



DINNER

SHAREABLES

Hot Seafood Medley – 149

Nova Scotia Lobster, Sautéed Black Tiger Shrimp, Digby Scallops, White Wine Garlic Mussels,
Cajun Spiced Seared Sustainable Cod and Pecan Crusted Seared Salmon

Maritime Oysters – \$19/half dozen

\$36/dozen

Red Wine Apple Mignonette, Hot Sauce, Lemon &
Horseradish

Oysters Rockefeller – \$20/half dozen

\$37/dozen

Butter, Breadcrumbs, Parsley

CRUDO

Tuna Tartare – 18

Avocado Aioli, Ume Vinaigrette, Smoked Olive
Oil, Maldon Salt, Baguette Crisp

Ceviche – 16

Certified Sustainable Cod, Coconut Tamarind,
Green Curry

SALADS

Roasted Chicken Salad – 19

Feta Cheese, Baby Romaine, Lemon Beans, Olives, Sun-dried Tomato Vinaigrette

Seared Tuna Salad – 19

Medium Rare Seared Sesame Crusted Sustainable
Tuna, Avocado, Edamame, Tomatoes, Lettuce, Miso
Soya Vinaigrette

Caesar – 18

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

ADD ONS

Tiger Shrimp – 11
3 Per Order

Sourdough Bread – 6
Maple Butter

Digby Scallops – 14
3 Per Order

CLASSICS

Crab Cakes – 19

Neil's Harbour Jonah Crab, Seared Pineapple, Dijon Mustard Aioli, Mango Radish Onion Piccalilli

English Style Cod Fish and Chips – 23

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

Nova Scotia Lobster Roll – 32

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

Seafood Chowder – 19

Selection of Atlantic Seafood with Red Nugget Potato, Cream, Sourdough Bread

PEI Blue Shell Mussels – 17/1lb 25/2lb

Garlic, Grainy Mustard, Diced Tomato, White Wine, Pickled Onion

ENTRÉES

Steamed Lobster – MP

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

Roasted Whole Daily Fish – MP

Browned Butter with Lemon & Capers, Seasonal Vegetables

Pan Fried Atlantic Salmon – 32

Sustainable Blue Salmon, Pecan Crust, Sweet Potato Mash, Lemon Preserve

Roasted Chicken – 29

Half Boneless Marinated Chicken, Chick Peas & Vegetables, Pita, Smoked Tomato & Roasted Pepper Dip

Beef Short Rib – 43

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

Shiitake Mushroom Casserole – 26

Creamy Shiitake Mushrooms, Parmesan Mozzarella Crumbs, Grilled Sourdough

Seared Scallops – 34

Digby Scallops, Oyster Mushrooms in Tarragon Mustard Sauce, Lemon Butter Beans

Linguine & Clams – 27

Steamed Malagash Clams, Garlic Butter & White Wine, Cream, Parmigiano



100% OCEAN WISE RECOMMENDED SEAFOOD