

**CHILLED...**

-  **OYSTERS ON THE HALF SHELL** - served on crushed ice with our house made accompaniments. Check out the full selection on the oyster menu! 16
- 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 MACKERAL PÂTÉ** - pickled onions, kalamata olives, garlic butter crostini 12
-  **OYSTERS ROCKEFELLER** - classically prepared baked oysters, spinach, bread crumbs, 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

**MAINS**

-  **CLAMS & CHIPS** - fresh whole clams from Digby Neck, breaded & fried to order 17
- LOBSTER ROLL** - grilled bun, loaded with lobster, served with house made kettle chips 23
- FISH & CHIPS** - beer battered local haddock, bad a\*\* piece of fish (you won't need a second one) 17
- CLASSIC CHEESEBURGER** - ½ lb all beef burger, cheddar, lettuce, tomato 16
- FISH CAKES** - scunchions, green tomato chow, served with side greens 14
- LOBSTER MAC'N'CHEESE** - lobster & macaroni tossed with aged cheddar, finished with parmesan 27
- CIABATTA CHICKEN CLUB** - swiss cheese, chipotle mayo, lettuce, tomato, bacon, side of kettle chips 15
- CRISPY HADDOCK SANDWICH** - on a kaiser, lemon aioli, lettuce, tomato 15
- FISH TACOS** - lightly fried haddock, lettuce, pineapple pico de gallo, tzatziki, served with kettle chips 15
- WILD MUSHROOM ARANCINI** - fried risotto balls stuffed with bocconcini & wild mushrooms, charred tomato sauce 19

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