

## Shareables

<i>molasses brown bread</i>	4
old family recipe, served with Wentworth Valley maple whipped butter	
<i>oysters on the half shell</i>	mp
proudly serving east coast oysters. fresh shucked and served on crushed ice with our house made accompaniments. Chef's Daily Selection - \$39/doz	
<i>raw shucked scallop</i>	3.50ea - 18/½doz
these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini	
<i>calamari</i>	15
flash fried, chili oil, sriracha mayo	
<i>clams casino</i>	16
a half dozen baked Merigomish Clams on the half shell with bacon, shallots, panko & parm	
<i>bacon wrapped scallops</i>	19
sizzling, bacon wrapped Digby scallops, cajun dusted	
<i>classic shrimp cocktail</i>	18
½lb shrimp, house made cocktail sauce, lemon	
<i>oysters rockefeller</i>	24
six classically prepared baked oysters, parm, spinach, panko, pernod	
<i>artichoke &amp; crab dip</i>	15
creamy spinach & artichoke dip mixed with crab, house made kettle chips	

## Salads

<i>caesar salad</i>	15
romaine, herb roasted croutons, bacon bits, grated parmesan	
<i>salmon "club" salad</i>	21
maple baked salmon, mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette & topped with a citrus ranch aioli	
<i>summer salad</i>	14
mixed greens, green beans, strawberries, pumpkin seeds, apricot vinaigrette	

## Bowls & Baskets

<i>loaded lobster poutine</i>	24
crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce	
<i>crispy fried chicken</i>	26
burnt onion BBQ sauce, corn bread, fries, slaw	
<i>fish &amp; chips</i>	20
beer battered local haddock, bad a** piece of fish (you won't need a second one)	
<i>seafood chowder</i>	19
hearty & creamy with shrimp, scallops, haddock & salmon	

## Uptown Favourites

<i>lobster roll</i>	33
warmed bun, loaded with lobster, mayo, celery	
<i>baked haddock oscar</i>	29
crab and bread crumb crust with tarragon cream sauce	
<i>planked salmon</i>	34
An east coast tradition- maple glazed atlantic salmon, oven roasted on a cedar plank	
<i>roasted veg pavé</i>	22
layers of sweet potato, potato, red onion, bell peppers, zucchini on eggplant ratatouille	
<i>rustic seafood stew</i>	34
tomato-fennel stew with haddock, tiger shrimp, scallops, cherrystone clams, new potatoes	
<i>beef short rib</i>	36
dry rubbed, 24hr slow cooked, chimichurri	

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

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