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## SOUP

### **New England Clam Chowder** ~

Creamy baby clam chowder with smoked bacon, onions and potatoes cup \$6 bowl \$9

**Soup of the day** ~ Daily creation cup \$6 bowl \$9

## SALADS

**Caesar Salad** ~ Romaine lettuce tossed in homemade dressing, topped with bacon, croutons and Parmesan \$9

**House Salad** ~ Mixed greens & red onions tossed in balsamic vinaigrette, topped with pear & candied pecans \$8

**Mediterranean Salad** ~ Mixed greens & red onions, tomatoes, cucumbers, green & red peppers black olives tossed in greek dressing and topped with feta cheese \$11

**Asian Calamari Salad** ~ Romaine lettuce topped with lightly floured calamari rings, sautéed julienne vegetables & mushrooms tossed in a sweet chili & soy sauce sprinkled with sesame seeds \$15

## SIDES

Rice \$3

Roasted Baby Potatoes \$4

Roasted Butttter & Chive Mashed Potatoes \$4

Vegetables \$5

Sautéed Garlic Spinach & Mushrooms \$5

Garlic Tiger Shrimp \$9

Seared Sea Scallops \$MP

Steamed Lobster \$MP

## APPETIZERS

**Chef's Appetizer** ~ The chef's daily inspiration \$MP

**Mussels** ~ One pound of P.E.I. mussels tossed in your choice of sauce \$13

White wine garlic butter with parsley & leeks

Tomato sacue, arugula, leeks & confit tomatoes

Daily Special

**Calamari** ~ Lightly dusted calamari rings served with cocktail sauce and chipotle mayo \$12

**Fried Smelts** ~ Lightly floured smelts tossed in Old Bay seasoning served with cocktail sauce \$13

**Jumbo Shrimp Cocktail** ~ Poached tiger shrimp served with cocktail sauce and lemon \$15

**East Coast Oysters on the ½ Shell** ~ Six oysters accompanied by red wine vinegar mignonette, citrus onion & fried capers \$15

**Tempura Tiger Shrimp** ~ Gluten free tempura battered tiger shrimp served on a nest of rice noodles with a sweet citrus soy sauce \$11

**Escargots** ~ Large snails baked in a white wine, arugula hazelnut pesto & garlic butter \$7

*Add mozzarella \$2*



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## FEATURES

**Catch of the Day** ~ Daily creation \$MP

**Mixed Grill** ~ Daily preparation of fresh fish or seafood accompanied by our chef's choice of side \$MP

**Steelhead Trout** ~ Seared Steelhead drizzled with port demi-glace sauce, served with sautéed garlic, spinach & mushrooms, mashed potatoes and a side of confit tomatoes \$25

**Seared Tuna** ~ 6oz Seared Yellowfin tuna fillet drizzled with roasted red pepper & lemon coulis, served with roasted potatoes and vegetables \$MP

**Steamed Lobster Dinner** ~ Steamed lobster served with vegetables and roasted potatoes \$MP

**Lobster Roll for Two** ~ Lobster meat mixed with mayonnaise, Old Bay and shallots served on open-faced fresh focaccia, accompanied by fresh cut fries, coleslaw & a dill pickle \$MP

**Steak Frites** ~ 10oz NY Striploin topped with a Madagascar green peppercorn & brandy demi-glace cream sauce served with fresh cut fries & sautéed mushrooms \$30

**Sesame Salmon** ~ New Brunswick Salmon coated in panko & sesame crust served with sautéed garlic spinach & mushrooms and roasted baby potatoes drizzled with fresh squeezed orange & leek cream sauce \$24

**Halibut** ~ Grilled or Blackened Pacific halibut topped with a tomato and shallot cream sauce served with rice pilaf & seasonal vegetables \$MP/Seasonal

## PASTA

**Lobster Carbonara** ~ Lobster, red onion and bacon tossed with linguine in our house carbonara sauce \$24

**Tiger Shrimp & Chicken Pasta** ~ Home made pasta tossed in a sundried tomato, leek, basil & mushroom Alfredo sauce, topped with garlic tiger shrimp and chicken \$21

## FISH & CHIPS

Our famous battered fish and seafood are served with fresh cut fries, coleslaw, tartar sauce and lemon

Haddock \$15

Cod \$15

Pickrel \$17

Halibut \$MP

Black Tiger Shrimp \$21

Scallops \$21

### Fish & Chips Special

Daily creation of battered fish accompanied by fresh cut fries, coleslaw & tartar sauce \$MP

## DESSERTS

All of our desserts are made in house. Ask your server about our daily selection