

Grab a Cold One

BTG

Barely Touched

NV	oysters on the half shell	mp
Sparkling	proudly serving east coast oysters. fresh shucked and served on crushed ice with our house made accompaniments. Chef's Daily Selection - \$39/doz	
Tidal Bay	littleneck clams	2.50ea - 14/½doz
	fresh shucked on the half shell, named after Little Neck Bay on Long Island, mild, briny ocean flavour, very tender meat, about 1½ inches wide, served with cocktail sauce	
Tidal Bay	cherrystone clams	2.75ea - 15/½doz
	fresh shucked on the half shell, named after the picture-perfect Cherrystone Creek in Virginia, tender meat, a mildly sweet flavour & briny finish, larger than littleneck, about 2½ inches wide, served with cocktail sauce	
Dry Riesling	raw shucked scallop	3.50ea - 18/½doz
	these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini	
Rosé	ahi tuna	18
	rare, pepper crusted, niçoise style.	
Sauv Blanc	classic shrimp cocktail	18
	½lb jumbo shrimp, house made cocktail sauce, lemon	
Albariño	scallop ceviche	16
	citrus marinated, cucumber, pineapple & fresh cilantro	
Chard	chilled ½ atlantic lobster	mp
	steamed, then chilled, perfect add on	

Towers...

Trident

4 oysters, 4 clams, 2 scallops, ½lb shrimp, ½ chilled lobster
75

Colossal

8 oysters, 6 clams, 4 scallops, 1lb shrimp, 1 chilled lobster
145

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	
	herbed focaccia	9
	baked in house, bacon, caramelized onions, fig compote	
	crab fritters	17
	green onion aioli, apple compote	
	calamari	15
	flash fried, chili oil, sriracha mayo	
	bacon wrapped scallops	19
	sizzling, bacon wrapped Digby scallops, cajun dusted	
	lobster ravioli	32
	with a garlic cream sauce, crispy bacon	
	chicken skewers	14
	house marinated, avocado-poblano dipping sauce	
	popcorn scallops	17
	bay scallops, garlic buttered, sea salt, dill aioli	
	clams casino	16
	baked clams on the half shell with bacon, shallots, panko & parm	
	artichoke & crab dip	15
	creamy spinach & artichoke dip mixed with crab, house made kettle chips	
	kimchi fried rice arancini	18
	with Gruyère, green onion aioli	

Salads

	chicken "chopped" salad	16
	lettuce, tomato, corn, black beans, smoked gouda, crushed corn chips & creamy chipotle	
	caesar salad	15
	romaine, herb roasted croutons, bacon bits, grated parmesan	
	smoked salmon "club" salad	19
	in house hot smoked salmon, mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette & topped with a citrus ranch aioli	
	Bowls & Baskets	
	loaded lobster poutine	24
	crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce	
	fish & chips	19
	beer battered local haddock, bad a** piece of fish (you won't need a second one)	
	seafood chowder	18
	hearty & creamy with shrimp, scallops, haddock & salmon	
	halloumi bowl	16
	fried halloumi, mushrooms, greens, over rice, lime-chili-garlic vinaigrette	

atlantic lobster

mp

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

Hand-helds

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