

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
JONAH CRAB CLAWS - chilled served with roasted garlic aioli	mp
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
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
SEAFOOD CHOWDER - shrimp, scallops, haddock, salmon & mussels prepared fresh with every order	15
CHICKEN SKEWERS - house marinated, avocado-poblano dipping sauce	12
CRAB CAKE - PEI rock crab, pineapple-banana pepper relish, curry aioli	15
PIGGY-BACK OYSTERS - baked with andouille sausage, tomato, shaved pecorino	13
ARTICHOKE & CRAB DIP - creamy spinach & artichoke dip, with house made kettle chips	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 & shitake 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
BAKED SCALLOPS "CASIMIRO" - fresh scallops baked with garlic, parmesan and panko	16
COCONUT SHRIMP - butterflied tiger shrimp, mango & raspberry melba	13
SMOKED FISH SPREAD - pickled onions, kalamata olives, garlic butter crostini	10

SALADS

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

- ADD SHRIMP \$6 OR CHICKEN \$4

SANDWICHES

CLASSIC CHEESEBURGER - house made burger, with aged cheddar, lettuce & tomato	15
LOBSTER ROLL - grilled bun, loaded with lobster and served with house kettle chips	19
CIABATTA CHICKEN CLUB - swiss cheese, chipotle mayo, lettuce, tomato & bacon	15
SMOKED SALMON REUBEN - sauerkraut, tarragon-grain mustard, toasted rye	16
QUESADILLAS - grilled chicken, scallions, bell peppers, tomatoes, salsa, aged cheddar sandwiched between a crisp tortilla	14

MAINS

CLAMS & CHIPS - fresh whole clams from Digby Neck, breaded and fried to order	17
SEAFOOD THERMIDOR - shrimp, scallops, haddock, salmon, mussels in vin blanc, on penne pasta and broiled parmesan	18
SEAFOOD FLATBREAD - shrimp & scallop, dill mascarpone, gruyere	17
LOBSTER MAC 'N' CHEESE - local lobster tossed with aged cheddar, orecchiette pasta, finished with parmesan	25
CRISPY FRIED CHICKEN - marinated, fried golden brown, herbed batter, house made bourbon BBQ sauce, hand cut fries	19
CHICKEN PAPPARDELLE CARBONARA - chicken, mushrooms, double smoked bacon tossed with cream finished with parm	19
MARGHERITA FLATBREAD - roasted garlic, beefsteak tomato, mozzarella, basil	14
FISH TACOS - lightly fried haddock, caught off Georges Bank, NS, lettuce, pineapple pico de gallo, and tzatziki	15
FISH & CHIPS - beer battered local haddock, bad a** piece of fish (you won't need a second one)	17
ATLANTIC LOBSTER - fresh from our tanks and steamed to order, with potato salad, coleslaw and melted butter	mp