



## DINNER

# SHAREABLES

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**Gf Df Maritime Oysters** – \$19/half dozen \$36/dozen  
Red Wine Apple Mignonette, Hot Sauce, Lemon & Horseradish

OR

**Gf Oysters Rockefeller** – \$20/half dozen \$37/dozen  
Butter, Breadcrumbs, Parsley

### The Colossal Seafood Tower – 110

Chilled 1 ¼ lb Atlantic Hard Shell Lobster, a Dozen Local Oysters on the Half Shell, Scallop and Tuna Crudos, Red Fish, Pickled Herring

## CRUDO

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**Df Scallops on the Half Shell** – 26  
U12 Scallops, Grapefruit Vinaigrette, Fresh Parsley  
Oil, Jalapeno, Fried Capers

**Df Red Fish** – 16  
Certified Sustainable Atlantic Red Drum, Wonton  
Crisp, Pickled Onion, White Wine Tomato  
Concasse, Chili Cilantro Lime Mayo

**Gf Atlantic Cold Water Herring** – 12  
Pickled, Cauliflower Cream, Watermelon Radish, Grapefruit Dashi

**Beef Tartare** – 18  
Rocket Walnut Pesto, Plum Tomatoes, Espelette  
Pepper, Pecorino, Spanish Olive Oil, Aged Balsamic  
(Halal)

**Df Sustainable Tuna Tartare** – 17  
Avocado Aioli, Ume Vinaigrette, Smoked Olive  
Oil, Maldon Salt, Baguette Crisp

## SALADS

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**Caramelized Peach Salad** – 17  
Arugula, Fried Farro, Medley Tomato, Camembert  
Cheese, Walnut Tarragon Vinaigrette

**Df Gf Peppery Maple Salad** – 15  
Mixed Greens, Tomato, Cucumber, Fennel, Radish,  
Peppery Maple Vinaigrette

**Grilled Caesar** – 18  
Warm Romaine Hearts, Smoked Maple Bacon, Herbed Croutons, Grana Padano

## LIGHTLY TOUCHED

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**Gf Df Victoria Fisheries Lobster** – 35

Searched Rare, Horseradish Aioli, Pickled Cucumber, Sweetened Tamari Aioli

**Gf Df Tuna** – 22  
Oceanwise Certified, Medium Rare, Calabrian Chili  
Paste, White Bean Purée, Scallion Ash, Smoked Sea  
Salt, Sweet Tamari Aioli

**Atlantic Beef Carpaccio** – 24  
Arugula, Parmigiana, Age Balsamic, Fried Capers,  
Onion, Olive Oil, Smoked Maldon Salt (Halal)

## CLASSICS

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**DF** PEI Blue Shell Mussels – 16/1lb 23/2lb

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

**Nova Scotia Lobster Roll – 32**

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

**GF DF** Crab Cakes – 18

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

**Willy Kraugh's Smoked Salmon – 18**

Pickled Carrots, Toasted Baguette, Garlic Boursin, Charred Lemon, Fried Capers

**Seafood Chowder – 19**

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

**DF** English Style Cod Fish and Chips – 23

Pale Ale Battered Icelandic Sustainable Cod Fillet, Cabbage Slaw, Tartar Sauce

## ENTRÉES

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**Seared Atlantic Salmon Fillet – 32**

Sustainable Blue Salmon, Almond Graham Lemon Crumb, Lobster Velouté, Cilantro oil, Kale Walnut Salad

**GF** Seared Striped Bass – 34

First Nations Bass, Braised Seasonal Vegetables, Citrus Saffron Nage

**GF** Steamed Lobster – MP

Drawn Butter, P.E.I New Potato Salad, Black Bean Salad

**GF** Beef Striploin – 45

Chicago Style, Striploin, 12 oz Charred AAA Atlantic Angus Beef, Parsnip Mashed Potato, Bone Marrow Red Wine Demi

**Mediterranean Chicken – 28**

Grilled Chicken Thighs, Herbed Couscous, Spicy Harissa Yogurt Sauce, Grilled Seasonal Vegetables, Olive Tapenade, Grilled Pita

**Potato Gnocchi – 21**

Garlic, White Wine, Sundried Tomato, Maritime Gourmet Oyster Mushrooms, Rocket Pesto, Pecorino Cheese

**GF** Seared Scallop – 34

U12 Digby Scallops, Oyster Mushroom in Dijon Cream, Salmon Roe, Lemon Butter Beans

**GF** Roasted Whole Daily Fish – MP

Browned Butter Lemon Caper Sauce

**Red Drum – 28**

Butter Seared Sustainable White Red Drum Fish, Olive Butter Sauce, Fennel Farro Salad

**Spaghetti Alle Vongole in Bianco (Spaghetti & Clams) – 28**

Steamed NS Little Neck Clams, White Wine, Roasted Garlic, Fresh Basil

## ADD ONS

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**Sourdough Bread – 6**

Maple Butter

**Tiger Shrimp – 9**

3 Per Order

**Digby Scallops – 13**

3 Per Order