

# Lunch 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, bacon, parsley

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

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

**Nova Scotia Lobster Poutine \$28**  
Mornay sauce, cheese curds & fries

**Steamed N.S. Littleneck Clams \$24**  
Parsley garlic butter, garlic lime aioli, toast

**Crispy Calamari \$15**  
Corn flour dusted, ginger garlic marinade  
chipotle lime mayo

**Yellowfin Tuna Tartare \$19**  
avocado, lime soy dressing, garlic lime aioli, crisps

## Salads

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

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

**Chilled Lobster Salad \$34**  
Nova Scotia lobster, avocado, celery, mixed greens  
lemon roasted garlic aioli

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

## Soup

served with house baked sourdough bread

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

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

## 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 \$34**  
classic mayo, celery & onion, crispy potato fries

**Grilled or Steamed Whole N.S. Lobster MP**  
drawn butter, baby potato salad, corn salsa

**Steak Frites \$35**  
8oz New York Striploin, Chimichurri sauce, crispy potato fries

## Sandwiches

**Pan Fried Fish Sandwich \$21**  
fresh local Haddock, tomato, pepper, capers, herbed mayo

**Grilled Garden Vegetable Wrap \$17**  
grilled zucchini, eggplant, peppers, hummus, tahini dressing, pita bread

**Grilled N.S. Beef Hamburger \$22**  
Black Angus beef burger, chipotle aioli, iceberg lettuce, maple bacon, tomato jam, crispy onion

**Steak, Mushroom & Onion \$20**  
open faced, grilled striploin, sautéed mushrooms, caramelized onion  
red wine reduction, horseradish aioli

## Pasta

**Vegetable Penne \$16**  
grilled seasonal garden vegetables, basil pesto  
Parmigiano

**Shrimp Gnocchi alla Sorrentina \$27**  
Black tiger shrimp, tomato sauce, fresh basil  
shaved asiago

## Platters for sharing

**Roasted Whole Daily Fish MP**  
browned butter lemon caper sauce

**Hot Seafood Medley \$120**  
Nova Scotia lobster, sautéed black tiger shrimp, Digby scallops  
maple salmon, blackened haddock, steamed Littleneck clams,  
browned butter lemon caper sauce

## Sides

**Crispy potato fries, sea salt, rosemary & olive oil \$8**

**New PEI potato salad \$7**

**Charred Brussels sprouts \$8**

**Garlic lemon butter green beans \$9**