



DINNER MENU

SNACKS

Maritime Oysters by the ½ Dozen \$18

Red wine apple mignonette, Chorizo hot pepper sauce lemon & horseradish

Crispy Haddock Bites \$12

Smoked lemon oil, Kohlrabi slaw & house made tartar sauce

Fried Cauliflower \$10

Cajun spiced, corn flour dusted, Goji sauce

Crispy Fish Burger \$15

Brioche bun, crispy Atlantic Cod, Kohlrabi green apple slaw, Wasabi mayo

Tater Tots Poutine \$13

Crispy tater tots, Quebec cheese curds, brown gravy

Spinach Artichoke Dip \$14

Blackened artichoke & spinach dip, savory garlic crostini

Surf & Turf Sliders \$14

2 per order

Fried Haddock w/ lemon garlic aioli & Beef brisket w/ shaved Pecorino

APPETIZERS

Kale & Feta Salad \$14

Baby kale, marinated artichokes, Kalamata olives, roasted tomato vinaigrette

Spiced Pomegranate & Fig Salad \$16

Baby spinach, goat's cheese, spiced walnuts, balsamic vinaigrette

Grilled Caesar \$18

Warm Romaine hearts, smoked maple bacon, herbed crouton, Grana Padano

Yellowfin Tuna Crudo \$17

Charred jalapeno, avocado aioli, grapefruit vinaigrette

Nova Scotia Seafood Chowder \$18

Daily selection of fresh Atlantic seafood
new red potatoes, cream, grilled sourdough bread

Atlantic Canada Crab Cakes \$18

Roasted garlic remoulade, coconut mango puree, cucumber pineapple relish

ADD ONS

Tiger Shrimp (3 / order) \$9

Digby Scallops (3 / order) \$12

ENTRÉES

Steamed Whole N.S. Lobster MP

Drawn butter, PEI new potato salad, corn salsa

Seared Nova Scotia Salmon Fillet \$33

Cauliflower puree, brussels sprouts, roasted mushrooms, lobster sauce

Pan Seared Digby Scallops \$38

Peaches 'n Cream corn puree

Roasted King Oyster mushrooms, fried capers

Braised Pork Gnocchi \$22

24hr braised pork ragu, soffritto, Pecorino

Roasted Vegetable Penne \$16

Seasonal garden vegetables, basil pesto, Parmigiano

Steak Frites \$42

Grilled 12oz AAA Angus New York striploin

Chimichurri sauce & crispy potato fries

Nova Scotia Lamb Stew \$25

Slow cooked red wine lamb leg

baby potatoes & heirloom carrots

PLATTERS FOR SHARING

Hot Seafood Medley \$130

Nova Scotia Lobster, sautéed Black Tiger shrimp, Digby scallops

Maple salmon, blackened haddock, seared Ahi Tuna

Browned butter lemon caper sauce

The Surf & Turf \$99

Grilled 12oz New York striploin

Sautéed Black Tiger shrimp, seared Digby Scallops

SIDES

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

Sourdough Bread maple butter \$10

Charred Brussels Sprouts \$8

New PEI Potato Salad \$7

House Pickled Veggies \$6

EAST COAST CLASSICS

English-style Atlantic Haddock Fish & Chips \$19

Pale ale battered fillet, house made red cabbage slaw, tartar sauce

Nova Scotia Lobster Roll \$34

Classic celery, mayo & green onion served on garlic buttered potato bun w/ crispy potato fries