

Grab a Cold One

Aphrodite, the Greek Goddess of Love emerged from the sea on an oyster shell before giving birth to Eros, who grew to become the Greek God of Lust. This seems to be where oysters first got their reputation as an aphrodisiac. Several thousand years later, Casanova was a firm believer in the libido-enhancing effects of the oyster and he tested the theory daily by starting each meal with a “gross” (12 dozen) oysters. Oysters contain an important source of Omega 3 fatty acids, vitamins & minerals which play a key role in a heart-healthy diet. So if oysters make your taste buds tingle, go ahead and indulge - it's good for you! As for scientific proof of the oyster's aphrodisiac powers...you'll have to test that for yourself!

chilled ½ atlantic lobster

steamed, then chilled, perfect add-on
MP

snow crab clusters

chilled, served with brandy-peppercorn aioli
MP

raw shucked scallop

these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini
4.75ea - 27/½doz

salmon crudo

sustainable blue salmon, jalapeño salsa, pink grapefruit, ponzu, pita crisps
16

tuna tiradito

raw ahi tuna, mango-citrus tiger's milk, red onion, cilantro
17

classic shrimp cocktail

½ lb shrimp, house-made cocktail sauce, lemon
19

scallop ceviche

Digby scallops, lime juice, pineapple, mango, cucumber, cilantro, pita chips
18

littleneck clams (Malagash, NS)

fresh shucked on the half shell, mild, briny ocean flavour, very tender meat, about 1½ inches wide
2.75ea - 15/½doz

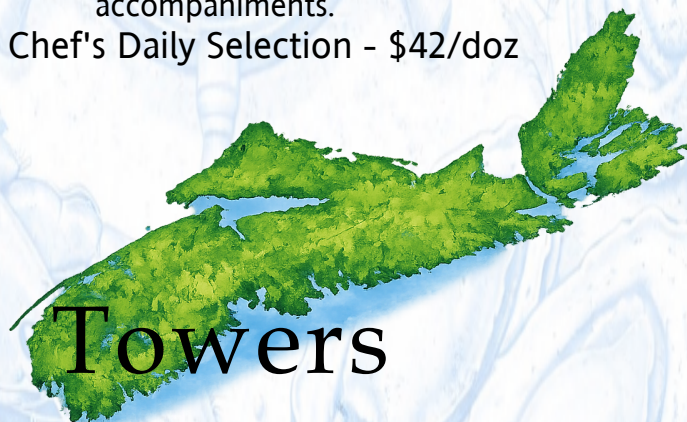
cherrystone clams (Malagash, NS)

fresh shucked on the half shell, a mildly sweet flavour & briny finish, larger than littleneck, about 2½ inches wide
3.50ea - 19/½doz

OYSTERS ON THE HALF SHELL

proudly serving east coast oysters. fresh-shucked and served on crushed ice with our house-made accompaniments.

MP - Chef's Daily Selection - \$42/doz



TRIDENT

3 oysters, 2 clams, 2 scallops,
½lb shrimp, ½ chilled lobster,
½lb snow crab
95

COLOSSAL

6 oysters, 4 clams, 4 scallops,
1lb shrimp, 1 chilled lobster,
1lb snow crab
175

NEPTUNE

8 oysters, 6 clams, 6 scallops,
1½lb shrimp, 1½ chilled
lobsters, 1½lb snow crab
295

Shareables

molasses brown bread 4
old family recipe, served with Wentworth Valley maple whipped butter

sea-cuterie 27
local seafood board with solomon gundy, house cured salmon, smoked mackerel tapenade, shrimp escabeche

caesar salad 16
romaine, herb roasted croutons, bacon bits, grated parmesan

calamari 16
flash fried, cocktail sauce, sriracha mayo

bacon wrapped scallops 21
sizzling, bacon wrapped Digby scallops, cajun dusted

smoked scallop bruschetta 17
chilled house smoked bay scallops, tomatoes, EVOO, pickled red onions, shaved pecorino, ciabatta crisps

crab cake 24
snow crab, spring onions, old bay aioli, pineapple mango salsa

caprese salad 19
bocconcini, tomato, peach, blood orange vinaigrette, basil pesto, fennel

house cured lox 18
maple-orange cured salmon, ginger mascarpone, pickled onion & capers

watermelon salad 16
watermelon, blueberries, mixed greens, pickled rind, brown derby vinaigrette, feta, toasted almond

chicken sliders 16
buttermilk marinated chicken, hot honey, creamy slaw, brioche bun

mussels 16
white wine, shallots, lemon & garlic broth

tuna tartare 19
raw ahi tuna, sesame- ginger tamari marinate, fermented red chili aioli, apple fennel slaw, pita crisps

chicken chop salad 21
pulled chicken, roasted chickpeas, smoked gouda, tomatoes, cucumber, carrot, iceberg lettuce, roasted corn, smoky chipotle dressing

Baskets & Bowls

seafood chowder 19
hearty & creamy with shrimp, scallops, haddock & salmon

tuna poke 21
soy marinated raw ahi tuna, sushi rice, mixed greens, ginger roasted edamame, carrot, mango & pineapple, spicy mayo, cilantro

loaded lobster poutine 26
crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce

fish & chips 22
beer battered local haddock, bad a** piece of fish (you won't need a second one)

Hand-helds

blackened haddock sandwich 19
lettuce, tomato, tartar sauce, burger bun

classic bacon cheeseburger 19
two all beef smashed patties, cheddar, bacon, lettuce, pickles, tomato

chicken ciabatta club 19
grilled chicken, smoked gouda, bacon, lettuce, tomato, spicy mayo on a ciabatta bun

lobster roll 33
warmed bun, loaded with lobster, mayo, celery

“After a good dinner one can forgive anybody, even one’s own relatives.”
– Oscar Wilde