



DINNER

SHAREABLES

The Colossal Seafood Tower – 90

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

Hot Seafood Medley – 149

Nova Scotia Lobster, Sautéed Black Tiger Shrimp, Digby Scallops, White Wine Garlic Mussels, Seared Cod and Lemon Crumbed Seared Salmon

Seafood Charcuterie – 65

Smoked Salmon, Shrimp and Lobster Terrine, Herring Pâté, Triple Cream Brie, Bresse Bleu, Fontina Cheese, Pickled Pineapple, Melon, Grapes, Fig Jam

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

Scallops on the Half Shell – 26

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

Beef Tartare – 18

Rocket Walnut Pesto, Plum Tomatoes, Espelette Pepper, Pecorino, Spanish Olive Oil, Aged Balsamic

Cod Fish – 16

Certified Sustainable Cod, Wonton Crisp, Pickled Onion, White Wine Tomato Concasse, Chili Cilantro Lime Mayo

Sustainable Tuna Tartare – 17

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

SOUPS & SALADS

Caesar – 18

Romaine, Kale, Arugula, Smoked Maple Bacon, Herbed Croutons, Grana Padano, Anchovies Caesar Dressing

Wild Mushroom Bisque – 15

With Oulton Pork Belly Scrunchion

Grilled Fennel Spinach Salad – 17

Grilled Fennel, Red Wine Poached Figs, Roasted Walnuts, Dill, Buckwheat, Cucumber, Goat Cheese, Date Vinaigrette

Seafood Chowder – 19

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

ADD ONS

Tiger Shrimp – 9

3 Per Order

Digby Scallops – 13

3 Per Order

Sourdough Bread – 6

Maple Butter

LIGHTLY TOUCHED

Salmon – 20

Lightly Cooked and Chilled Salmon, Yuzu Coconut
Cilantro, Ancho Chili Cashew, Fried Capers

Gf Df Tuna – 22

Oceanwise Certified, Medium Rare, Calabrian Chili
Paste, White Bean Purée, Scallion Ash, Smoked Sea
Salt, Sweet Tamari Aioli

CLASSICS

Nova Scotia Lobster Roll – 32

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

Df English Style Cod Fish and Chips – 23

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

Gf Df Crab Cakes – 18

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

Willy Krauch's Smoked Salmon – 18

Pickled Carrots, Toasted Baguette, Garlic Boursin,
Charred Lemon, Fried Capers

PEI Blue Shell Mussels – 16/1lb 23/2lb

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

ENTRÉES

Gf Roasted Whole Daily Fish – MP

Browned Butter Lemon Caper Sauce

Gf Steamed Lobster – MP

Drawn Butter, P.E.I Potato Salad, Black Bean Salad

Seared Atlantic Salmon

Fillet – 32

Almond Graham Lemon
Crumb, Lobster Velouté.
Cilantro Oil, Kale Walnut
Salad

Double Cut Cast Iron

Pork Chop – 30

with Succotash and
Chorizo Demi

Scallop Carbonara – 32

Seared Digby Scallops with
Linguini, Smoked Bacon, Duck
Fat Carbonara

Gf Chickpea Curry – 25

Spiced Chickpeas, Grilled
Halloumi, Creamy Curry
Sauce, Coconut Basmati Rice
with Fresh Herbs

Stuffed Chicken – 28

Sundried Tomato and Paneer
with Wilted Kale, Heirloom
Carrots and Tomato Cream

Pan Fried Cod – 30

Roasted Heirloom Carrots,
Sautéed Wild Mushroom,
Chive Butter Sauce

Seared Ahi Tuna – 34

Sesame Crusted, Savoy
Cabbage, Coconut Pandan
Broth, Seared Mushroom,
Chili Threads

Seared Scallops – 34

Digby Scallops, Oyster
Mushrooms in Dijon Cream,
Salmon Roe, Lemon Butter
Beans

Beef Striploin – 45

Chicago Style, Striploin, 12oz
Charred AAA Atlantic Angus
Beef, Parsnip Mashed Potato,
Maitake Red Wine Demi