

### Grab a Cold One

**oysters on the half shell** *mp*

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

**littleneck clams** 2.50ea - 14/½doz

*(Malagash, NS)*

fresh shucked on the half shell, mild, briny ocean flavour, very tender meat, about 1½ inches wide

**cherrystone clams** 2.75ea - 15/½doz

*(Malagash, NS)*

fresh shucked on the half shell, a mildly sweet flavour & briny finish, larger than littleneck, about 2½ inches wide

**raw shucked** 3.50ea - 18/½doz

**scallop**

these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini

**classic shrimp cocktail** 19

½lb shrimp, house made cocktail sauce, lemon

**chilled ½ atlantic lobster** *mp*

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

### Salads

**caesar salad** 15

romaine, herb roasted croutons, bacon bits, grated parmesan

**salmon "club" salad** 21

maple baked salmon, mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette & topped with a citrus ranch aioli

**summer salad** 14

mixed greens, green beans, strawberries, pumpkin seeds, apricot vinaigrette

**steak salad** 21

thinly sliced marinated steak, quinoa, radicchio, balsamic roasted red onions, carrot ribbons, herbed vinaigrette

### Shareables

**molasses brown bread** 4

old family recipe, served with Wentworth Valley maple whipped butter

**scallop ceviche** 16

citrus marinated, cucumber, pineapple & fresh cilantro

**cod cheeks** 18

maritime favourite, breaded & fried, green onion- caper tartar sauce

**bacon wrapped scallops** 19

sizzling, bacon wrapped Digby scallops, cajun dusted

**calamari** 15

flash fried, cocktail sauce, sriracha mayo

**clams casino** 16

a half dozen baked Malagash Clams on the half shell with bacon, shallots, panko & parm

**oysters rockefeller** 24

six classically prepared baked oysters, parm, spinach, panko, pernod

**artichoke & crab dip** 15

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

**tuna tiradito** 16

seared togarashi seasoned tuna, coconut-ginger emulsion, mango salsa

**bbq chicken sliders** 15

pulled chicken, molasses bbq sauce, sweet pickle slaw

**sea-cuterie** 25

local seafood board with solomon gundy, smoked salmon, smoked mackerel tapanade, shrimp escabeche

### Bowls & Baskets

**loaded lobster poutine** 24

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

**fish & chips** 20

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

**seafood chowder** 19

hearty & creamy with shrimp, scallops, haddock & salmon

**noodle bowl** 15

sesame marinated tofu, chilled vermicelli salad, carrot, mushroom, pickled vegetables

**crispy fried chicken** 26

burnt onion BBQ sauce, corn bread, fries, slaw

### Fresh Catch

**planked salmon** 34

An east coast tradition- maple glazed atlantic salmon, oven roasted on a cedar plank

**seared sea scallops** 34

Digby scallops, lemon-herb butter

**baked haddock oscar** 29

crab and bread crumb crust with tarragon cream sauce

**atlantic lobster** *mp*

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

### Uptown Favourites

**lobster roll** 33

warmed bun, loaded with lobster, mayo, celery

**rustic seafood stew** 34

tomato-fennel stew with haddock, tiger shrimp, scallops, cherrystone clams, new potatoes

**roasted veg pavé** 22

layers of sweet potato, potato, red onion, bell peppers, zucchini on eggplant ratatouille

**beef short rib** 36

dry rubbed, 24hr slow cooked, chimichurri

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