

OYSTERS *on the* HALF SHELL

Fresh Oyster 3.00 each
House Made Cocktail Sauce

Baked Oyster 4.00 each
Coconut, chili gouda & Spinach

Sims Corner
STEAKHOUSE & OYSTER BAR

LUNCH

APPETIZERS

Add Caesar Salad, Greens Salad or Frites to any Appetizer for \$3

Lobster Ravioli

Goats Cheese, Cream Corn, Asparagus
16

Calamari

Fried Calamari, Cherry Tomato Salsa, Goats Cheese, Candied Onions, Guacamole
14

Seafood Bruschetta

Shrimp, Scallop, Goat Cheese
15

Roasted Bone Marrow & Tartar

Hand Chopped PEI Tenderloin
21

Island Shellfish & Finfish Chowder

2 x PEI Award Winning
15

Lobster Dip

Cows Cheddar, Toast & Chips
18

ENTREE SALADS

Flank Steak Salad

PEI Flank, Greens, Goats Cheese, Chili Vinaigrette
18

Smoked Salmon Beet Salad

Honey Vinegrette, Goats Cheese, Candied Pistachios & Onions
15

Grilled Chicken Salad

Couscous, Veggies, Feta, Orgeno Vinaigrette
16

Octopus Salad

Almonds, fried Wontons, Sweet Sesame Glaze
17

SALADS

Add Chicken \$5 or Shrimp Skewer \$10

The Sims Steakhouse Caesar

Taylor's Double Smoked Bacon
For One 13 For Two 20

Wedge Salad

Herb Aioli, Double smoked Bacon, Blue Cheese
14

Summer Greens

Strawberries, Goats Cheese, Cashews, Honey Poppy Seed Dressing
13

Tomato Salad

Buffalo Mozzarella, Heirloom Tomatoes
15

ENTREES

clf = Choice of Caesar Salad or Fries with Balsamic Candy & Herbed Aioli.

Steak Sandwich

Mushrooms, Onions, Peppers, Cabernet Jus *clf*
16

Chicken Club

Cows Cheddar, Tomato, Lettuce, Aioli, Candied Bacon *clf*
15

Smoked Meat Sandwich

Properly Cured PEI Beef Brisket, Mustard, Pickles *clf*
15

Mussels & Frites

Flavours Change Daily
14

The Gatsby

2014 PEI Burger Love Champion *clf*
18

Sims Steak Bread

Grilled Naan, Steak Tips, Cheese, Candied Onions *clf*
17

Harmony Meadow's Lamb Burger

Chili Gouda, Sundried Tomato Aioli, Tomato Onion Jam *clf*
16

Roast Beef Sandwich

Horsey Mayo, Potato Bacon Bread
15

Pad Thai

Shrimp **16** Chicken **14**

Seafood Bowl

Scallop, Shrimp & Mussels, Spiced Coconut Cream sauce, Choice of Rice or Papperdelle
16

Ribs & Frites

Chef Kyle's Award Winning BBQ Sauce
16

Lobster Toast

Guacamole, Cherry Tomato Salsa
18

MAINS

Lobster Dinner

Served with Baby Red Potatoes and Vegetable
Market Price

6oz Tenderloin

Served with Baby Red Potatoes and Vegetable
38

10oz Striploin

Served with Baby Red Potatoes and Vegetable
36

**Dinner Menu Available Upon Request*



Gluten Free Items. Ask about additional items that can be prepared Gluten Free.

The SIMS STORY

Donald McIsaac erected this beautiful three storey brick building in 1862-1864 on Sims Corner, so called because the property had been in the possession of Thomas and Charlotte Alchorn Sims from 1806.

The most colourful owner and occupant of the building was Mr. P.P. Gillis, who ran the “Red Pharmacy” between 1895 and 1910.

A drug-store in the front half of the building and a reputed conviviality shop in the rear, proved very popular with local businessmen while prohibition was in effect. This location has also been a large family home, apartments and a barber shop.

In the fall of 2005 local restaurateur Kevin Murphy purchased the building and began the process of renovating to create what you are experiencing today.

The Murphy Group of Restaurants is proud to present you with Prince Edward Island’s first authentic Steakhouse, and “Atlantic Canada’s Premier Steakhouse Experience”.

Kevin and Kathy Murphy, along with operating partner, Craig MacMillan, hope that you enjoy your stay at Sims Corner and welcome you to join us in our philosophy that a relentless commitment to great steaks, big wine, and PEI hospitality come together to create the ultimate dining experience.



One of the Island’s foremost culinary talents and homegrown chefs, Kyle Panton embraces a passion and philosophy that reflects a down to earth approach to preparing dishes from the abundance of PEI’s natural ingredients.

His love of cooking was ignited at an early age watching his mother prepare family meals at his home in Belfast, PEI. He graduated from the world-renowned Culinary Institute of Canada and has apprenticed in Toronto under David Lee of Nota Bene and Victor Berry of Splendido and the County General.

He has been recognized locally and internationally for his ability to create award winning dishes using fresh locally

sourced products. In 2012, Chef Kyle was named the PEI Savor local food winner, an award that celebrates and identifies the Island’s food culture. In 2013 he was awarded the prestigious International Seafood Chowder Competition which is part of the PEI Shellfish Festival. In 2014 he captured PEI’s Most Loved Burger, part of the PEI Burger Love Campaign.

When the apron is off, Kyle enjoys spending time with his family and depending on the season, working on his organic vegetable garden, hunting or playing hockey. He enjoys being a part of the vibrant culinary culture on the Island and looks forward to help shape the future of PEI’s food industry.