15

21

14

24

20

19

15

34

34

29

mp

33

26

34

22

36

## Grab a Cold One Salads caesar salad oysters on the half shell mp proudly serving east coast oysters. fresh romaine, herb roasted croutons, bacon bits, grated shucked and served on crushed ice with our house made accompaniments. salmon "club" salad Chef's Daily Selection - \$39/doz maple baked salmon, mixed greens, bacon, tomatoes, red littleneck clams 2.50ea - 14/½doz onions, with a lemon vinaigrette & topped with a citrus (Malagash, NS) fresh shucked on the half shell, mild, summer salad briny ocean flavour, very tender meat, mixed greens, green beans, strawberries, pumpkin seeds, about 1½ inches wide apricot vinaigrette raw shucked scallop 3.50ea - 18/½doz Bowls & Baskets these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini loaded lobster poutine classic shrimp cockțail 18 crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce ½lb shrimp, house made cocktail sauce, lemon fish & chips beer battered local haddock, bad a\*\* piece of fish (you Towers... won't need a second one) seafood chowder hearty & creamy with shrimp, scallops, haddock & salmon Colossal 8 oysters, 6 clams, 4 scallops, 1lb shrimp, 1 chilled lobster sesame marinated tofu, cold vermicelli salad, carrot, mushroom, pickled vegetables Neptune Fresh Catch 12 oysters, 8 clams, 6 scallops, 1½lb shrimp, 2 chilled lobster planked salmon An east coast tradition- maple glazed atlantic salmon, oven roasted on a cedar plank Shareables seared sea scallops Digby scallops, lemon-herb butter molasses brown bread baked haddock oscar old family recipe, served with crab and bread crumb crust with tarragon cream sauce Wentworth Valley maple whipped butter atlantic lobster cod cheeks 18 lobster fresh from our tanks & steamed to order, served maritime favourite, breaded & fried, with potato salad, coleslaw and melted butter green onion- caper tartar sauce Uptown Favourites bacon wrapped scallops 19 sizzling, bacon wrapped Digby scallops, cajun dusted lobster roll warmed bun, loaded with lobster, mayo, celery calamari 15 flash fried, cocktail sauce, sriracha mayo crispy fried chicken burnt onion BBQ sauce, corn bread, fries, slaw clams casino 16 a half dozen baked Merigomish Clams rustic seafood stew on the half shell with bacon, shallots, tomato-fennel stew with haddock, tiger shrimp, scallops, panko & parm cherrystone clams, new potatoes oysters rockefeller 24 roasted veg pavé six classically prepared baked oysters, layers of sweet potato, potato, red onion, bell peppers, parm, spinach, panko, pernod zucchini on eggplant ratatouille artichoke L crab dip 1.5 beef short rib creamy spinach & artichoke dip mixed dry rubbed, 24hr slow cooked, chimichurri with crab, house made kettle chips tuna tiradito 16 "After a good dinner one can forgive anybody, seared togarashi seasoned tuna, even one's own relatives." - Oscar Wilde coconut-ginger emulsion, mango salsa bbq chicken sliders 15

pulled chicken, molasses bbq sauce,

sweet pickle slaw