



LUNCH

CRUDO

Gf Df Maritime Oysters \$21/half dozen \$38/dozen

Red Wine Apple Mignonette, Hot Sauce, Lemon & Horseradish

Red Snapper Crudo \$16

Red Onion, Tomato Coconut Broth, Herb Olive Oil

Df 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

ON THE LIGHTER SIDE

Crab Salad \$22

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

Caesar \$18

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

Stracciatella Crostino \$18

Sour Dough Bread, Stracciatella Cheese, Heirloom Tomato, Basil Oil, Maldon Salt

Burrata & Peach Salad \$19

White Wine Poached Peaches, Burrata, Arugula, Aged Balsamic, Olive & Basil Oil, Maldon Salt

Gf Df Crab Cakes \$23

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

ADD ONS

Sourdough Bread \$6

Maple Butter

Seared Scallops \$21

3 Per Order

Tiger Shrimp \$9

3 Per Order



100% OCEAN WISE RECOMMENDED SEAFOOD

CLASSICS

Classic Clam Chowder \$19

Malagash Clams, Creamy Seafood Bisque, Baby Potatoes

🍷 English Style Cod Fish and Chips \$23

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

Seafood Chowder \$21

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

Beef Dip Hoagie \$22

Tenderloin Tips, Sautéed Onions & Mushrooms, Parmesan Cheese Dip

The Wharf Burger \$22

Two Angus Smash Beef Patties, Avocado Aioli, Fried Onions,
Dill Pickle, Monterey Jack Cheese, Potato Scallion Bun

Nova Scotia Lobster Roll \$36

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

🍷 PEI Blue Shell Mussels 17/1lb 24/2lb

Thai Coconut Milk Curry

ENTRÉES

Roasted Whole Daily Fish MP

Browned Butter, Lemon Caper Sauce, Seasonal Vegetables

Half Chicken \$32

Marinated Roasted Chicken, Golden Rice, Crunchy Slaw

Red Snapper En Papillote \$33

with Clams & Tomato Stew, Seasonal Vegetables

Vegetable Linguini \$27

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

Seared Cod \$32

Tomato Olive Ragout, Saffron Cream

Beef Short Rib \$47

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

🍷 Steamed Lobster MP

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

