

RAW BAR

CLASSIC SHRIMP COCKTAIL - chilled poached shrimp, vodka infused cocktail sauce	14	TUNA CARPACCIO - sea salt and pepper crusted, grain mustard & preserved lemon aioli	15
SCALLOP CEVICHE - citrus marinated, cucumber, mango & fresh cilantro	15	OYSTERS ON THE HALF SHELL - served on crushed ice with our house accompaniments, check out the full selection on the oyster menu	mp
JONAH CRAB CLAWS - chilled served with roasted garlic aioli	mp		

WAREHOUSE SEAFOOD TOWER

A full cracked Atlantic lobster, local oysters, shrimp cocktail, Jonah crab claws, 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

HICKORY SMOKED SALMON - in house smoked, fried capers, roasted garlic aioli, red onions	13
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
DUCK PARATHA - duck confit & shiitake mushroom wrapped pastry, santa rosa plum sauce	15
COMEAU'S SOLOMON GUNDY - pickled herring, red onion, sour cream, crackers	10
CALAMARI - falafel dusted & flash fried with tomatoes, olives & garlic	13
CHICKEN SKEWERS - house marinated, avocado-poblano dipping sauce	12
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
SEAFOOD CHOWDER - shrimp, scallops, haddock, salmon & mussels prepared fresh with every order	15
COCONUT SHRIMP - butterflied tiger shrimp, mango & raspberry melba	13
SMOKED FISH SPREAD - pickled onions, kalamata olives, garlic butter crostini	10

SALADS

SUMMER SALAD - green beans, mixed greens, strawberries, pumpkin seeds, apricot vidalia onion vinaigrette	13
CAESAR SALAD - romaine, herb roasted croutons, bacon bits, grated parmesan	11
QUINOA SALAD - feta, red pepper, lemon, roasted vegetables, cucumber, tahini-yoghurt dressing	13
SPINACH SALAD - crumbled goat cheese, red onion, honey-sherry vinaigrette	12
AHI TUNA POKÉ BOWL - soya vinaigrette, avocado, sprouts, jasmine rice	19

ENTRÉE

ATLANTIC HALIBUT - herb crusted, sea asparagus, chimichurri	32
CRISPY FRIED CHICKEN - marinated, fried golden brown, herbed batter, house made bourbon BBQ sauce, hand cut fries	19
BAKED HADDOCK - caught just off Georges Bank, NS, citrus butter, gherkin remoulade, crispy capers	23
GRILLED BBQ SALMON - house bbq sauce, pesto, char broiled, garlic parsley sauce	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 CREPES - with pan roasted king mushroom, mussels & shrimp	29
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, lemon-caper 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
ATLANTIC LOBSTER - fresh from our tanks and steamed to order, with potato salad, coleslaw and melted butter	mp