

NEW YEAR'S EVE ~ 2020

RAW BAR AVAILABLE ALL EVENING IN ADDITION TO MENU



STARTERS

(please choose one)

RICOTTA FIG SALAD

burnt honey vinaigrette, candied pistachios, lemon ricotta, cucumber

TUNA TARTARE

wasabi pearls, wonton crisps, sweet soy

CRISPY DUCK CONFIT

black current jus, maritime gourmet mushroom

ENTRÉES

(please choose one)

AAA ATLANTIC STRIPLOIN

30 day dry aged 8oz AAA striploin

ADD ON LOBSTER TAIL \$27

CHICKEN SUPREME

tomato veloute, mashed potatoes

BAKED ARCTIC CHAR

lemon fennel butter, lentils

TOMATO BASIL RISOTTO

confit tomatoes, crispy basil

DESSERT

(please choose one)

CHOCOLATE TORTE

chocolate cigar, whipped cream

APPLE CUSTARD TART

apple chips, vanilla tart

\$65

ALLOW OUR SOMMELIER TO SUGGEST WINE PAIRINGS

Please contact Aaron @ 902-429-5120 or reserve online on our website - shuckseafood.ca