

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 - \$42/doz
-  **raw shucked scallop** 4.50ea - 26/½doz
these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini
-  **littleneck clams** 2.75ea - 15/½doz
(Malagash, NS)
fresh shucked on the half shell, mild, briny ocean flavour, very tender meat, about 1½ inches wide
-  **cherrystone clams** 3.25ea - 17/½doz
(Malagash, NS)
fresh shucked on the half shell, a mildly sweet flavour & briny finish, larger than littleneck, about 2½ inches wide

Barely Touched

-  **scallop ceviche** 18
Digby scallops, lime juice, pineapple, mango, cucumber, cilantro, pita chips
-  **tuna tiradito** 17
raw ahi tuna, mango-citrus tiger's milk, red onion, cilantro, crispy nori
- shrimp "Caesar" ceviche** 15
shrimp, cucumber & tomato marinated in vodka, clamato, horseradish, Worcestershire, lime and orange soda served with pita chips
-  **arctic char crudo** 18
raw arctic char, avocado-cucumber-lime puree, watermelon salsa, fennel, cilantro
- classic shrimp cocktail** 19
½lb shrimp, house made cocktail sauce, lemon
- chilled ½ atlantic lobster** mp
steamed, then chilled, perfect add on

Towers...

Trident 4 oysters, 4 clams, 2 scallops, ½lb shrimp, ½ chilled lobster 79	Colossal 8 oysters, 6 clams, 4 scallops, 1lb shrimp, 1 chilled lobster 155	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
-  **house cured lox** 17
maple-orange cured salmon, ginger mascarpone, pickled onion & capers
-  **bacon wrapped scallops** 19
sizzling, bacon wrapped Digby scallops, cajun dusted
- cuban quesadillas** 16
mojo pork shoulder, ham, swiss cheese, dill pickle, mustard, flour tortillas, salsa verde, sour cream
- duck sliders** 19
pulled duck confit, creamy peach slaw, slider buns
- sea-cuterie** 27
local seafood board with solomon gundy, smoked salmon, smoked mackerel tapenade, shrimp escabeche
- calamari** 15
flash fried, cocktail sauce, sriracha mayo

Salads

- caesar salad** 16
romaine, herb roasted croutons, bacon bits, grated parmesan
- crab cobb salad** 24
baby romaine, Atlantic Rock crab, ginger-corn salsa, tomato, kimchi vinaigrette, crispy seaweed
- caprese salad** 18
bocconcini, tomato, peach, blood orange vinaigrette, basil pesto, fennel
- watermelon salad** 15
watermelon, blueberries, mixed greens, pickled rind, brown derby vinaigrette, feta, toasted almond

Bowls & Baskets

- loaded lobster poutine** 26
crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce
-  **fish & chips** 21
beer battered local haddock, bad a** piece of fish (you won't need a second one)
- seafood chowder** 19
hearty & creamy with shrimp, scallops, haddock & salmon
- crispy fried chicken** 26
burnt onion BBQ sauce, corn bread, fries, slaw
-  **tuna poke** 21
soy marinated raw ahi tuna, sushi rice, mixed greens, ginger roasted edamame, carrot, mango & pineapple, spicy mayo, cilantro

Hand-helds

- lobster roll** 33
warmed bun, loaded with lobster, mayo, celery
- classic bacon cheeseburger** 19
two all beef smashed patties, cheddar, bacon, lettuce, pickles, tomato
-  **clam po'boy** 19
fried whole clams, remoulade, lettuce, tomato on a hoggie
- chicken sandwich** 19
lemongrass marinated chicken, curry aioli, roasted peppers, arugula, focaccia bun
-  **blackened haddock sandwich** 19
lettuce, tomato, tartar sauce, burger bun

ATLANTIC LOBSTER

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