

# Grab a Cold One

Aphrodite, the Greek Goddess of Love emerged from the sea on an oyster shell before giving birth to Eros, who grew to become the Greek God of Lust. This seems to be where oysters first got their reputation as an aphrodisiac. Several thousand years later, Casanova was a firm believer in the libido-enhancing effects of the oyster and he tested the theory daily by starting each meal with a “gross” (12 dozen) oysters. Oysters contain an important source of Omega 3 fatty acids, vitamins & minerals which play a key role in a heart-healthy diet. So if oysters make your taste buds tingle, go ahead and indulge - it's good for you! As for scientific proof of the oyster's aphrodisiac powers...you'll have to test that for yourself!

## chilled ½ atlantic lobster

steamed, then chilled, perfect add-on  
MP

## snow crab clusters

chilled, served with brandy-peppercorn aioli  
MP

## raw shucked scallop

these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini  
4.75ea - 27/½doz

## salmon crudo

sustainable blue salmon, jalapeño salsa, pink grapefruit, ponzu, pita crisps  
16

## tuna tiradito

raw ahi tuna, mango-citrus tiger's milk, red onion, cilantro  
17

## classic shrimp cocktail

½ lb shrimp, house-made cocktail sauce, lemon  
19

## scallop ceviche

Digby scallops, lime juice, pineapple, mango, cucumber, cilantro, pita chips  
18

## littleneck clams (Malagash, NS)

fresh shucked on the half shell, mild, briny ocean flavour, very tender meat, about 1½ inches wide  
2.75ea - 15/½doz

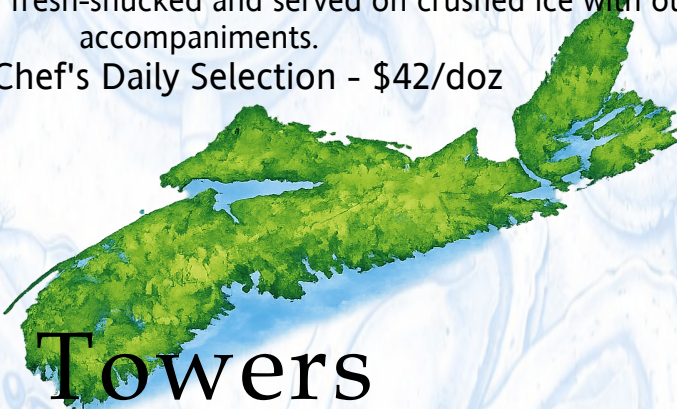
## cherrystone clams (Malagash, NS)

fresh shucked on the half shell, a mildly sweet flavour & briny finish, larger than littleneck, about 2½ inches wide  
3.50ea - 19/½doz

## ***OYSTERS ON THE HALF SHELL***

proudly serving east coast oysters. fresh-shucked and served on crushed ice with our house-made accompaniments.

MP - Chef's Daily Selection - \$42/doz



### ***TRIDENT***

3 oysters, 2 clams, 2 scallops,  
½lb shrimp, ½ chilled lobster,  
½lb snow crab  
95

### ***COLOSSAL***

6 oysters, 4 clams, 4 scallops,  
1lb shrimp, 1 chilled lobster,  
1lb snow crab  
175

### ***NEPTUNE***

8 oysters, 6 clams, 6 scallops,  
1½lb shrimp, 1½ chilled  
lobsters, 1½lb snow crab  
295

# Shareables

- molasses brown bread 4  
old family recipe, served with Wentworth Valley maple whipped butter
- sea-cuterie 27  
local seafood board with solomon gundy, house cured salmon, smoked mackerel tapenade, shrimp escabeche
- caesar salad 16  
romaine, herb roasted croutons, bacon bits, grated parmesan
- chicken sliders 16  
buttermilk marinated chicken, hot honey, creamy slaw, brioche bun
- mussels 16  
white wine, shallots, lemon & garlic broth
- tuna tartare 19  
raw ahi tuna, sesame- ginger tamari marinate, fermented red chili aioli, apple fennel slaw, pita crisps
- chicken chop salad 21  
pulled chicken, roasted chickpeas, smoked gouda, tomatoes, cucumber, carrot, iceberg lettuce, roasted corn, smoky chipotle dressing
- caprese salad 19  
bocconcini, tomato, peach, blood orange vinaigrette, basil pesto, fennel
- house cured lox 18  
maple-orange cured salmon, ginger mascarpone, pickled onion & capers
- watermelon salad 16  
watermelon, blueberries, mixed greens, pickled rind, brown derby vinaigrette, feta, toasted almond
- calamari 16  
flash fried, cocktail sauce, sriracha mayo
- bacon wrapped scallops 21  
sizzling, bacon wrapped Digby scallops, cajun dusted
- smoked scallop bruschetta 17  
chilled house smoked bay scallops, tomatoes, EVOO, pickled red onions, shaved pecorino, ciabatta crisps
- crab cake 24  
snow crab, spring onions, old bay aioli, pineapple mango salsa

## Baskets & Bowls

- seafood chowder 19  
hearty & creamy with shrimp, scallops, haddock & salmon
- 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 22  
beer battered local haddock, bad a\*\* piece of fish (you won't need a second one)

## Fresh Catch

- 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-cruste d haddock with garlic shrimp and tarragon velouté

### ***ATLANTIC LOBSTER - MP***

lobster fresh from our tanks & steamed to order, served with potato salad, coleslaw and melted butter

## Uptown Favourites

- wild mushroom "scallops" 25  
seared king mushrooms, dulce brown butter, parsnip purée, white bean fricassée
- lobster roll 33  
warmed bun, loaded with lobster, mayo, celery
- BBQ half chicken 29  
memphis bbq sauce, corn bread, coleslaw & fries
- lobster mac'n'cheese 36  
lobster tossed with gruyère sauce, orecchiette pasta, panko
- beef short rib 44  
bone-in, dry rub, 18hr slow roasted, chimichurri

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