



## 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

### 🌱 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

### Red Fish \$16

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

## SALADS

### Grilled Caesar \$18

Warm Romaine Hearts, Smoked Maple Bacon, Herbed  
Croutons, Grana Padano

### Caramelized Peach Salad \$17

Arugula, Fried Farro, Medley Tomato, Camembert Cheese,  
Walnut Tarragon Vinaigrette

### Peppery Maple Salad \$15

Mixed Greens, Tomato, Cucumber, Fennel, Radish, Peppery Maple Vinaigrette

## ADD ONS

### Tiger Shrimp \$9

3 Per Order

### Digby Scallops \$13

3 Per Order

### Sourdough Bread \$9

Maple Butter

## CLASSICS

### **Nova Scotia Lobster Roll** \$32

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

### **The Wharf Burger** \$21

Atlantic PEI Angus Beef Burger, Avocado Aioli, Fried Onion,  
Dill Pickle, Raclette Cheese, Potato Scallion Bun

### **PEI Blue Shell Mussels** 16/1lb 23/2lb

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

### **Crab Cakes** \$18

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

### **Salmon Burger** \$20

Sustainable Blue Seared Salmon, Dijon Mango Piccalilli,  
Arugula, Caraway Aioli, Artisan Kaiser

### **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

### **Spaghetti Alle Vongole in Bianco (Spaghetti & Clams)** \$28

Steamed NS Little Neck Clams, White Wine, Roasted Garlic, Fresh Basil

### **Seared Atlantic Salmon** \$32

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

### **Seared Striped Bass** \$34

First Nations Bass, Braised Seasonal Vegetables, Citrus Saffron Nage

### **Potato Gnocchi** \$21

Garlic, White Wine, Sundried Tomato, Maritime Gourmet Oyster Mushrooms, Rocket Pesto, Pecorino Cheese

### **GF Steamed Lobster** MP

AshMeg Hard Shell Lobster, Drawn Butter, P.E.I New Potato Salad, Black Bean Corn Salad

### **Steak Frites** 6oz/\$25 12oz/\$39

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

### **Red Drum** \$28

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

### **Roasted Whole Daily Fish** MP

Browned Butter Lemon Caper Sauce