

Grab a Cold One

BTG

Barely Touched

NV *oysters on the half shell* mp

Sparkling proudly serving east coast oysters. fresh shucked and served on crushed ice with our house made accompaniments. Chef's Daily Selection - \$39/doz

Rosé *ahi tuna* 18

rare, pepper crusted, niçoise style.

Sauv Blanc *classic shrimp cocktail* 18

½lb jumbo shrimp, house made cocktail sauce, lemon

Albariño *scallop ceviche* 16

citrus marinated, cucumber, pineapple & fresh cilantro

Chard *chilled ½ atlantic lobster* mp

steamed, then chilled, perfect add on

Shareables

molasses brown bread 4

old family recipe, served with Wentworth Valley maple whipped butter

herbed focaccia 9

baked in house, bacon, caramelized onions, fig compote

crab fritters 17

green onion aioli, apple compote

calamari 15

flash fried, chili oil, sriracha mayo

bacon wrapped scallops 19

sizzling, bacon wrapped Digby scallops, cajun dusted

lobster ravioli 32

with a garlic cream sauce, crispy bacon

chicken skewers 14

house marinated, avocado-poblano dipping sauce

popcorn scallops 17

bay scallops, garlic buttered, sea salt, dill aioli

artichoke & crab dip 15

creamy spinach & artichoke dip mixed with crab, house made kettle chips

kimchi fried rice arancini 18

with Gruyère, green onion aioli

Salads

chicken "chopped" salad 16

lettuce, tomato, corn, black beans, smoked gouda, crushed corn chips & creamy chipotle

caesar salad 15

romaine, herb roasted croutons, bacon bits, grated parmesan

smoked salmon "club" salad 19

in house hot smoked salmon, mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette & topped with a citrus ranch aioli

Bowls & Baskets

loaded lobster poutine 24

crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce

fish & chips 19

beer battered local haddock, bad a** piece of fish (you won't need a second one)

seafood chowder 18

hearty & creamy with shrimp, scallops, haddock & salmon

halloumi bowl 16

seared halloumi, mushrooms, greens, over rice, lime-chili-garlic vinaigrette

Fresh Catch

planked salmon 34

An east coast tradition- maple glazed atlantic salmon, oven roasted on a cedar plank and served with garlic mashed potatoes

baked haddock 26

fresh local haddock with a parsley & bell pepper chermoula

seared sea scallops 34

Digby scallops, lemon-thyme butter

atlantic lobster mp

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

Uptown Favourites

rustic seafood stew 32

tomato-fennel fish stew with haddock, tiger shrimp, scallops. Garlic ciabatta points.

lobster roll 33

grilled bun, loaded with lobster, kettle chips

crispy fried chicken 25

burnt onion BBQ sauce, corn bread, fries, slaw

beef short ribs 36

dry rubbed, 24hr slow cooked, chimichurri

roasted veg pavé 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