

## Grab a Cold One

<i>BTG</i>	<i>Barely Touched</i>	
<i>NV</i>	<b>oysters on the half shell</b>	<i>mp</i>
<i>Sparkling</i>	proudly serving east coast oysters. fresh shucked and served on crushed ice with our house made accompaniments. Chef's Daily Selection - \$39/doz	
<i>Tidal Bay</i>	<b>littleneck clams</b>	2.50ea - 14/½doz
	fresh shucked on the half shell, named after Little Neck Bay on Long Island, mild, briny ocean flavour, very tender meat, about 1½ inches wide, served with cocktail sauce	
<i>Tidal Bay</i>	<b>cherrystone clams</b>	2.75ea - 15/½doz
	fresh shucked on the half shell, named after the picture-perfect Cherrystone Creek in Virginia, tender meat, a mildly sweet flavour & briny finish, larger than littleneck, about 2½ inches wide, served with cocktail sauce	
<i>Dry Riesling</i>	<b>raw shucked scallop</b>	3.50ea - 18/½doz
	these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini	
<i>Rosé</i>	<b>ahi tuna</b>	18
	rare, pepper crusted, niçoise style.	
<i>Sauv Blanc</i>	<b>classic shrimp cocktail</b>	18
	½lb jumbo shrimp, house made cocktail sauce, lemon	
<i>Albariño</i>	<b>scallop ceviche</b>	16
	citrus marinated, cucumber, pineapple & fresh cilantro	
<i>Chard</i>	<b>chilled ½ atlantic lobster</b>	<i>mp</i>
	steamed, then chilled, perfect add on	

### Towers...

#### Trident

4 oysters, 4 clams, 2 scallops, ½lb shrimp, ½ chilled lobster  
75

#### Colossal

8 oysters, 6 clams, 4 scallops, 1lb shrimp, 1 chilled lobster  
145

#### Neptune

12 oysters, 8 clams, 6 scallops, 1½lb shrimp, 2 chilled lobster  
250

## Shareables

	<b>molasses brown bread</b>	4
	old family recipe, served with Wentworth Valley maple whipped butter	
	<b>herbed focaccia</b>	9
	baked in house, bacon, caramelized onions, fig compote	
	<b>crab fritters</b>	17
	green onion aioli, apple compote	
	<b>calamari</b>	15
	flash fried, chili oil, sriracha mayo	
	<b>bacon wrapped scallops</b>	19
	sizzling, bacon wrapped Digby scallops, cajun dusted	
	<b>lobster ravioli</b>	32
	with a garlic cream sauce, crispy bacon	
	<b>chicken skewers</b>	14
	house marinated, avocado-poblano dipping sauce	
	<b>popcorn scallops</b>	17
	bay scallops, garlic buttered, sea salt, dill aioli	
	<b>clams casino</b>	16
	baked clams on the half shell with bacon, shallots, panko & parm	
	<b>artichoke &amp; crab dip</b>	15
	creamy spinach & artichoke dip mixed with crab, house made kettle chips	
	<b>kimchi fried rice arancini</b>	18
	with Gruyère, green onion aioli	

## Salads

	<b>chicken "chopped" salad</b>	16
	lettuce, tomato, corn, black beans, smoked gouda, crushed corn chips & creamy chipotle	
	<b>caesar salad</b>	15
	romaine, herb roasted croutons, bacon bits, grated parmesan	
	<b>smoked salmon "club" salad</b>	19
	in house hot smoked salmon, mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette & topped with a citrus ranch aioli	

## Bowls & Baskets

	<b>loaded lobster poutine</b>	24
	crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce	
	<b>fish &amp; chips</b>	19
	beer battered local haddock, bad a** piece of fish (you won't need a second one)	
	<b>seafood chowder</b>	18
	hearty & creamy with shrimp, scallops, haddock & salmon	
	<b>halloumi bowl</b>	16
	fried halloumi, mushrooms, greens, over rice, lime-chili-garlic vinaigrette	

## Fresh Catch

	<b>planked salmon</b>	34
	An east coast tradition- maple glazed atlantic salmon, oven roasted on a cedar plank	
	<b>baked haddock</b>	26
	fresh local haddock with a parsley & bell pepper chermoula	
	<b>seared sea scallops</b>	34
	Digby scallops, lemon-thyme butter	

	<b>atlantic lobster</b>	<i>mp</i>
	lobster fresh from our tanks & steamed to order, served with potato salad, coleslaw and melted butter	

## Uptown Favourites

	<b>rustic seafood stew</b>	32
	tomato-fennel fish stew with haddock, tiger shrimp, scallops. Garlic ciabatta points.	
	<b>lobster roll</b>	33
	grilled bun, loaded with lobster, kettle chips	
	<b>crispy fried chicken</b>	25
	burnt onion BBQ sauce, corn bread, fries, slaw	
	<b>beef short ribs</b>	36
	dry rubbed, 24hr slow cooked, chimichurri	
	<b>roasted veg pavé</b>	21
	layers of sweet potato, potato, portobello & button mushroom, red onion, red & yellow peppers, zucchini on curried cauliflower-apple purée, arugula pesto	

"After a good dinner one can forgive anybody, even one's own relatives." – Oscar Wilde