CABLE WHARF
EST. 1913
HALIFAX N.S.

DINNER

SHAREABLES

Maritime Oysters – $19/half dozen $36/dozen
Red Wine Apple Mignonette, Hot Sauce, Lemon & Horseradish

OR

Oysters Rockefeller – $20/half dozen $37/dozen
Butter, Breadcrumbs, Parsley

The Colossal Seafood Tower – 110
Chilled 1 ¼ lb Atlantic Hard Shell Lobster, a Dozen Local Oysters on the Half Shell, Scallop and Tuna Crudos, Red Fish, Pickled Herring

CRUDO

Scallops on the Half Shell – 26
U12 Scallops, Grapefruit Vinaigrette, Fresh Parsley Oil, Jalapeno, Fried Capers

Red Fish – 16
Certified Sustainable Atlantic Red Drum, Wonton Crisp, Pickled Onion, White Wine Tomato Concasse, Chili Cilantro Lime Mayo

Atlantic Cold Water Herring – 12
Pickled, Cauliflower Cream, Watermelon Radish, Grapefruit Dashi

Beef Tartar – 18
Rocket Walnut Pesto, Plum Tomatoes, Espelette Pepper, Pecorino, Spanish Olive Oil, Aged Balsamic (Halal)

Sustainable Tuna Tartare – 17
Avocado Aioli, Ume Vinaigrette, Smoked Olive Oil, Maldon Salt, Baguette Crisp

SALADS

Caramelized Peach Salad – 17
Arugula, Fried Farro, Medley Tomato, Camembert Cheese, Walnut Tarragon Vinaigrette

Df Gf Peppery Maple Salad – 15
Mixed Greens, Tomato, Cucumber, Fennel, Radish, Peppery Maple Vinaigrette

Grilled Caesar – 18
Warm Romaine Hearts, Smoked Maple Bacon, Herbed Croutons, Grana Padano

LIGHTLY TOUCHED

Victoria Fisheries Lobster – 35
Seared Rare, Horseradish Aioli, Pickled Cucumber, Sweetened Tamari Aioli

Gf Tuna – 22
Oceanwise Certified, Medium Rare, Calabrian Chili Paste, White Bean Purée, Scallion Ash, Smoked Sea Salt, Sweet Tamari Aioli

Atlantic Beef Carpaccio – 24
Arugula, Parmigiana, Age Balsamic, Fried Capers, Onion, Olive Oil, Smoked Maldon Salt (Halal)

CLASSICS

Gf Df PEI Blue Shell Mussels – 16/1lb 23/2lb
Garlic, Grainy Mustard, Diced Tomato, White Wine, Pickled Onion

Gf Crab Cakes – 18
Neil's Harbour Jonah Crab, Seared Pineapple, Dijon Mustard Aioli, Mango Radish Onion Piccalilli

Willy Kraugh's Smoked Salmon – 18
Pickled Carrots, Toasted Baguette, Garlic Boursin, Charred Lemon, Fried Capers

Seafood Chowder – 19
Selection of Atlantic Seafood with New Red Potatoes, Cream, Grilled Sourdough Bread

English Style Cod Fish and Chips – 23
Pale Ale Battered Icelandic Sustainable Cod Fillet, Cabbage Slaw, Tartar Sauce

ENTRÉES

Seared Atlantic Salmon Fillet – 32
Sustainable Blue Salmon, Almond Graham Lemon Crumb, Lobster Velouté, Cilantro oil, Kale Walnut Salad

Gf Seared Striped Bass – 34
First Nations Bass, Braised Seasonal Vegetables, Citrus Saffron Nage

Seared Scallop – 34
U12 Digby Scallops, Oyster Mushroom in Dijon Cream, Salmon Roe, Lemon Butter Beans

Gf Cornish Hen – 29
Braised Lemongrass, Coconut, Parsnip Purée, Fried Brussel Sprouts

Steamed Lobster – MP
Drawn Butter, P.E.I New Potato Salad, Black Bean Salad

Gf Beef Striploin – 45
Chicago Style, Manhattan Cut, 12 oz Charred AAA Atlantic Angus Beef, Parsnip Mashed Potato, Bone Marrow Red Wine Demi

Roasted Whole Daily Fish – MP
Browned Butter Lemon Caper Sauce

V Potato Gnocchi – 21
Garlic, White Wine, Sundried Tomato, Maritime Gourmet Oyster Mushrooms, Rocket Pesto, Pecorino Cheese

Red Drum – 28
Butter Seared Sustainable White Red Drum Fish, Olive Butter Sauce, Fennel Farro Salad

Spaghetti Alle Vongole in Bianco (Spaghetti & Clams) – 28
Steamed NS Little Neck Clams, White Wine, Roasted Garlic, Fresh Basil

ADD ONS

Sourdough Bread – 9
Maple Butter

Tiger Shrimp – 9
3 Per Order

Digby Scallops – 13
3 Per Order