



## Starters

***New England Clam Chowder*** ~ Creamy baby clam chowder with smoked bacon, onions & potatoes  
**Cup \$8 Bowl \$11**

***Caesar Salad*** ~ Romaine lettuce tossed in homemade dressing, topped with crisp bacon, croutons & parmesan **\$12**

***House Salad*** ~ Mixed greens tossed in balsamic vinaigrette, topped with pear, red onions & candied pecans **\$11**

***Greek Salad*** ~ Mixed greens with red onions, tomatoes, cucumbers, red peppers & black kalamata olives tossed in Greek dressing topped with feta cheese **\$14**

***Asian Calamari Salad*** ~ Romaine lettuce topped with crispy calamari rings, sautéed julienne vegetables & mushrooms tossed in a sweet chilli soy sauce, sprinkled with sesame seeds **\$20**

***Mussels*** ~ One pound of P.E.I. mussels tossed in your choice of sauce (White wine garlic butter with parsley & leeks, Tomato sauce & leeks ) **\$16**

***Crispy Calamari*** ~ Lightly floured squid rings served with cocktail sauce **\$17**

***Fried Smelts*** ~ Lightly floured smelts tossed in Old Bay seasoning served with cocktail sauce **\$17**

***Jumbo Shrimps Cocktail*** ~ Poached tiger shrimps served with cocktail sauce & lemon **\$19**

***East Coast Oysters on the ½ Shell*** ~ Half dozen oysters accompanied by red wine vinegar mignonette, horseradish, citrus onion & fried capers **\$21**

***Tempura Tiger Shrimp*** ~ Gluten free tempura battered tiger shrimp served on a nest of rice noodles with a sweet citrus soy sauce **\$17**

***Escargots*** ~ Large snails baked in white wine, arugula hazelnut pesto & garlic butter **\$9.5 add mozzarella \$3**

***Seared Sea Scallops*** ~ Served on baby arugula with toasted crushed pecans & orange segments drizzled with maple espresso dressing **\$18**

***Tuna Tartare*** ~ Served with crostinis **\$17<sup>i</sup>**

## Main course

**Fresh Trout** ~ Seared trout drizzled with port demi-glaze sauce, served with sautéed garlic spinach & mushrooms mashed potatoes & a side of confit tomatoes \$30

**Seared Tuna** ~ 6oz Seared Yellowfin tuna steak drizzled with roasted red pepper & lemon coulis, served with roasted potatoes & vegetables \$31

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

**Lobster Roll for Two** ~ Fresh lobster meat mixed with mayonnaise, Old Bay & shallots served on open-face fresh focaccia, accompanied by fresh cut fries, coleslaw & a dill pickle \$55

**Steak Frites** ~ 12-14 oz Striploin, served with fresh cut fries & sautéed mushroom \$42

**Sesame Salmon** ~ New Brunswick Salmon coated in a panko & sesame crust, served with sautéed garlic spinach & mushrooms, roasted baby potatoes, topped with fresh squeezed orange & leek cream sauce \$30

**Halibut** ~ Grilled or blackened Pacific halibut topped with a tomato & shallot cream sauce, served with rice pilaf & seasonal vegetables \$38

**Tiger Shrimp & Chicken Pasta** ~ Homemade pasta tossed in a sundried tomato, leek, basil & mushroom alfredo sauce, topped with garlic tiger shrimp & chicken \$27

**Pescatore** ~ P.E.I. mussels, garlic tiger shrimp, sea scallops tossed with linguine in our garlic & white wine sauce \$29

### **Fish & Chips~**

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

**Haddock** \$19

**Cod** \$19

**Pickarel** \$21

**Halibut** \$28

**Black Tiger Shrimp** \$26

**Scallops** \$28

## **Desserts**

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

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