




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*

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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
- crab cobb salad*

24

baby romaine, Atlantic Rock crab, ginger-corn salsa, tomato, kimchi vinaigrette, crispy seaweed
- caprese salad*

18

bocconcini, tomato, peach, blood orange vinaigrette, basil pesto, fennel
- 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**

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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