

SEAFOOD

- Ⓞ ICELANDIC COD CEVICHE *preserved* 16
tomato, basil, red onion, cucumber
- Ⓞ OYSTERS *dozen for* *dozen for 38/half dozen for 21*
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- MUSSELS *Garrison Tall Ship ale, bread &* 17
butter jalapeños, cherry tomato, grilled garlic
sourdough
- Ⓞ SHRIMP COCKTAIL *chilled, poached,* 15
citrus, cocktail sauce, puff rice
- SEARED SCALLOPS *burnt lemon,* 21
grenobloise, croutons
- Ⓞ GRILLED NIÇOISE SALAD *grilled half* 18
romaine, sous vide albacore tuna, green olive
tapenade, confit cherry tomato, roasted red
pepper dressing, cooked egg
- Ⓞ CALAMARI *fried, romesco purée, lime &* 16
black pepper dust
- Ⓞ SEAFOOD TOWER *served chilled, half* 95
lobster, a dozen oysters, scallop ceviche,
marinated mussels, albacore tuna sashimi,
shrimp, icelandic cod ceviche



EXECUTIVE CHEF DWAYNE MCLEOD

HORS D'OEUVRES

- CUCUMBER SALAD *compressed black* 13
pepper yogurt, red onion, dill, toasted sunflower
seeds & bread crumble
- Ⓞ ESCARGOT STUFFED MUSHROOMS 14
garlic herb butter, cremini mushroom, burnt
lemon
- TARTARE *Atlantic Beef, egg yolk, whipped* 19
bone marrow truffle purée, cornichons, grilled
sourdough bread

POUR LE TABLE

- CHEESE & CHARCUTERIE *local &* 32
imported cheeses + meats, house preserves,
maple candied onion, fruit compote, fermented
mustard & crostini
- Ⓞ WARM OLIVES & CHORIZO 9
preserved lemon
- BURRATA CROSTINI *toasted sourdough* 16
bread, tomato onion jam, torn burrata, basil

LES GARNITURES

- POMMES FRITES 9
- SAUTÉED MUSHROOMS & ONIONS 6
- CHEFS SEASONAL VEGETABLES 8
- POTATO PAVÉ 9
- FINGERLING POTATOES 9

PLEASE DISCUSS ALL ALLERGIES &
DIETARY RESTRICTIONS
WITH YOUR SERVER

ENTRÉES

- Ⓞ STEAK FRITES *Atlantic Beef teres major,* 34
sautéed mushrooms & onions, beef jus
- BRASSERIE BURGER *house ground beef,* 23
smoked gouda, pickles, crispy onion, bacon,
fermented mustard, garlic aioli, frites
- TOMATO & GEMELLI *housemade basil* 28
pasta, lemon herb goat cheese cream, panko &
pinenut crumb
- FRESH FISH *always sustainable,* *market price*
procured from our local fishmonger
- Ⓞ DUCK *dry aged duck breast, port orange jus,* 36
potato pavé, chefs seasonal veg
- PROVENÇAL CHICKEN *roasted chicken* 30
legs, olives, lemon white wine jus, tomato,
fingerling potatoes
- STUFFED PORK TENDERLOIN *chorizo* 29
sausage stuffed, apricot riesling chutney, charred
green beans
- DUCK CONFIT PASTA *housemade* 31
fettuccine, Maritime Gourmet mushrooms, duck
jus, truffle ricotta
- LOBSTER THERMADOR *Full* *market price*
1.25 lb lobster, gruyère cheese, garlic brandy
cream, lemon pinenut panko crumble, charred
asparagus

CHEF DE CUISINE JASON JUNOP

PLAT DU JOUR

DAILY *join us 4:00pm-6:00pm daily for* 19
Moules-frites & a pint

BUILT TO SHARE

MONDAY *bouillabaisse featuring mussels,* 55
clams, shrimp, tomato, fennel

TUESDAY *whole fish, procured by our local* MP
fishmonger

WEDNESDAY *tomahawk, grilled* 120
asparagus, roasted potatoes, beef jus



WE STRIVE TO SUPPORT OUR LOCAL COMMUNITY

AFISHIONADO FISHMONGERS

MARTOCK GLEN FARMS

ASHMEG SEAFOOD

ATLANTIC BEEF

CAFÉ LARA COFFEE ROASTERS

MARITIME GOURMET MUSHROOMS

RATINAUD