



DINNER

SHAREABLES

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 ¼lb lobster for \$32 +

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

Hot Seafood Medley – 149

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

Deep Fried Little Fishes – 19

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

Seafood Charcuterie – 59

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

CRUDO

Scallops on the Half Shell – 26

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

Ceviche – 16

Certified Sustainable Cod, Coconut Tamarind,
Green Curry

Beef Tartare – 19

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

Tuna Tartare – 18

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

SALADS

Seared Tuna Salad – 19

Medium Rare Seared Sesame Crusted Sustainable
Tuna, Avocado, Edamame, Tomatoes, Lettuce, Miso
Soya Vinaigrette

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

ADD ONS

Tiger Shrimp – 11

3 Per Order

Sourdough Bread – 6

Maple Butter

Digby Scallops – 14

3 Per Order



100% OCEAN WISE RECOMMENDED SEAFOOD

LIGHTLY TOUCHED

Tuna – 23

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

Salmon Escabeche – 19

Seared Rare Sustainable Blue Salmon, Jalapeno
Pepper Slaw, Saffron Apple Cider Vinaigrette, Fried
Kale

Clams on the Half Shell – 15

Malagash Cherrystone Clams, Torched Butter, Capers

CLASSICS

Nova Scotia Lobster Roll – 32

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

Seafood Chowder – 19

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

Willy Krauch's Smoked Salmon – 19

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

English Style Cod Fish and Chips – 23

Pale Ale Battered Icelandic Sustainable Cod Fillet,
Green Apple Slaw, Tartar Sauce

Crab Cakes – 19

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

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

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

ENTRÉES

Steamed Lobster – MP

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

Roasted Whole Daily Fish – MP

Browned Butter with Lemon & Capers

Swordfish – 35

Oven Roasted Swordfish Fillet, Tomato, Olives & Capers Confit, Cauliflower Fried Rice

Pan Fried Atlantic Salmon – 32

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

AAA Beef Striploin – 47

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

Roast Chicken – 29

Half Boneless Marinated Chicken, Chick Peas & Eggplant, Pita, Smoked Tomato & Roasted Pepper Dip

Shiitake Mushroom Casserole – 26

Creamy Shiitake Mushrooms, Parmesan Mozzarella Crumbs, Grilled Sourdough

Double Cut Cast Iron Pork Chop – 30

with Succotash and Chorizo Demi

Seared Scallops – 34

Digby Scallops, Oyster Mushrooms in Tarragon Mustard Sauce, Lemon Butter Beans

Linguine & Clams – 27

Steamed Malagash Clams, Garlic Butter & White Wine, Parmigiano



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