

Dinner - Waterfront Warehouse 2022

Grab a Cold One

- oysters on the half shell** - proudly serving east coast oysters. fresh shucked and served on crushed ice with our house made accompaniments. Chef's Daily Selection - \$39/dz mp
- jonah crab claws** - 1lb chilled, served with roasted garlic aioli mp
- classic shrimp cocktail** - ½lb jumbo shrimp, house made cocktail sauce, lemon 18
- house cured gravlax** - thin sliced salmon, pickled fennel, apple & radish slaw, citrus emulsion 16

Salads

- chicken "chopped" salad** - lettuce, tomato, corn, black beans, smoked gouda, crushed corn chips & creamy chipotle 16
- caesar salad** - romaine, herb roasted croutons, bacon bits, grated parmesan 15
- quinoa salad** - mix of feta, quinoa, red onion, cucumber, red pepper with roasted cauliflower, chick pea & sweet potato, topped with tahini-yoghurt 15
- smoked salmon "club" salad** - in house hot smoked salmon, mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette & topped with a citrus ranch aioli 19

Bowls & Baskets

- fish & chips** - beer battered local haddock, bad a** piece of fish (you won't need a second one) 19
- ahi tuna poké** - jasmine rice, avocado, tomatoes, mixed greens, soya vinaigrette 19
- seafood chowder** - hearty & creamy with shrimp, scallops, haddock & salmon 17
- halloumi bowl** - seared halloumi, mushrooms, greens, over rice, lime-chili-garlic vinaigrette 15

Shareables

Warehouse Seafood Tower - A full split and cracked Atlantic lobster, local oysters, shrimp cocktail, crab claws, all served on crushed ice. 125

- molasses brown bread** - old family recipe, served with Wentworth Valley maple whipped butter 4
- crab fritters** - green onion aioli, apple compote 17
- calamari** - flash fried, chili oil, sriracha mayo 14
- bacon wrapped scallops** - sizzling, bacon wrapped Digby scallops, cajun dusted 18
- cod cheeks** - maritime favourite, breaded & fried, with dill pickle tartar sauce 17
- lobster ravioli** - with a garlic cream sauce, crispy bacon 32
- chicken skewers** - house marinated, avocado-poblano dipping sauce 14
- wild mushroom arancini** - fried risotto balls stuffed with bocconcini, on romesco sauce, balsamic reduction 17

Fresh Catch

- pan fried haddock**
fresh local haddock with a parsley & bell pepper chermoula 24
- seared sea scallops**
Digby scallops, wild mushroom risotto, herbed butter 33
- atlantic salmon**
pan seared, honey glazed, shaved almonds 33

atlantic lobster

lobster fresh from our tanks & steamed to order, served with potato salad, coleslaw and melted butter mp

Uptown

Favourites

- lobster roll**
grilled bun, loaded with lobster, kettle chips 33
- striploin**
10oz AAA striploin, sautéed mushrooms, roasted garlic & rosemary jus 39
- crispy fried chicken**
burnt onion bbq sauce, corn bread, fries, slaw 23
- beef short ribs**
dry rubbed, 24hr slow cooked, chimichurri 34

portobello mushroom pavé
layers of portobello & butternut squash, red pepper olive mix, roasted beet purée, spiced olives 21

