

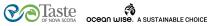
DINNER

mp

RAW BAR	
CLASSIC SHRIMP COCKTAIL - chilled poached shrimp, vodka infused cocktail sauce	14
OYSTERS ON THE HALF SHELL - served on crushed ice with our house accompaniments, check out the full selection on the oyster menu	mp
CRAB - chilled and served with poblano-avocado aioli; Jonah, Snow & King based on the season. Check with your server for details.	mp
WAREHOUSE SEAFOOD TOWER - A full cracked Atlantic lobster, local oysters, shrimp cocktail, chilled crab, smoked fish spread, marinated chilled mussels, solomon gundy, house made chutneys and a vodka infused cocktail sauce, all served on crushed ice. A true taste of the Maritimes!	75
APPETIZER	
CRAB CAKE - PEI rock crab, pineapple-banana pepper relish, curry aioli	15
PIGGY-BACK OYSTERS - baked with andouille sausage, tomato, shaved pecorino	13
BACON WRAPPED SCALLOPS - sizzling, bacon wrapped Digby scallops, chipotle mango spice	17
CRAB FRITTERS - apple jam, green onion aioli	12
MUSSELS - sourced locally, steamed with white wine & herbs	13
COMEAU's SOLOMON GUNDY - pickled herring, red onion, sour cream, crackers	10
CHICKEN SKEWERS - house marinated, avocado-poblano dipping sauce	13
CALAMARI - falafel dusted & flash fried with tomatoes, olives & garlic	13
BAKED SCALLOPS "CASIMIRO" - fresh scallops baked with garlic, parmesan and panko	16
ARTICHOKE & CRAB DIP - creamy spinach & artichoke dip, with house made kettle chips	13
COCONUT SHRIMP - butterflied tiger shrimp, mango & raspberry melba	13
SPINACH SALAD - crumbled goat cheese, red onion, honey-sherry vinaigrette	12
SMOKED FISH SPREAD - pickled onions, kalamata olives, garlic butter crostini	10
CAESAR SALAD - romaine, herb roasted croutons, bacon bits, grated parmesan	11
SEAFOOD CHOWDER - shrimp, scallops, haddock, salmon & mussels prepared fresh with every order	15
ENTRÉE	
BAKED HADDOCK - caught just off Georges Bank, NS, citrus butter, gherkin remoulade, crispy capers	23
GRILLED BBQ SALMON - house bbq sauce, pesto, char broiled	29
CHICKEN PAPPARDELLE CARBONARA - chicken, mushrooms, double smoked bacon tossed with cream finished with parm	19
LOBSTER MAC 'N' CHEESE - local lobster tossed with aged cheddar, orecchiette pasta, finished with parmesan	25
SEAFOOD THERMIDOR - shrimp, scallops, haddock, salmon, mussels in vin blanc, on penne pasta and broiled parmesan	27
WILD MUSHROOM ARANCINI - fried risotto balls stuffed with bocconcini & wild mushrooms, charred tomato sauce	19
FISH & CHIPS - beer battered local haddock, bad a** piece of fish (you won't need a second one)	17
PAN SEARED DIGBY SCALLOPS - pernod flambeed, citrus butter	34
STRIPLOIN - reserve Angus striploin with a roasted garlic & rosemary jus	39
SURF 'N' TURF - 10 oz. reserve Angus striploin with a roasted garlic and rosemary jus & topped with pan seared jumbo shrimp	46



salad, coleslaw and melted butter



ATLANTIC LOBSTER - fresh from our tanks and steamed to order, with potato