

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
- 🍷 **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
- 🍷 **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
- 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

79

COLOSSAL TOWER

8 oysters, 6 clams, 4 scallops, 1lb shrimp, 1 chilled lobster

155

NEPTUNE

12 oysters, 8 clams, 6 scallops, 1½lb shrimp, 2 chilled lobster

250

Shareables

- molasses brown bread** 4
 old family recipe, served with Wentworth Valley maple whipped butter
- cuban quesadillas** 19
 mojo pork shoulder, ham, swiss cheese, dill pickle, mustard, flour tortillas, salsa verde, sour cream
- calamari** 15
 flash fried, cocktail sauce, sriracha mayo
- 🍷 **duck sliders** 19
 pulled duck confit, creamy peach slaw, slider buns
- 🍷 **bacon wrapped scallops** 19
 sizzling, bacon wrapped Digby scallops, cajun dusted
- sea-cuterie** 34
 local seafood board with solomon gundy, smoked salmon, smoked mackerel tapenade, shrimp escabeche

Salads

- caesar salad** 16
 romaine, herb roasted croutons, bacon bits, grated parmesan
- caprese salad** 18
 bocconcini, 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

Bowls & Baskets

- loaded lobster poutine** 26 🍷 **fish & chips** 21
 crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce
 beer battered local haddock, bad a** piece of fish (you won't need a second one)
- seafood chowder** 19 🍷 **crispy fried chicken** 26
 hearty & creamy with shrimp, scallops, haddock & salmon
 burnt onion BBQ sauce, corn bread, fries, slaw

Uptown Favourites

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

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** 36
 Digby scallops, lemon-herb butter
- 🍷 **baked haddock** 29
 parmesan crusted haddock with garlic shrimp and tarragon velouté

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