



SHAREABLES

Deep Fried Little Fishes \$19

Tempura Dusted Little Fish, Kale, Sage & Saffron Lime Aioli

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

The Colossal Seafood Tower \$89

a Dozen Local Oysters on the Half Shell, Scallop Ceviche, Tuna Tartare, Sustainable Icelandic Cod Crudo, Lightly Cooked and Chilled Salmon

* Add a Steamed 1.5 LB Lobster for \$50 *

CRUDO

Scallops on the Half Shell \$26

Scallops, Grapefruit Vinaigrette, Fresh Parsley Oil, Jalapeno, Fried Capers

Tuna Tartare \$18

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

Ceviche \$16

Certified Sustainable Cod, Coconut Tamarind, Green Curry

Beef Tartare \$19

AAA Halal Beef Tenderloin, Rocket Walnut Pesto, Plum Tomatoes,
Espelette Pepper, Pecorino, Spanish Olive Oil, Aged Balsamic,
Baguette Crisp

SOUP & SALAD

Caesar \$18

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

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

Seafood Chowder \$19

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

ADD ONS

Tiger Shrimp \$11

3 Per Order

Sourdough Bread \$6

Maple Butter

Digby Scallops \$14

3 Per Order



100% OCEAN WISE RECOMMENDED SEAFOOD

CLASSICS

Nova Scotia Lobster Roll \$32

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

English Style Cod Fish and Chips \$23

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

The Wharf Burger \$22

Atlantic PEI Angus Beef Burger, Avocado Aioli, Fried Onions, Dill Pickle, Monterey Jack Cheese, Potato Scallion Bun

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

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

Crab Cakes \$19

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

Shrimp Po' Boy \$19

Seared Shrimp Patty, Dijon Mango Piccalilli, Arugula and Caraway Aioli, Potato Bun

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

Linguine & Clams \$27

Steamed Malagash Clams, Garlic Butter & White Wine, Parmigiano

Steak Frites 8oz/\$32

Atlantic Beef Striploin (Halal), Red Wine Demi, Frites

Pan Fried Atlantic Salmon \$32

Sustainable Blue Salmon, Parsley Pistachio Crust, Dill and Fennel Slaw, Potatoes, Peas & Butter, Lemon Preserve

Shiitake Mushroom Casserole \$26

Creamy Shiitake Mushrooms, Parmesan Mozzarella Crumbs, Grilled Sourdough