

OYSTERS *on the* HALF SHELL

Fresh Oyster 3.00 each
House made cocktail sauce

Oyster Rockefeller 4.50 each
Brandy, bacon, spinach, cream topped
with Sims bread crumb

Sims Corner
STEAKHOUSE & OYSTER BAR

LUNCH

APPETIZERS

*Add caesar salad, greens salad or
frites to any appetizer for \$3*

Lobster Ravioli

Goat cheese, cream corn, asparagus
18

Peppered Calamari

Mango salsa, shoot salad, lemon dill aioli
15

Seafood Bruschetta

Shrimp, scallop, goat cheese
16

Roasted Bone Marrow & Tartar

Hand chopped PEI tenderloin
21

Island Shellfish & Finfish Chowder

Two time PEI award winning
15

Lobster Dip

Cows cheddar, naan & chips
20

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

Mussels & Frites

Flavours change daily
14

Ribs & Frites

Chef Kyle's award winning BBQ sauce
16

Fish & Fries

Pan seared haddock, tartar sauce
16

Sims Burger

House ground beef, smoked gouda,
bacon jam *clf*
18

Sims Steak Bread

Grilled naan, steak tips, cheese, candied
onions *clf*
18

Smoked Meat Sandwich

Properly cured PEI brisket, mustard,
pickle, Cows cheddar *clf*
15

Seafood Bowl

Shrimp, mussels, scallops, spiced
coconut cream, choice of rice or
pappardelle
16

Jerk Shrimp Rice

Brown rice, roasted root vegetables,
cashews
15

Lobster Roll

Fresh PEI shucked lobster on house
made hoagie bun *clf*
18

SALADS

Add chicken \$5 or shrimp skewer \$10

The Sims Steakhouse Caesar

Island Taylored Meats' double smoked
bacon
For one 13 For two 20

Wedge Salad

Herb aioli, double smoked bacon,
blue cheese
15

Greens Salad

Creamy poppy seed dressing, cashews,
goat cheese, strawberries
13

Tomato Salad

Buffalo mozzarella, fresh basil
16

ENTREE SALADS

Flank Steak Salad

Creamy poppy seed dressing, cashews,
goat cheese
18

Smoked Salmon

Greens, herb aioli, pickles & granola
15

Kale Salad

Sweet potato, spinach & pecan, garlic
aioli *Add chicken or haddock \$4*
13

MAINS

Fresh Whole Atlantic Lobster

Served with baby red potatoes
and vegetables

Market Price

6oz Tenderloin

Served with baby red potatoes
and vegetables

39

10oz Striploin

Served with baby red potatoes
and vegetables

40

14oz Ribeye

Served with baby red potatoes
and vegetables

44

Herb Crusted Halibut

Chipotle cream, served with baby reds
and vegetables

39

**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.