





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 - \$42/doz
-  *raw shucked scallop* 4.50ea - 26/½doz  
these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini
-  *littleneck clams* 2.75ea - 15/½doz  
(Malagash, NS)  
fresh shucked on the half shell, mild, briny ocean flavour, very tender meat, about 1½ inches wide
-  *cherrystone clams* 3.25ea - 17/½doz  
(Malagash, NS)  
fresh shucked on the half shell, a mildly sweet flavour & briny finish, larger than littleneck, about 2½ inches wide



Barely Touched

- shrimp “Caesar” ceviche* 15  
shrimp, cucumber & tomato marinated in vodka, clamato, horseradish, Worcestershire, lime and orange soda served with pita chips
-  *tuna tiradito* 17  
raw ahi tuna, mango-citrus tiger’s milk, red onion, cilantro, crispy nori
-  *scallop ceviche* 18  
Digby scallops, lime juice, pineapple, mango, cucumber, cilantro, pita chips
-  *arctic char crudo* 18  
raw arctic char, avocado-cucumber-lime puree, watermelon salsa, fennel, cilantro
- classic shrimp cocktail* 19  
½lb shrimp, house made cocktail sauce, lemon
- chilled ½ atlantic lobster* mp  
steamed, then chilled, perfect add on

Towers...

<b>TRIDENT</b> 4 oysters, 4 clams, 2 scallops, ½lb shrimp, ½ chilled lobster 79	<b>COLOSSAL</b> 8 oysters, 6 clams, 4 scallops, 1lb shrimp, 1 chilled lobster 155	<b>NEPTUNE</b> 12 oysters, 8 clams, 6 scallops, 1½lb shrimp, 2 chilled lobster 250
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Shareables

- molasses brown bread* 4  
old family recipe, served with Wentworth Valley maple whipped butter
-  *house cured lox* 17  
maple-orange cured salmon, ginger mascarpone, pickled onion & capers
- cuban quesadillas* 16  
mojo pork shoulder, ham, swiss cheese, dill pickle, mustard, flour tortillas, salsa verde, sour cream
- calamari* 15  
flash fried, cocktail sauce, sriracha mayo
- sea-cuterie* 27  
local seafood board with solomon gundy, smoked salmon, smoked mackerel tapenade, shrimp escabeche
- duck sliders* 19  
pulled duck confit, creamy peach slaw, slider buns
-  *bacon wrapped scallops* 19  
sizzling, bacon wrapped Digby scallops, cajun dusted



Salads

- caesar salad* 16  
romaine, herb roasted croutons, bacon bits, grated parmesan
- caprese salad* 18  
boconcini, tomato, peach, blood orange vinaigrette, basil pesto, fennel
- crab cobb salad* 24  
baby romaine, Atlantic Rock crab, ginger-corn salsa, tomato, kimchi vinaigrette, crispy seaweed
- watermelon salad* 15  
watermelon, blueberries, mixed greens, pickled rind, brown derby vinaigrette, feta, toasted almond

Bowls & Baskets

- loaded lobster poutine* 26  
crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce
-  *tuna poke* 21  
soy marinated raw ahi tuna, sushi rice, mixed greens, ginger roasted edamame, carrot, mango & pineapple, spicy mayo, cilantro
-  *fish & chips* 21  
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
- crispy fried chicken* 26  
burnt onion BBQ sauce, corn bread, fries, slaw

Fresh Catch

- ATLANTIC LOBSTER** mp  
lobster fresh from our tanks & steamed to order, served with potato salad, coleslaw and melted butter
-  *planked salmon* 36  
an east coast tradition – maple glazed Sustainable Blue Atlantic salmon, oven roasted on a cedar plank
-  *seared sea scallops* 39  
Digby scallops, lemon-herb butter
- baked haddock* 29  
parmesan crusted haddock with garlic shrimp and tarragon velouté

Uptown Favourites

- lobster roll* 33  
warmed bun, loaded with lobster, mayo, celery
- beef wellington* 38  
prosciutto & puff pastry wrapped petite tender, wild mushroom duxelles
- lobster mac'n'cheese* 36  
lobster tossed with gruyère sauce, orecchiette pasta, panko
- veg pavé* 24  
layers of spiced carrot, potato, zucchini, onion & sweet potato, roasted red pepper purée, cabbage slaw

“After a good dinner one can forgive anybody, even one’s own relatives.”  
– Oscar Wilde