Comfort Food

molasses brown bread	4	oysters on the half shell	mp
old family recipe, served with		proudly serving east coast	_
Wentworth Valley maple		oysters. fresh shucked and served	
whipped butter		on crushed ice with our house	
caesar salad	15	made accompaniments. Chef's Daily Selection - \$42/doz	
romaine, herb roasted croutons,		classic shrimp cockțail	19
bacon bits, grated parmesan		½lb shrimp, house made cocktail	19
roasted root vegetable salad	14	sauce, lemon	
warm roasted root vegetables,			40
goat cheese, mixed greens, apricot vinaigrette, spiced		bacon wrapped scallops	19
pumpkin seeds		sizzling, bacon wrapped Digby scallops, cajun dusted	
calamari	15	pork belly sliders	15
flash fried, cocktail sauce,		sweet & sour glazed, pickles,	
sriracha mayo		mayo on a brioche slider buns	
fish cakes	15	sea-cuterie	25
with green tomato chow and		local seafood board with	
scrunchions		solomon gundy, smoked	
		salmon, smoked mackerel	
		tapenade, shrimp escabeche	
TAZano	hous	e Classics	
vvale	nous	e Classics	
seafood chowder			19
hearty & creamy with shrimp, scal	llops, had	ddock & salmon	
fish & chips			20
beer battered local haddock, bad a one)	** piece	e of fish (you won't need a second	
lobster roll			33
warmed bun, loaded with lobster,	mayo, c	elery	
loaded lobster poutine			24
crispy fries, bacon, green onion, lo sauce	obster, cl	neese curds, lobster-garlic cream	
classic bacon cheeseburger			18
two all beef smashed patties, chedo	dar, bacc	on, lettuce, pickles, tomato	
beef linguine	,	, , , , , , , , , , , , , , , , , , ,	21
thin sliced beef, horseradish cream	. onions	. mushrooms, cherry tomatoes	21
vegetable manchurian	,	, ,	22
manchurian pakora (cauliflower, chickpea, carrot, pepper, spring onion) fried			22
- ·	-	hurian sweet & spicy soy reduction,	
atlantic lobster			тр
lobster fresh from our tanks & stea	med to	order, served with potato salad,	
coleslaw and melted butter		•	