



## SHAREABLES

### Deep Fried Little Fishes \$19

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

### 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

### 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 \*

## CRUDO

### Scallops on the Half Shell \$26

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

### Tuna Tartare \$18

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

### Ceviche \$16

Certified Sustainable Cod, Coconut Tamarind, Green Curry

### Beef Tartare \$19

AAA Halal Beef Tenderloin, Rocket Walnut Pesto, Plum Tomatoes,  
Espelette Pepper, Pecorino, Spanish Olive Oil, Aged Balsamic,  
Baguette Crisp

## SOUP & SALAD

### 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

### Seared Tuna Salad \$19

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

### Seafood Chowder \$19

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

## ADD ONS

### Tiger Shrimp \$11

3 Per Order

### Sourdough Bread \$6

Maple Butter

### Digby Scallops \$14

3 Per Order



100% OCEAN WISE RECOMMENDED SEAFOOD

## CLASSICS

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

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

### **English Style Cod Fish and Chips** \$23

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

### **The Wharf Burger** \$22

Atlantic PEI Angus Beef Burger, Avocado Aioli, Fried Onions, Dill Pickle, Monterey Jack Cheese, Potato Scallion Bun

### **PEI Blue Shell Mussels** 17/1lb 25/2lb

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

### **Crab Cakes** \$19

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

### **Shrimp Po' Boy** \$19

Seared Shrimp Patty, Dijon Mango Piccalilli, Arugula and Caraway Aioli, Potato Bun

## ENTRÉES

### **Steamed Lobster** MP

Hard Shell Lobster, Drawn Butter, P.E.I New Potato Salad, Red Cabbage Slaw



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

Browned Butter with Lemon & Capers



### **Linguine & Clams** \$27

Steamed Malagash Clams, Garlic Butter & White Wine, Parmigiano

### **Steak Frites** 6oz/\$26 12oz/\$45

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

### **Pan Fried Atlantic Salmon** \$32

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

### **Shiitake Mushroom Casserole** \$26

Creamy Shiitake Mushrooms, Parmesan Mozzarella Crumbs, Grilled Sourdough



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