



SHAREABLES

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

Df Scallops on the Half Shell \$26

U12 Scallops, Grapefruit Vinaigrette, Fresh Parsley Oil,
Jalapeno, Fried Capers

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

Df Red Fish \$16

Certified Sustainable Atlantic Red Drum, Wonton Crisp,
Pickled Onion, White Wine Tomato Concasse, Chili Cilantro
Lime Mayo

SALADS

Grilled Caesar \$18

Warm Romaine Hearts, Smoked Maple Bacon, Herbed
Croutons, Grana Padano

Caramelized Peach Salad \$17

Arugula, Fried Farro, Medley Tomato, Camembert Cheese,
Walnut Tarragon Vinaigrette

Gf Df Peppery Maple Salad \$15

Mixed Greens, Tomato, Cucumber, Fennel, Radish, Peppery Maple Vinaigrette

ADD ONS

Tiger Shrimp \$9

3 Per Order

Digby Scallops \$13

3 Per Order

Sourdough Bread \$6

Maple Butter

CLASSICS

Nova Scotia Lobster Roll \$32

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

The Wharf Burger \$21

Atlantic PEI Angus Beef Burger, Avocado Aioli, Fried Onion, Dill Pickle, Raclette Cheese, Potato Scallion Bun

PEI Blue Shell Mussels 16/1lb 23/2lb

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

Crab Cakes \$18

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

Salmon Burger \$20

Sustainable Blue Seared Salmon, Dijon Mango Piccalilli, Arugula, Caraway Aioli, Artisan Kaiser

Seafood Chowder \$19

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

English Style Cod Fish and Chips \$23

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

ENTRÉES

Spaghetti Alle Vongole in Bianco (Spaghetti & Clams) \$28

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

Seared Atlantic Salmon \$32

Almond Graham Lemon Crumb, Lobster Velouté, Cilantro Oil, Kale Walnut Salad

Seared Striped Bass \$34

First Nations Bass, Braised Seasonal Vegetables, Citrus Saffron Nage

Potato Gnocchi \$21

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

Steamed Lobster MP

AshMeg Hard Shell Lobster, Drawn Butter, P.E.I New Potato Salad, Black Bean Corn Salad

Steak Frites 6oz/\$25 12oz/\$39

Atlantic AAA Beef Striploin, Red Wine Demi, Frites (Halal)

Red Drum \$28

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

Roasted Whole Daily Fish MP

Browned Butter Lemon Caper Sauce