

**RAW BAR**

<b>CLASSIC SHRIMP COCKTAIL</b> - chilled poached shrimp, vodka infused cocktail sauce	14
<b>OYSTERS ON THE HALF SHELL</b> - served on crushed ice with our house accompaniments, check out the full selection on the oyster menu	mp
<b>CRAB</b> - chilled and served with poblano-avocado aioli; Jonah, Snow & King based on the season. Check with your server for details.	mp
<b>WAREHOUSE SEAFOOD TOWER</b> - 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**

<b>CRAB CAKE</b> - PEI rock crab, pineapple-banana pepper relish, curry aioli	15
<b>PIGGY-BACK OYSTERS</b> - baked with andouille sausage, tomato, shaved pecorino	13
<b>BACON WRAPPED SCALLOPS</b> - sizzling, bacon wrapped Digby scallops, chipotle mango spice	17
<b>CRAB FRITTERS</b> - apple jam, green onion aioli	12
<b>MUSSELS</b> - sourced locally, steamed with white wine & herbs	13
<b>COMEAU'S SOLOMON GUNDY</b> - pickled herring, red onion, sour cream, crackers	10
<b>CHICKEN SKEWERS</b> - house marinated, avocado-poblano dipping sauce	13
<b>CALAMARI</b> - falafel dusted & flash fried with tomatoes, olives & garlic	13
<b>BAKED SCALLOPS "CASIMIRO"</b> - fresh scallops baked with garlic, parmesan and panko	16
<b>ARTICHOKE &amp; CRAB DIP</b> - creamy spinach & artichoke dip, with house made kettle chips	13
<b>COCONUT SHRIMP</b> - butterflied tiger shrimp, mango & raspberry melba	13
<b>SPINACH SALAD</b> - crumbled goat cheese, red onion, honey-sherry vinaigrette	12
<b>SMOKED FISH SPREAD</b> - pickled onions, kalamata olives, garlic butter crostini	10
<b>CAESAR SALAD</b> - romaine, herb roasted croutons, bacon bits, grated parmesan	11
<b>SEAFOOD CHOWDER</b> - shrimp, scallops, haddock, salmon & mussels prepared fresh with every order	15

**ENTRÉE**

<b>BAKED HADDOCK</b> - caught just off Georges Bank, NS, citrus butter, gherkin remoulade, crispy capers	23
<b>GRILLED BBQ SALMON</b> - house bbq sauce, pesto, char broiled	29
<b>CHICKEN PAPPARDELLE CARBONARA</b> - chicken, mushrooms, double smoked bacon tossed with cream finished with parm	19
<b>LOBSTER MAC 'N' CHEESE</b> - local lobster tossed with aged cheddar, orecchiette pasta, finished with parmesan	25
<b>SEAFOOD THERMIDOR</b> - shrimp, scallops, haddock, salmon, mussels in vin blanc, on penne pasta and broiled parmesan	27
<b>WILD MUSHROOM ARANCINI</b> - fried risotto balls stuffed with bocconcini & wild mushrooms, charred tomato sauce	19
<b>FISH &amp; CHIPS</b> - beer battered local haddock, bad a** piece of fish (you won't need a second one)	17
<b>PAN SEARED DIGBY SCALLOPS</b> - pernod flambeed, citrus butter	34
<b>STRIPLOIN</b> - reserve Angus striploin with a roasted garlic & rosemary jus	39
<b>SURF 'N' TURF</b> - 10 oz. reserve Angus striploin with a roasted garlic and rosemary jus & topped with pan seared jumbo shrimp	46
<b>ATLANTIC LOBSTER</b> - fresh from our tanks and steamed to order, with potato salad, coleslaw and melted butter	mp