

CHILLED...

OYSTERS ON THE HALF SHELL - served on crushed ice with our house made accompaniments.
Check out the full selection on the oyster menu!

- CLASSIC SHRIMP COCKTAIL** - jumbo shrimp, house made cocktail sauce, lemon 16
- SCALLOP CEVICHE** - green onion, pineapple salsa, cilantro, pickled jalapeno 15
- SEAFOOD BOARD** - local sea-cuterie with house made preserves, scallop mortadella, salmon jerky, octopus torchon, pickled shrimp, smoked mackerel pâté 24
- TUNA CARPACCIO** - sea salt & pepper crusted, grain mustard & preserved lemon aioli 16
- CRAB** - served chilled with green onion 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, marinated chilled mussels, solomon gundy, house made chutneys & cocktail sauce. Served on crushed ice. A true taste of the Maritimes! 79

APPETIZER

- MOLASSES BROWN BREAD** - old family recipe, served with Wentworth Valley maple whipped butter 3
- CRAB CAKE** - PEI rock crab, pineapple-banana pepper relish, curry aioli 16
- SMOKED MACKEREL PÂTÉ** - pickled onions, kalamata olives, garlic butter crostini 12
- OYSTERS ROCKEFELLER** - classically prepared baked oysters, parm, spinach, panko, pernod & parsley 13
- BACON WRAPPED SCALLOPS** - sizzling, bacon wrapped Digby scallops, cajun dusted 17
- MUSSELS** - sourced locally, steamed with ale & herbs 13
- COMEAU'S SOLOMON GUNDY** - pickled herring, red onion, sour cream, crackers 10
- CALAMARI** - falafel dusted & flash fried with charred tomato sauce, olives & garlic 13
- ARTICHOKE & CRAB DIP** - creamy spinach & artichoke dip mixed with crab, house made kettle chips 14
- SEAFOOD CHOWDER** - hearty & creamy with shrimp, scallops, haddock & salmon 16

SALADS

- AHI TUNA POKÉ BOWL** - jasmine rice, avocado, tomatoes, mixed greens, soya vinaigrette 18
- SPINACH SALAD** - spinach, crumbled goat cheese, red onion, tomatoes, honey-sherry vinaigrette 13
- CAPRESE SALAD** - Ran-Cher Acres mozzarella, tomato, shaved pickled fennel, basil vinaigrette 14
- CAESAR SALAD** - romaine, herb roasted croutons, bacon bits, grated parmesan 13
- QUINOA SALAD** - feta, quinoa, red pepper, roasted vegetables, cucumber, tahini-yoghurt 13
- SUMMER SALAD** - mixed greens, green beans, strawberries, pumpkin seeds, apricot vidalia onion vinaigrette 13

ENTRÉE

- BAKED HADDOCK** - lemon butter, gherkin remoulade, crispy capers 23
- LOBSTER ROLL** - grilled bun, loaded with lobster, served with house made kettle chips 23
- ATLANTIC SALMON** - sustainable blue, pan seared, honey glazed, shaved almonds 29
- BEEF SHORT RIBS** - dry rubbed, 24hr slow cooked, red chimichurri 26
- LOBSTER MAC'N'CHEESE** - lobster & macaroni tossed with aged cheddar, finished with parmesan 27
- CHICKEN SUPREME** - topped with Ran-Cher acres goat cheese, rosemary pan drippings 24
- 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
- DIGBY SCALLOPS** - pan seared, citrus butter, garlic mashed 34
- AAA BEEF TENDERLOIN** - garlic rubbed, char-grilled, creamy mushroom sauce 39
- SURF'N'TURF** - AAA tenderloin, grain mustard sauce, sautéed jumbo shrimp 55

ATLANTIC LOBSTER - fresh from our tanks & steamed to order. Served with potato salad, coleslaw and melted butter mp