

# Dinner

**Atlantic Lobster & Crab**  
Drop by the tank or ask your server for what's fresh today.

Warm Roasted Chicken Mushroom Salad .....	11
Arugula, mushrooms, grape tomatoes, asparagus and toasted almonds with a roasted red-pepper sambuca purée	
Caesar Salad .....	10
Romaine, herb croutons, bacon bits, parmesan cheese	
Tossed Salad .....	8
Field greens, grape tomatoes, cucumbers, marinated beets with goat cheese and a yogurt poppyseed dressing	
Artichoke and Crab Dip .....	13
With spinach, fresh herbs and ciabatta crisps	
Seafood Chowder .....	13
Shrimp, scallops, haddock, salmon and mussels	
French Onion Soup .....	10
Caramelized onions, rich broth and herb croutons topped with cheese	

Shrimp Cocktail ..... \$7 per shrimp  
U8 jumbo shrimp with vodka infused cocktail sauce

Bacon Wrapped Scallops .....	14
Pan seared and cajun dusted	
Mussels .....	11
Steamed, with your choice of white wine broth or nantua sauce	
Crab Cake .....	15
Oven roasted tomato & red onion marmalade with smoked chipotle aioli	
Seared Digby Diver Scallops .....	27
Toasted almond, kaffir coconut cream sauce	
Planked Salmon .....	24
Maple-soya glazed with a chardonnay-cream sauce	
Seafood Thermidor .....	24
Shrimp, scallops, haddock, salmon, mussels and mushrooms in vin blanc, on penne pasta topped with shaved pecorino and broiled	
Pan Seared Chicken Manicotti .....	20
Szechuan-rubbed chicken on three-cheese manicotti with a double smoked bacon cream sauce	
Fillet of Haddock .....	20
Kalamata olive crust, lemon grass galangal cream sauce	
Seafood Linguine .....	23
Charred tomato sauce & parmesan	
Seafood Bouillabaisse .....	21
Shrimp, scallops, haddock, salmon and mussels with a saffron & fennel broth	
Lobster Fettuccine .....	27
Fresh lobster meat, shiitake & asparagus in a tarragon pecorino sauce	
Steak .....	34
USDA Prime 10oz Striploin, port braised mushrooms, caramelized onions with veal jus	
Short Rib .....	21
Slow braised short rib, curry onion rings with char sui & star anise sauce	

Add 4oz local Lobster Tail for \$18 per tail OR U8 jumbo grilled shrimp for \$7 each.

## Wines by the glass

Prosecco Extra Dry, Fratelli Gancia - Italy .....	7
Pinot Grigio, Sartori Villa Mura - Italy .....	7
Riesling, "Dr. L" - Germany .....	8
Sauvignon Blanc, Oyster Bay - New Zealand .....	10
L'Acadie Blanc, Grand Pre - NS .....	8
Orvieto Classico, Ruffino - Italy .....	8
Gewurztraminer, Chateau Ste Michelle - USA .....	9
Chardonnay, Oyster Bay - New Zealand .....	10
Valpolicella, Sartori Villa Mura - Italy .....	7
Pinot Noir, Sileni - New Zealand .....	10
Chianti, Ruffino - Italy .....	8
Merlot, Carmen - Chile .....	7
Malbec, Trapiche Broquel - Argentina .....	8
Cabernet Sauvignon, Casillero Del Diablo - Chile .....	8
Shiraz, Peter Lehmann Barossa - Australia .....	11