



SHAREABLES

Gf Df Maritime Oysters – \$21/half dozen \$38/dozen
Red Wine Apple Mignonette, Hot Sauce, Lemon & Horseradish

The Colossal Seafood Tower – 85
a Dozen Local Oysters on the Half Shell, Snapper, Tuna, Cod Crudos, Torched Cured Trout

CRUDO

Yellowfin Tuna Crudo – 18
Lemon and Turmeric Aioli, Yuzu Dashi, Fresh
Jalapeño

Salmon – 16
Cured Sustainable Blue Salmon, Dill Sabayon,
Pickled Apple & Jalapeño

Gf Cod Fish Coco Agua Crudo – 17
Sustainable Cod, Coconut Tamarind, Green
Curry, Pickled Chilies

Red Snapper Crudo – 16
Red Onion, Tomato Coconut Broth, Herb Olive
Oil

SALADS

Caesar – 18
Romaine, Smoked Maple Bacon, Herbed
Croutons, Grana Padano, Anchovy Caesar
Dressing

Burrata & Peach Salad – 19
White Wine Poached Peaches, Burrata, Arugula,
Aged Balsamic, Olive & Basil Oil, Maldon Salt

Crab Salad – 22
Newfoundland Snow Crab, Chopped Tomato, Cucumber, Avocado, Boiled Egg, Romaine Lettuce, Lobster
Vinaigrette

LIGHTLY TOUCHED

Tuna Carpaccio – 23
Fried Capers, Black Garlic Aioli, Passionfruit
Vinaigrette

Cured & Torched Trout – 18
Shaved Daikon, Burnt Apple Gel, Buttermilk
Herb Vinaigrette

Octopus Carpaccio – 24
Burnt Oranges, Capers, Sweet Chili Aioli, Maldon Salt

CLASSICS

Seafood Chowder – 21

Selection of Atlantic Seafood with New Red Potatoes, Cream, Grilled Sourdough Bread

Df English Style Cod Fish and Chips – 23

Pale Ale Battered Icelandic Sustainable Cod Fillet, Red Cabbage Slaw, Tartar Sauce

Classic Clam Chowder – 19

Malagash Clams, Creamy Seafood Bisque, Baby Potatoes

Df PEI Blue Shell Mussels – 17/1lb 24/2lb

Thai Coconut Milk Curry

Nova Scotia Lobster Roll – 36

Celery, Mayo, Green Onion, Garlic Potato Bun, Crispy Fries

Gf Df Crab Cakes – 23

Newfoundland Snow Crab, Seared Pineapple, Dijon Mustard Aioli, Mango Radish Onion Piccalilli

ENTRÉES

Gf Steamed Lobster – MP

Hard Shell Lobster, Drawn Butter, P.E.I New Potato Salad, Red Cabbage Slaw

Half Chicken – 32

Marinated Roasted Chicken, Golden Rice,
Crunchy Slaw

Seared Cod – 32

Tomato Olive Ragout, Saffron Cream

Seared Scallop Linguini – 38

Seared Scallops, Linguini, Classic Parmesan Sauce,
Basil Oil

Pan Fried Atlantic Salmon – 33

Pan Fried with Gremolata, Charred Zucchini,
Fried Leeks, Salted Egg Espuma

Vegetable Linguini – 27

Roasted Acorn Squash, San Marzano Tomato
Confit, Feta Cheese, White Wine Garlic
Parmesan Sauce

Gf Beef Short Rib – 47

Slow-Braised Beef Short Rib Glazed with
Honey-Barbecue Demi-Glace, Yukon Gold
Mashed Potatoes, Roasted Seasonal Vegetables

Lemon Poached Sea Bass – 34

Crispy Skin Bass, Charred Sambal Broccoli, Herb
Velouté

Red Snapper En Papillote – 33

with Clams & Tomato Stew, Seasonal Vegetables

Roasted Whole Daily Fish – MP

Browned Butter with Lemon & Capers, Seasonal Vegetables

ADD ONS

Seared Scallops – 21

3 Per Order

Tiger Shrimp – 9

3 Per Order

Sourdough Bread – 6

Maple Butter



100% OCEAN WISE RECOMMENDED SEAFOOD