## 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/doz

littleneck clams

2.50ea - 14/½doz

#### (Malagash, NS)

fresh shucked on the half shell, mild, briny ocean flavour, very tender meat, about 1½ inches wide

*raw shucked scallop* 3.50ea - 18/½doz these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini

*classic shrimp cocktail* ½lb shrimp, house made cocktail sauce, lemon

#### Towers...

*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

| <i>molasses brown bread</i><br>old family recipe, served with<br>Wentworth Valley maple whipped<br>butter             | 4  |
|---|----|
| cod cheeks<br>maritime favourite, breaded & fried,<br>green onion- caper tartar sauce                                 | 18 |
| <i>calamari</i><br>flash fried, cocktail sauce, sriracha mayo   | 15 |
| <i>bacon wrapped scallops</i><br>sizzling, bacon wrapped Digby scallops,<br>cajun dusted                              | 19 |
| <i>clams casino</i><br>a half dozen baked Merigomish Clams<br>on the half shell with bacon, shallots,<br>panko & parm | 16 |
| <i>oysters rockefeller</i><br>six classically prepared baked oysters,<br>parm, spinach, panko, pernod                 | 24 |
| <i>artichoke &amp; crab dip</i><br>creamy spinach & artichoke dip mixed<br>with crab, house made kettle chips         | 15 |
| <i>tuna tiradito</i><br>seared togarashi seasoned tuna,<br>coconut-ginger emulsion, mango salsa                       | 16 |
| <i>bbq chicken sliders</i><br>pulled chicken, molasses bbq sauce,<br>sweet pickle slaw                                | 15 |

# Salads

| caesar salad   | 1.5 |
|--|-----|
| romaine, herb roasted croutons, bacon bits, grated parmesan  | 15  |
| <i>salmon "club" salad</i><br>maple baked salmon, mixed greens, bacon, tomatoes, red<br>onions, with a lemon vinaigrette & topped with a citrus<br>ranch aioli | 21  |
| <i>summer salad</i><br>mixed greens, green beans, strawberries, pumpkin seeds,<br>apricot vinaigrette  | 14  |
| Bowls & Baskets  |     |
| <i>loaded lobster poutine</i><br>crispy fries, bacon, green onion, lobster, cheese curds,<br>lobster-garlic cream sauce  | 24  |
| <i>fish &amp; chips</i><br>beer battered local haddock, bad a** piece of fish (you<br>won't need a second one)   | 20  |
| <i>seafood chowder</i><br>hearty & creamy with shrimp, scallops, haddock & salmon  | 19  |
| <i>crispy fried chicken</i><br>burnt onion BBQ sauce, corn bread, fries, slaw  | 26  |
|  |     |

# sesame marinated tofu, cold vermicelli salad, carrot, mushroom, pickled vegetables

## Hand-helds

noodle bowl

| atlantic lobster n   | np |
|--|----|
| <i>ahi tuna tacos</i><br>togarashi ahi tuna, pickled carrot-daikon-cucumber, spicy<br>mayo                                       | 18 |
| <i>roast chicken sandwich</i><br>herb roasted chicken breast, provolone, sun-dried tomato<br>aioli and arugula on a focaccia bun | 17 |
| <i>smoked salmon reuben</i><br>sauerkraut, caper-dill aioli, toasted rye   | 19 |
| <i>classic bacon cheeseburger</i><br>two all beef smashed patties, cheddar, bacon, lettuce,<br>pickles, tomato                   | 18 |
| <i>lobster roll</i>  | 33 |

15

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



18