

# Lunch - Waterfront Warehouse 2022

## Grab a Cold One

- oysters on the half shell** proudly serving east coast oysters. fresh shucked and served on crushed ice with our house made accompaniments. Chef's Daily Selection - \$39/dz mp
- jonah crab claws** 1lb chilled, served with roasted garlic aioli mp
- classic shrimp cocktail** ½lb jumbo shrimp, house made cocktail sauce, lemon 18
- house cured gravlax** thin sliced salmon, pickled fennel, apple & radish slaw, citrus emulsion 16

## Salads

- chicken "chopped" salad** lettuce, tomato, corn, black beans, smoked gouda, crushed corn chips & creamy chipotle 16
- caesar salad** romaine, herb roasted croutons, bacon bits, grated parmesan 15
- quinoa salad** mix of feta, quinoa, red onion, cucumber, red pepper with roasted cauliflower, chick pea & sweet potato, topped with tahini-yoghurt 15
- smoked salmon "club" salad** in house hot smoked salmon, mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette & topped with a citrus ranch aioli 19

## Bowls & Baskets

- fish & chips** beer battered local haddock, bad a\*\* piece of fish (you won't need a second one) 19
- ahi tuna poké** jasmine rice, avocado, tomatoes, mixed greens, soya vinaigrette 19
- seafood chowder** hearty & creamy with shrimp, scallops, haddock & salmon 17
- halloumi bowl** seared halloumi, mushrooms, greens, over rice, lime-chili-garlic vinaigrette 15

## Hand-helds

- crab salad sandwich** rich crab meat, crisp valley apples, lettuce & tomato with green onion mayo, kettle chips 24
- lobster roll** grilled bun, loaded with lobster, kettle chips 33
- ahi tuna sandwich** seared rare ahi tuna, cucumber kimchi, arugula, sesame-soy aioli, kettle chips 18
- classic bacon cheeseburger** two all beef smashed patties, cheddar, bacon, lettuce, pickles, tomato, crispy fries 17
- crispy chicken sandwich** sautéed mushrooms, swiss cheese, lettuce, tomato, spicy mayo, crispy fries 16

## Shareables

### Warehouse Seafood Tower

A full split and cracked Atlantic lobster, local oysters, shrimp cocktail, crab claws, all served on crushed ice.

125

**molasses brown bread**  
old family recipe, served with Wentworth Valley maple whipped butter  
4

**calamari**  
flash fried, chili oil, sriracha mayo  
14

**cod cheeks**  
maritime favourite, breaded & fried, with dill pickle tartar sauce  
17

**bacon wrapped scallops**  
sizzling, bacon wrapped Digby scallops, cajun dusted  
18

**crab fritters**  
green onion aioli, apple compote  
17

**lobster ravioli**  
with a garlic cream sauce, crispy bacon  
32

**chicken skewers**  
house marinated, avocado-poblano dipping sauce  
14

**wild mushroom arancini**  
fried risotto balls stuffed with bocconcini, on romesco sauce, balsamic reduction  
17

### atlantic lobster

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