

## Grab a Cold One

### *oysters on the half shell* mp

proudly serving east coast oysters. fresh shucked and served on crushed ice with our house made accompaniments. Chef's Daily Selection - \$39/doz

### *littleneck clams* 2.50ea - 14/½doz

#### *(Malagash, NS)*

fresh shucked on the half shell, mild, briny ocean flavour, very tender meat, about 1½ inches wide

### *cherrystone clams* 2.75ea - 15/½doz

#### *(Malagash, NS)*

fresh shucked on the half shell, a mildly sweet flavour & briny finish, larger than littleneck, about 2½ inches wide

### *raw shucked* 3.50ea - 18/½doz

#### *scallop*

these beauties are soft & creamy with sweet ocean flavour, complemented with a cucumber-dill capellini

### *classic shrimp cocktail* 19

½lb shrimp, house made cocktail sauce, lemon

### *chilled ½ atlantic lobster* mp

steamed, then chilled, perfect add on

## Towers...

### *Trident*

4 oysters, 4 clams, 2 scallops, ½lb shrimp, ½ chilled lobster

75

### *Colossal*

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

145

### *Neptune*

12 oysters, 8 clams, 6 scallops, 1½lb shrimp, 2 chilled lobster

250

## Salads

### *caesar salad* 15

romaine, herb roasted croutons, bacon bits, grated parmesan

### *salmon "club" salad* 21

maple baked salmon, mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette & topped with a citrus ranch aioli

### *summer salad* 14

mixed greens, green beans, strawberries, pumpkin seeds, apricot vinaigrette

### *steak salad* 21

thinly sliced marinated steak, quinoa, radicchio, balsamic roasted red onions, carrot ribbons, herbed vinaigrette

## Shareables

### *molasses brown bread* 4

old family recipe, served with Wentworth Valley maple whipped butter

### *scallop ceviche* 16

citrus marinated, cucumber, pineapple & fresh cilantro

### *cod cheeks* 18

maritime favourite, breaded & fried, green onion- caper tartar sauce

### *bacon wrapped scallops* 19

sizzling, bacon wrapped Digby scallops, cajun dusted

### *calamari* 15

flash fried, cocktail sauce, sriracha mayo

### *clams casino* 16

a half dozen baked Malagash Clams on the half shell with bacon, shallots, panko & parm

### *oysters rockefeller* 24

six classically prepared baked oysters, parm, spinach, panko, pernod

### *artichoke & crab dip* 15

creamy spinach & artichoke dip mixed with crab, house made kettle chips

### *tuna tiradito* 16

seared togarashi seasoned tuna, coconut-ginger emulsion, mango salsa

### *bbq chicken sliders* 15

pulled chicken, molasses bbq sauce, sweet pickle slaw

### *sea-cuterie* 25

local seafood board with solomon gundy, smoked salmon, smoked mackerel tapanade, shrimp escabeche

## Bowls & Baskets

### *loaded lobster poutine* 24

crispy fries, bacon, green onion, lobster, cheese curds, lobster-garlic cream sauce

### *fish & chips* 20

beer battered local haddock, bad a\*\* piece of fish (you won't need a second one)

### *seafood chowder* 19

hearty & creamy with shrimp, scallops, haddock & salmon

### *noodle bowl* 15

sesame marinated tofu, chilled vermicelli salad, carrot, mushroom, pickled vegetables

### *crispy fried chicken* 26

burnt onion BBQ sauce, corn bread, fries, slaw

## Hand-helds

### *lobster roll* 33

warmed bun, loaded with lobster, mayo, celery

### *classic bacon cheeseburger* 18

two all beef smashed patties, cheddar, bacon, lettuce, pickles, tomato

### *smoked salmon reuben* 19

sauerkraut, caper-dill aioli, toasted rye

### *roast chicken sandwich* 17

herb roasted chicken breast, provolone, sun-dried tomato aioli and arugula on a focaccia bun

### *ahi tuna tacos* 18

togarashi ahi tuna, pickled carrot-daikon-cucumber, spicy mayo

### *atlantic lobster* mp

lobster fresh from our tanks & steamed to order, served with potato salad, coleslaw and melted butter