

Starters

Maritime Oysters by the ½ dozen \$21

red wine apple mignonette, chorizo hot pepper sauce, lemon & horseradish

Locally Caught Peruvian Style Fish Ceviche \$22

avocado, caramelized sweet potato, fresh lime

Atlantic Canada Crab Cakes \$18

roasted garlic remoulade, coconut mango purée, pickled watermelon & napa cabbage

Smoked Salmon & House-made Pickles \$21

cold smoked salmon, assorted pickled vegetables, garlic aioli, crostini

Steamed PEI Mussels \$16

Thai coconut milk curry **OR** tomato, fresh herbs & white wine

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

Garden Vegetable \$16

artisanal lettuce, seasonal garden vegetables
red wine maple vinaigrette

Warm Octopus & Potato \$22

olive oil brushed baby potato, pickled asparagus
prosciutto, Pommery mustard dressing

Chilled Seafood Platter (for 2 or more people) \$140 sm \$180 lg

lobster tail and claw, black tiger shrimp, oysters, grouper ceviche
cold smoked salmon, aged balsamic marinated mussels
drawn butter, remoulade, red wine apple mignonette, house made slaw and baby potato salad

Soup

served with house baked sourdough bread

New England Clam Chowder \$18 pp

smoked Nova Scotia clams
bacon, new red potatoes, cream

Caribbean Fish Stew \$19 pp

Haddock, shrimp, scallops, mussels
tomato saffron broth

Chilled Tomato Gazpacho \$10

add chilled N.S. lobster salad \$8

Dishes for One

served with crispy potato wedges (sub salad \$2)

English-Style Atlantic Haddock Fish & Chips \$22

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

Nova Scotia Lobster Roll \$34

classic mayo, celery & onion **OR** warm smoked tomato & roasted pepper

Grilled Nova Scotia Beef Hamburger \$21

Black Angus beef burger, chipotle aioli, iceberg lettuce maple bacon, tomato jam, crispy onion

Spaghetti & Clams \$24

freshly steamed Little Neck clams, white wine roasted garlic, fresh basil

Grilled or Steamed Whole N.S. Lobster MP

drawn butter, baby potato salad, corn salsa

Steak Frites \$35

grilled PEI 8oz AAA flank steak, Chimichurri sauce
crispy potato wedges

Platters for Sharing

(for 2 or more people)

Whole Roasted Spanish Octopus \$64

Galician marinade, brava sauce, garlic rubbed grilled sourdough

Hot Seafood Medley \$120

Nova Scotia half lobster, sautéed black tiger shrimp, Digby scallops
maple salmon, blackened haddock, roasted Spanish octopus
browned butter lemon caper sauce

Roasted Whole Fish MP

local daily catch

browned butter lemon caper sauce

Grilled PEI Ribeye \$125

24oz AAA Black Angus
red wine demi-glace sauce

Sides

House-baked Sourdough bread, maple butter \$8

House-marinated olives \$7

House-pickled vegetables \$6

New PEI potato salad \$7

Crispy potato wedge fries \$7

Grilled asparagus \$7

Roasted Corn Salsa \$8

Garlic butter broccolini \$7

Hothouse tomato cucumber salad \$10