fresh fish and seafood creations. Our in-house oyster bar boasts a variety of fresh east coast oysters and steamed mussels made-to-order.

Enjoy the variety of seating options for specific dining experiences that offer the best view in all of Mississauga, an outdoor wrap-around patio for casual conversations while watching the boats come and go, a fireplace lounge for more formal dining or join us at the bar to watch the game with friends.

We thank you for joining us.

Roy & Paul Clifton

Celebrating



In loving memory Andy Clifton

Snug Harbour

20th Anniversary Celebrations will include Saturday evening entertainment with:



Mike Conto



Amanda Reeves



Jeannine Mackle

Proud Sponsor of

The Mississauga Waterfront Festival, In-Water Boat Show, Canada Day, BuskerFest and Southside Shuffle.