



Grab a Cold One

<i>oysters on the half shell</i>	<i>mp</i>	<i>classic shrimp cocktail</i>	19
proudly serving east coast oysters. fresh shucked and served on crushed ice with our house made accompaniments. Chef's Daily Selection - \$42/doz		½lb shrimp, house made cocktail sauce, lemon	
<i>raw shucked scallop</i>	4.50ea - 26/½doz	<i>cherrystone clams</i>	3.25ea - 17/½doz
these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini		<i>(Malagash, NS)</i>	
<i>chilled ½ atlantic lobster</i>	<i>mp</i>	<i>littleneck clams (Malagash, NS)</i>	2.75ea - 15/½doz
steamed, then chilled, perfect add on		fresh shucked on the half shell, a mildly sweet flavour & briny finish, larger than littleneck, about 2½ inches wide	
		fresh shucked on the half shell, mild, briny ocean flavour, very tender meat, about 1½ inches wide	

COLOSSAL TOWER
 8 oysters, 6 clams, 4 scallops, 1lb shrimp, 1 chilled lobster
 155

Shareables

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

Salads

<i>caesar salad</i>	16	<i>caprese salad</i>	18
romaine, herb roasted croutons, bacon bits, grated parmesan		bocconcini, tomato, peach, blood orange vinaigrette, basil	

crab cobb salad

artisan baby romaine, ginger corn relish, dungeness crab, kimchi vinaigrette, crispy onions, sea asparagus

24

Bowls & Baskets

<i>loaded lobster poutine</i>	26	<i>fish & chips</i>	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)	
<i>seafood chowder</i>	19	<i>crispy fried chicken</i>	26
hearty & creamy with shrimp, scallops, haddock & salmon		burnt onion BBQ sauce, corn bread, fries, slaw	

Uptown Favourites

<i>lobster roll</i>	33
warmed bun, loaded with lobster, mayo, celery	
<i>seafood mac-n-cheese</i>	36
Digby scallops, shrimp, Atlantic lobster tail, gruyere cheese sauce, orecchiette, bread crumb	
<i>beef wellington</i>	36
prosciutto & puff pastry wrapped petite tender, wild mushroom duxelles	
<i>veg pavé</i>	24
layers of spiced carrot, potato, zucchini, onion & sweet potato, roasted red pepper purée, cabbage slaw	

Fresh Catch

<i>ATLANTIC LOBSTER</i>	<i>mp</i>
lobster fresh from our tanks & steamed to order, served with potato salad, coleslaw and melted butter	
<i>planked salmon</i>	36
an east coast tradition - maple glazed atlantic salmon, oven roasted on a cedar plank	
<i>seared sea scallops</i>	36
Digby scallops, lemon-herb butter	
<i>baked haddock</i>	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

