



SKIPPER'S



APPETIZERS

BREAD BASKET

Basket of fresh, warm homemade bread

BATTERED ONION RINGS

Deep fried until golden brown

PAN FRIED COD TONGUES

Pan fried with pork scrunchions until golden brown

STEAMED MUSSELS WITH GARLIC

Local mussels steamed to perfection. (In season)

SALT FISH CAKES

Codfish, local potatoes and onions mashed and fried. Served with a side of Skipper's own rhubarb pickles

CRAB CAKES

Made with delicious Newfoundland snow crab. (In season)

SALMON CAKES

Fresh Atlantic salmon mixed with our own special ingredients then pan fried until golden brown

FISH CAKE TRIO

A sampler of fish cakes. One salt fish, one salmon and one crab cake (in season)

SOUPS AND SALADS

PEA SOUP AND DUMPLINGS

Homemade traditional split pea soup made with salt beef, onion and fresh turnip and carrot. Served with a homemade dumpling

HOMEMADE TURKEY SOUP

Delicious homemade turkey soup made with the perfect blend of fresh veggies, rice and a dash of savoury

SEAFOOD CHOWDER

A delicious blend of local seafood and fresh cream, with a touch of herbs and spices

GARDEN SALAD

A blend of fresh veggies served on a bed of crisp lettuce, topped with your choice of dressing

CAESAR SALAD

Fresh Romaine lettuce, tossed in creamy Caesar dressing and topped with homemade croutons, bacon bits and Parmesan cheese

MANDARIN CRANBERRY SALAD

Sliced red onion, slivered almonds, dried cranberries and sweet Mandarin Oranges mixed with fresh green leaf lettuce and tossed in a homemade Sweet Orange dressing

ADD CHICKEN TO YOUR SALAD



FROM SEA TO SHORE

FISH 'N CHIPS

Local Newfoundland Cod dipped in our homemade batter and deep fried until golden brown. Served with homemade fries and fresh deli slaw

1 piece
2 piece

COD AU GRATIN

Tender flakes of local cod layered with a white creamy sauce and topped with melted cheddar cheese. Served with a slice of homemade bread

PAN FRIED COD

Two pieces of local cod, pan fried with pork scrunchions. Served with fresh deli slaw and choice of potato

MAPLE PARTRIDGEBERRY GLAZED SALMON

A boneless salmon fillet, pan fried or poached and lightly drizzled in a homemade maple glaze made with local partridgeberries. Served with fresh deli slaw and your choice of potato

COD TONGUE DINNER

Yes, codfish really do have tongues. A Newfoundland delicacy- local cod tongues, pan fried with pork scrunchions and served with fresh deli slaw and choice of potato

FISHERMAN'S PLATTER

Atlantic Cod, black tiger shrimp, scallops and cod tongues, pan fried with pork scrunchions until golden brown and served with fresh deli slaw and choice of potato

FRESH LOCAL LOBSTER AND CRAB (IN SEASON, MARKET PRICE)

STEAMED LOBSTER

Steamed local lobster right from Bonavista Bay. Served with your choice of salad (starts at 1 ¼ pound)

CRAB LEGS

We get them from right next door! One pound of Newfoundland snow crab steamed to perfection and served with your choice of salad



FROM THE GRILL

GRILLED CHICKEN BREAST

Plump and juicy, bone in chicken breast basted and grilled in our signature sauce

SLOW ROASTED RIBS

Tender pork back ribs, slowly braised in our special sauce and grilled to perfection

CHICKEN 'N RIB COMBO

Can't decide? Have a bit of both! Delicious pork back ribs and grilled chicken breast, basted in our own signature sauce

CHICKEN AND RIB DINNERS COME WITH FRESH DELI SLAW AND CHOICE OF POTATO

SKIPPER BURGER

7 oz of triple 'A' Canadian beef, charbroiled and topped with bacon, lettuce, tomato, onion, cheddar cheese, ketchup, mustard and relish

NEWFIE BULLET BURGER

7 oz of triple "A" Canadian beef charbroiled and topped with bacon, Swiss cheese and onions in a sweet 'n spicy sauce

BURGERS SERVED WITH HOMEMADE FRIES

PASTA

SPAGHETTI AND MEATBALLS

Featuring our delicious homemade meatballs on top of a bed of spaghetti in our own Marinara sauce. Served with a slice of homemade garlic bread

ADD A SIDE SALAD TO YOUR PASTA DISH

CREAMY SEAFOOD LASAGNA

Ice shrimp, sea scallops and sweet Atlantic crab meat (seasonal) combined in a white wine sauce in layered lasagna noodles, topped with melted mozzarella cheese. Served with Skipper's own garlic bread

SIDES

HOMEMADE FRIES

BAKED POTATO

MASHED POTATO

GARLIC MASHED POTATO

FRESH DELI SLAW

SAUTÉED MUSHROOMS

SAUTÉED ONIONS

FRESH STEAMED VEGGIES

GRAVY

NEWFOUNDLAND DRESSING

SKIPPER'S



FOR THE YOUNG 'ENS

(FOR SMALL APPETITES, AGES 12 AND UNDER)

SKIPPER'S COD NUGGETS

Battered cod nuggets deep fried until golden brown. Served with homemade fries

OOEY GOOEY GRILLED CHEESE

Pan fried and served with homemade fries

CRISPY CHICKEN STRIPS

Deep fried and served with homemade fries

JR. BEEF BURGER

Made with "Triple A" Canadian Beef and served with homemade fries

ALL OF THE ABOVE SERVED WITH A SMALL DRINK

BEVERAGES

SOFT DRINKS

MILK

JUICE

ICE TEA

RED ROCKIN' SHIRLEY T

COFFEE

TEA/HERBAL TEAS

HOT CHOCOLATE

BOTTLED WATER

SPARKLING WATER

**WHADDA 'YA AT?
NOT SURE WHAT TO ORDER?
ASK YOUR SERVER FOR OUR
MOST POPULAR REQUESTS**



OUR HISTORY

Welcome to The Harbour Quarters Inn and Skipper's Restaurant. "Skipper's" was chosen to honour Joseph Thomas Swyers, founder of J.T. Swyers Co. Ltd., as he was frequently referred to as "The Skipper" by his workers and friends.

The Harbour Quarters Inn, a registered heritage structure, built circa 1920, was originally owned by prominent merchant Philip Templeman. After the Great Depression and several unsuccessful years in the 1930's, the business faltered and was eventually phased out. In the late 1930's the premises was acquired by another prominent Bonavista fish merchant, Joseph Thomas Swyers.

Born the son of a fisherman, J.T. Swyers had no family fortune to back his entry into the world of commerce. What he had in abundance was entrepreneurial skill, a vision and determination. As a boy, he established a business that has stood for 126 years and counting (as of 2018).

The year was 1892, Joseph's father had died and 16 year old J.T. was left to take care of his brothers and sisters. He had a total of \$20.00 in savings which he brought to local businessman, James Ryan and asked Mr. Ryan for \$20.00 worth of goods, as well as another \$20.00 worth of credit to help start up a small business. The merchant not only agreed to Mr. Swyers' requests, but gave him an additional \$100.00 as he saw something special in this young man.

Ryan's faith in Swyers was certainly justified. From starting a small bartering store out of a fishing shed in Red Point, to acquiring a much larger building in Bayley's Cove, Swyers was headed for success. In the following years he expanded into the fishery, buying and drying salt cod, which he shipped on his own schooners to Spain, Portugal, Brazil and The West Indies. He also operated a cod liver oil factory, collected and shipped dried squid which went to China, Singapore and Taiwan, shipped partridgeberries and fresh Atlantic Salmon to Canada and The United States and owned 50% of The Charlottetown Shipbuilding Co., Charlottetown, Bonavista Bay. Swyers was also supplying shops all around the Bonavista Peninsula with his goods and by the late 1940's, his company was exporting almost 5% of all fish from Newfoundland. The light shades and table stands you see in our Restaurant are those very barrels that were used to ship squid and salted cod fish to various markets across the world.

By 1973, with continued success, it was decided to open a more modern supermarket a couple hundred yards away from the present Harbour Quarters. This building was then closed for several years and used for storage until 1996. Before the Queen's Arrival during the Cabot 500 Celebrations of '97, it was decided that this old forgotten building would be restored and turned into a small café and gift shop.

The exterior of the building was completely restored to its original condition. This operation continued until 2003 when the decision was made to turn the two vacant floors above into a twelve room Inn. In 2004, the building was completely stripped on the inside. As you are sitting here today, you could look above and see nothing but the roof rafters, two floors up.

In 2005, The Harbour Quarters Inn and Skipper's Restaurant opened its' doors after more than a year of meticulous work. Take a look around- some of the artifacts in the dining room are from old ships owned by the late J.T. Such items include a ships wheel and oar, a binnacle (nautical compass), scales for weighing cod, a 6 foot ice saw used for sawing out chunks of ice for packing fresh salmon, fish boxes (found on top bar) that were used to ship cod to World Markets, etc. The windows at the front desk are the original, as well as the desk itself (which holds an old 1910 National cash register). The tables and chairs are the work of local craftsman, Mike Paterson who incorporated the old wooden casks used in days gone by into his work. Paterson also supplied all the rooms above with furniture, including the Harbour Grace Four Poster beds.

Sadly today, exporting fish has disappeared and days of ship building are no more. However, a grocery store (Swyers' Fresh Foods) and retail store still operates at that old Bayley's Cove site- 126 years later (as of 2018). A Castle Building Centre has been added, as well as this Heritage Inn- all a part of the enterprise: "J.T. Swyers Co. Ltd." The grocery store, hardware store and the inn/restaurant are all still owned and operated by the Swyers family- J.T.'s three great grandchildren (three sisters) all work at and manage the inn and restaurant.

In 2004, 112 years after the birth of J.T Swyers Co. Ltd, Mr. Joseph Thomas Swyers was inducted into The Newfoundland and Labrador Business Hall of Fame.

This is our story. We invite you to explore our history-rich community of beautiful Bonavista and encounter many more stories that will give you a greater appreciation for our town.

The Harbour Quarters - Drop your anchor here.