

## Grab a Cold One

<b>oysters on the half shell</b>	mp	<b>raw shucked scallop</b>	4.25ea - 24/½ doz
proudly serving east coast oysters. fresh shucked and served on crushed ice with our house made accompaniments. Chef's Daily Selection - \$39/doz		these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini	
<b>littleneck clams</b>	2.50ea - 14/½ doz	<b>tuna tiradito</b>	16
(Malagash, NS)		seared togarashi seasoned tuna, coconut-ginger emulsion, mango salsa	
fresh shucked on the half shell, mild, briny ocean flavour, very tender meat, about 1½ inches wide		<b>classic shrimp cocktail</b>	19
		½lb shrimp, house made cocktail sauce, lemon	

### seafood tower

8 oysters, 6 clams, 4 scallops, 1lb shrimp, 1 chilled lobster  
145

## Comfort Food

<b>molasses brown bread</b>	4	<b>roasted root vegetable salad</b>	14
old family recipe, served with Wentworth Valley maple whipped butter		warm roasted root vegetables, goat cheese, mixed greens, apricot vinaigrette, spiced pumpkin seeds	
<b>pork belly sliders</b>	15	<b>bacon wrapped scallops</b>	19
sweet & sour glazed, pickles, mayo on a brioche slider buns		sizzling, bacon wrapped Digby scallops, cajun dusted	
<b>calamari</b>	15	<b>caesar salad</b>	15
flash fried, cocktail sauce, sriracha mayo		romaine, herb roasted croutons, bacon bits, grated parmesan	
<b>sea-cuterie</b>	25	<b>fish cakes</b>	15
local seafood board with solomon gundy, smoked salmon, smoked mackerel tapenade, shrimp escabeche		with green tomato chow and scrunchions	

## Fresh Catch

<b>planked salmon</b>			34
An east coast tradition- maple glazed atlantic salmon, oven roasted on a cedar plank			
<b>seared sea scallops</b>			36
Digby scallops, lemon-herb butter			
<b>baked haddock</b>			26
<b>atlantic lobster</b>			mp
parmesan crusted haddock with garlic shrimp and tarragon velouté			
lobster fresh from our tanks & steamed to order, served with potato salad, coleslaw and melted butter			

## Warehouse Classics

<b>loaded lobster poutine</b>			24
crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce			
<b>rustic seafood stew</b>			34
tomato-fennel stew with haddock, tiger shrimp, scallops, littleneck clams, new potatoes			
<b>fish &amp; chips</b>			20
beer battered local haddock, bad a** piece of fish (you won't need a second one)			
<b>seafood chowder</b>			19
hearty & creamy with shrimp, scallops, haddock & salmon			
<b>lobster roll</b>			33
warmed bun, loaded with lobster, mayo, celery			
<b>beef wellington</b>			36
prosciutto & puff pastry wrapped petite tender, wild mushroom duxelles			
<b>vegetable manchurian</b>			22
manchurian pakora (cauliflower, chickpea, carrot, pepper, spring onion) fried and served with rice, vegetables and manchurian sweet & spicy soy reduction, wasabi chickpeas			
<b>crispy fried chicken</b>			26
burnt onion BBQ sauce, corn bread, fries, slaw			