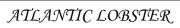
Grab a Cold One		Barely To	uched	
oysters on the half shell mp proudly serving east coast oysters. fresh shucked and served on crushed ice with our house made		scallop ceviche  Digby scallops, lime juice, pineapple, mango, cucumber, cilantro, pita chips		18
accompaniments. Chef's Daily Selection - \$42/doz		tuna tiradito raw ahi tuna, mango-citrus tiger's milk, red		17
· ·	0ea - 26/½doz	onion, cilantro, c		
these beauties are soft & creamy with sweet ocean flavour, complemented with a		shrimp "Caesar	" ceviche	15
cucumber-dill capellini			er & tomato marinated in vodka,	
	75ea - 15/½doz		lish, Worcestershire, lime and ed with pita chips	
(Malagash, NS)	,	arctic char crud	. *	18
fresh shucked on the half shell, mild, briny oc flavour, very tender meat, about 1½ inches wi		raw arctic char, a watermelon salsa	vocado-cucumber-lime puree, , fennel, cilantro	10
cherrystone clams 3.25ea - 17/½doz		classic shrimp cocktail		19
(Malagash, NS)			se made cocktail sauce, lemon	
fresh shucked on the half shell, a mildly sweet flavour & briny finish, larger than littleneck, about 2½ inches wide		chilled ½ atlantic lobster steamed, then chilled, perfect add on		mp
about 2/2 menes wide	Tow	ers		
Trident Colos		ossal	Neptune	
4 oysters, 4 clams, 2 scallops, ½lb shrimp, ½ chilled lobster 79	shrimp, 1 c	ns, 4 scallops, 1lb hilled lobster	12 oysters, 8 clams, 6 scallops, shrimp, 2 chilled lobster 250	1½lb
	Shar	eables		
molasses brown bread  old family recipe, served with Wentworth Valley maple whipped butter	maple-orange co salmon, ginger mascarpone, pic	ired	bacon wrapped scallops sizzling, bacon wrapped Digby scallops, cajun dusted	19
swiss cheese, dill pickle, mustard, flour tortillas, salsa verde, sour cream	onion & capers fuck sliders pulled duck con creamy peach sla buns		sea-cuterie local seafood board with solomon gundy, smoked salmon, smoked mackerel tapenade, shrimp escabeche	27
calamari 15 flash fried, cocktail sauce, sriracha mayo	C	11.		
	Sal	lads		
caesar salad romaine, herb roasted croutons, bacon bits, grated parmesan	16		tlantic Rock crab, ginger-corn nchi vinaigrette, crispy seaweed	24
caprese salad bocconcini, tomato, peach, blood orange vinaigrette, basil pesto, fennel	18		Edd eberries, mixed greens, pickled by vinaigrette, feta, toasted	15
Bowls & Baskets	_	Hand-held	ds	
loaded lobster poutine	26	lobster roll		33
crispy fries, bacon, green onion, lobster, chees curds, lobster-garlic cream sauce			ded with lobster, mayo, celery	19
beer battered local haddock, bad a** piece of (you won't need a second one)	21 fish	two all beef smas lettuce, pickles, t	hed patties, cheddar, bacon,	
seafood chowder hearty & creamy with shrimp, scallops, haddo & salmon	19 ck	a hoggie	s, remoulade, lettuce, tomato on	19
crispy fried chicken burnt onion BBQ sauce, corn bread, fries, slaw		chicken sandwich lemongrass marinated chicken, curry aioli, roasted peppers, arugula, focaccia bun		19
soy marinated raw ahi tuna, sushi rice, mixed greens, ginger roasted edamame, carrot, mang & pineapple, spicy mayo, cilantro	21	lettuce, tomato, t	lock sandwich cartar sauce, burger bun	19



lobster fresh from our tanks  $\mathcal L$  steamed to order, served with potato salad, coleslaw and melted butter

