

CONSTRUCTION

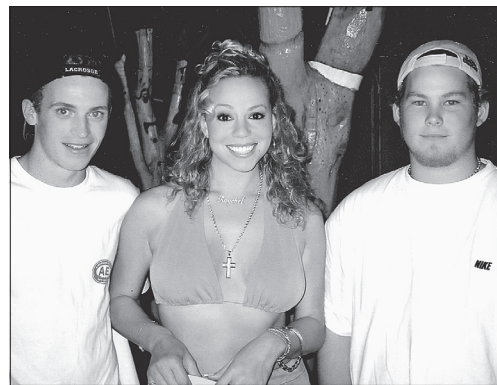
In May of 1946, Roy Harnish dug a large hole in his cow pasture overlooking Hubbards Cove. His dream was to build a sparkling new Dance Hall for the Summer 'swing set'. On August 24th - some three months later, the Shore Club opened to the sounds of the Git Cunnibgham Orchestra - featuring the Williams Sisters on vocals. The dances were an immediate hit, and to this day, every Summer Saturday night there is a Live band on stage.

The construction of the Shore Club was put in the hands of Boyd Adams and his crew of 5 men from the Mahone Bay area. They were ship builders, and were recently laid off following their work on the War effort.

With the War just over, the government was dismantling the base at Debert N.S., and that is where much of the material in the Shore Club originated. Our beautiful hardwood floor came from there as well as the glass in the windows. If you notice the overlap in the centre of each window - they were installed this way, because this was the size of the windows in Debert.

"MARIAH CAREY" NAPKINS

On the table are paper towels which we call our Mariah Carey napkins. In 2001 Mariah Carey, Mira Sorvino and Melora Walters were here to shoot the film "Wisegirls". When they cleared the set, they left behind these paper towel holders.



Mariah Carey with Luke Harnish, left and Dane Hiltz, right

THE FIRST LOBSTER SUPPER

On August 5th, 1936, Guy Harnish had been asked to cater a Lobster Supper for the National Gyro Club Convention. In his cattle barn, Guy had been using a large copper kettle as a feed trough for the cows. The copper kettle had been the cook pot aboard the US frigate "The Chesapeake". During a famous battle on June 1, 1813, the British ship "The Shannon" sailed into Boston Harbor and challenged The Chesapeake. The battle lasted only 15 minutes, with the victorious Shannon towing the Chesapeake back to Halifax, where her chattles were sold at public auction.

The large copper cook pot ended up in the possession of Guy Harnish, and in 1936 cooked it's first meal in over 120 years. The Lobster Supper was a great success, and soon other groups were looking for an authentic feed of lobsters. When the Shore Club was built in 1946, the Lobster Suppers were moved indoors, as you can not always rely on the weather.

SHORE CLUB

Shore Club

250 Shore Club Road, Hubbards, NS
Tel: 857-9555
Email: lobster@shoreclub.ca

WiFi Join us on Facebook.       

Thank you for selecting us
2013 Essence of Nova Scotia "Restaurant of the Year"

1936 ~ 80th Anniversary ~ 2016



We Now Have a
Wonderful Selection of
20 WINES
AT
\$25
PER BOTTLE
See table card for the complete list of wines.

HOUSE WINES

	glass	1/2 litre	litre
Candidato Blanco - Spain (white)	6.00	15.95	26.10
Candidato Tempranillo - Spain (red)	6.00	15.95	26.10
Sangria - Nova Scotia style, with blueberries and apple. Pitcher (60oz.)	\$26.10		

LOCAL BEER

Bud Lite	Keiths IPA	Clancy's Amber Ale	4.95
Budweiser	Schooner Lager	Keiths Lite	
Coors Light	LaBatt Blue	Olands Export	
	Molson Canadian		

PREMIUM BEER

Propeller Bitter	Stella Artois Pilsner	Corona	5.50
Garrison Irish Red	Heineken	Sleeman Honey Brown	
Hunky Dory Pale Ale			

LOBSTER JUICE

a tall refreshing wine spritzer served with N.S. Haskap Juice 6.50

BAR SHOTS

4.95

LIQUEURS

5.50-5.95

COOLERS

5.50
Bulwark's Cider, Mike's Cranberry Lemonade, Smirnoff Ice

ENTRÉES

All Entrées Include:

Unlimited Fresh Cultivated Mussels, All You Can Eat Salad Bar, Potato Salad, Choice of Dessert, Tea or Coffee



Lobster Dinner (small)	9/10 lb.	33.95
Lobster Dinner (medium)	1 1/4 lb.	38.95
Lobster Dinner (large)	2 lb. lb.	46.95
Surf'n' Turf - Add a 6 oz. BBQ sirloin to any of the above		10.00

EARLY BIRD SPECIAL
TAKE \$5.00 OFF
ANY ADULT ENTREE
between the hours of
4 & 4:30 pm only

8 oz. New York Strip Steak <i>The best available in Nova Scotia</i>	29.95
Chicken Crème Brie & Apple	28.50
Carly's Kale Cannellini Quinoa	27.50

ADULT SALAD BAR

22.50

CHILDREN'S MENU (10 & Under)

Grilled Cheese Sandwich	7.95
or	
Hot Dog	
or	
Macaroni & Cheese	

Children's Menu Includes:

Unlimited Fresh Cultivated Mussels, All You Can Eat Salad Bar, Potato Chips, Dessert



BEVERAGES



Pepsi, Diet Pepsi, 7 Up, Gingerale and Iced Tea	(12oz.) 1.95
	Pitcher (60 oz.) 6.50
Bottled Water	1.95
San Pellegrino Sparkling Water (1L)	5.00

Tax extra

Visit our website: www.ShoreClub.ca

TERRY FOX

Perhaps the greatest Canadian of all times, and definitely the greatest athlete the World has ever seen. He did not pitch strikeouts, score goals, or kick converts; instead he set out on a frigid April morning in 1980, from St. John's Newfoundland with a goal to run across Canada to raise money for Cancer Research. He was a 20 year old man who had just lost a leg to cancer, and while he lay in the cancer ward, he swore that "Somehow the hurting must stop". His goal was to raise \$1 for every Canadian citizen (24 Million in 1980).

He ran 143 Marathons in 144 days - a feat that will probably never be duplicated, and even more astounding considering that he had one artificial leg. On the 144th day he was just outside Thunder Bay, Ontario when he was forced to end his Run, as cancer had spread into his lungs. Shortly after, cancer took his life.

In September of 1981 the Terry Fox "Marathon of Hope" was started to finish off Terry's dream. Every

September in communities of all sizes, throughout Canada, and around the world, the Terry Fox Run is still a cherished event. In 2005 to mark the 25th Anniversary of the Terry Fox Run, the Canadian mint made an unprecedented move by putting Terry Fox on the Canadian \$1 coin. No other Canadian citizen has ever been on a coin.

The Shore Club is very proud to host the Terry Fox Run each September, and we were able to get a batch of uncirculated Terry Fox coins. We have packaged these in plastic pouches attached to a commemorative card. As a fund raiser for Terry Fox we will give you one of these coins for each donation of \$20 or more. You will also receive a charitable receipt from the Terry Fox Foundation. Ask your waitress or go to the bar to make your donation, and remember... Cancer does not discriminate - the time to give is now.

MERCHANDISE

Every year we design a new collector Shore Club t-shirt, which lists our schedule of events on the back.

Our "trucker hats" can now be found around the World, and if you see someone wearing one, you are obliged to share your Shore Club experience with them.

My sister Susan, just published her new book "Dancehall Daughter" which is an easy read on the history and growing up in the Shore Club in the early 50's.

Please check out our display case, and all merchandise is available at the bar.

SEA GULLS

If you look above the fish nets, you will see our flock of Sea Gulls. In 1995 "The Brier" - Canada's Men's Curling Championship, - was held at the Metro Centre in Halifax. The local hosting committee did a wonderful job of decorating the Metro Centre, part of which were hundreds of these Sea Gulls. The flock above you represents how many Sea Gulls you can get for a bottle of Rum.



Gilbert and his Gull's: L-R Nora MacLean, Mary Schwartz, Gilbert MacLean, Terry Fudge, Gertie Pickrem.

LOBSTER GILBERT

When the Shore Club opened in 1946, Gilbert MacLean was the lobster cook - a position he held for 40 years. Gilbert loved to entertain, and it was not uncommon to have large groups of people out around the lobster pot listening to his stories and jokes. He is credited for introducing the art of hypnotising lobsters - a trick he loved to perform. Gilbert was also a master of his trade, and was responsible for cooking 5500 lobsters for the Can. Bar Ass'n., as well as cooking for the Royal Visit in 1983.

ROYAL VISIT

In 1983, Prince Charles and Lady Dianna were on their Royal Tour of Canada and the Shore Club had the honour to be chosen to serve them lobsters. Health inspectors from all over Nova Scotia watched our every move as we prepared and served lobsters to over 400 invited guests - it was the first time our staff wore vinyl gloves and hair nets.

Before being served, Lady Dianna's lobster was fully taken apart and the meat removed. Then the meat was returned to the shell and the lobster re-assembled to appear untouched. When Lady Dianna ate her lobster, the meat came out without effort and she appeared to be an 'Old Pro' at shelling and eating lobsters. None of the guests knew the difference and it was a great success. See the picture by the front entrance.