



Grab a Cold One

- 


oysters on the half shell

mp

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...


<div>Trident</div> <div>4 oysters, 4 clams, 2 scallops, ½lb shrimp, ½ chilled lobster</div> <div>79</div>	<div>Colossal</div> <div>8 oysters, 6 clams, 4 scallops, 1lb shrimp, 1 chilled lobster</div> <div>155</div>	<div>Neptune</div> <div>12 oysters, 8 clams, 6 scallops, 1½lb shrimp, 2 chilled lobster</div> <div>250</div>
---	---	--

Shareables

- 


molasses brown bread

4

old family recipe, served with Wentworth Valley maple whipped butter
- 


cuban quesadillas

16

mojo pork shoulder, ham, swiss cheese, dill pickle, mustard, flour tortillas, salsa verde, sour cream
- 


calamari

15

flash fried, cocktail sauce, sriracha mayo
- 


house cured lox

17

maple-orange cured salmon, ginger mascarpone, pickled onion & capers
- 


duck sliders

19

pulled duck confit, creamy peach slaw, slider buns
- 

bacon wrapped scallops

19


sizzling, bacon wrapped Digby scallops, cajun dusted
- 

sea-cuterie

27


local seafood board with solomon gundy, smoked salmon, smoked mackerel tapenade, shrimp escabeche

Salads

- 


caesar salad

16

romaine, herb roasted croutons, bacon bits, grated parmesan
- 


caprese salad

18

bocconcini, tomato, peach, blood orange vinaigrette, basil pesto, fennel
- 

crab cobb salad

24

baby romaine, Atlantic Rock crab, ginger-corn salsa, tomato, kimchi vinaigrette, crispy seaweed
- 

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