

Dinner Menu

Starters

Maritime Oysters by the ½ dozen \$21
red wine apple mignonette, chorizo hot pepper sauce
lemon & horseradish

OR

Oysters Rockefeller by the ½ dozen \$24
butter, breadcrumbs, parsley

Atlantic Canada Crab Cakes \$18
roasted garlic remoulade, coconut mango purée
cucumber pineapple relish

Yellowfin Tuna Tartare \$19
avocado, lime soy dressing, rice crisp

Steamed N.S. Littleneck Clams \$21
Parsley garlic butter, garlic lime aioli

Steamed PEI Mussels \$16
Thai coconut milk curry **OR** tomato, fresh herbs & white wine

Sautéed Drunken Black Tiger Shrimp \$23
Garlic butter, vodka & tomato

Chilled Seafood Tower \$180

whole lobster, black tiger shrimp, oysters, tuna tartare, cold smoked salmon
aged balsamic marinated mussels
drawn butter, remoulade, red wine apple mignonette, house made slaw and baby potato salad

Salads

Grilled Caesar \$18
warm romaine hearts, smoked maple bacon, herbed crouton, Grana Padano

Chilled Lobster & Fresh Herbs \$34
Nova Scotia lobster, avocado, celery, artisan greens lemon roasted garlic aioli

Crispy Buttermilk Chicken Salad \$20
Boneless crispy chicken, chopped lettuce, garden vegetables
maple chili vinaigrette

Burrata & Poached Pear \$24
Merlot poached pear, prosciutto, balsamic vinegar & olive oil

Soup

served with house baked sourdough bread

Nova Scotia Clam Chowder \$18 pp
smoked Nova Scotia clams
bacon, new red potatoes, cream

Nova Scotia Lobster Bisque \$18
tomato, cream, tarragon & cognac
lobster salad on crostini

Entrées

Grilled **OR** Steamed Whole N.S. Lobster **MP**

drawn butter, baby potato salad, corn salsa

Pan Seared Digby Scallops U12 \$38

Peaches 'n Cream corn purée
roasted King Oyster mushrooms, fried capers

N.S. Atlantic Blue Salmon Fillet 8oz \$33

cauliflower purée, Brussels sprouts
roasted mushrooms, lobster sauce

Vegetable Penne \$23

grilled seasonal garden vegetables
basil pesto, Parmigiano

Shrimp Potato Gnocchi alla Sorrentina \$27

Black Tiger shrimp, tomato sauce, fresh basil
shaved Asiago

Steak Frites \$42

grilled 12oz New York striploin
Chimichurri sauce, crispy potato fries

Sesame Crusted Ahi Tuna 8oz \$36

Miso broth, Cinnamon Cap mushrooms
Brussels sprouts

Steamed Sea Bass 7oz \$42

Sesame oil, scallions, fermented soya
roasted mushrooms

Whole Lobster Thermidor **MP**

Mornay sauce, bread crumbs & Parmigiano

Platters for Sharing

Surf & Turf \$120

grilled 12oz New York Striploin
steamed N.S. Lobster Tail
sautéed Black Tiger Shrimp, seared Digby scallops

Hot Seafood Medley \$120

Nova Scotia lobster, Black Tiger shrimp,
Digby scallops, maple salmon, blackened Haddock
steamed Little Neck clams

Roasted Whole Daily Fish **MP**

browned butter lemon caper sauce

Sides

Sourdough Bread, maple butter \$10

Crispy potato fries, olive oil & rosemary \$8

New PEI potato salad \$7

Warm roasted vegetable salad \$12

House pickled veggies \$6

Garlic lemon butter green beans \$9

Charred Brussels Sprouts \$8

Add-ons

Tiger Shrimp (3 per order) \$9

Digby scallops (3 per order) \$12

N.S. Lobster tail \$28

East Coast Classics

English-Style Atlantic Haddock Fish & Chips \$24

pale ale battered fillet, home-made red cabbage slaw, tartar sauce

Nova Scotia Lobster Roll \$36

classic mayo, celery & onion

