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## APPETIZERS

**Crispy Calamari** - Lightly floured squid rings served with cocktail sauce & harissa aioli \$19

**Fried Smelts** – Lightly floured smelts tossed in old bay seasoning served with cocktail sauce \$19

**Mussels** – One pound of PEI mussels tossed in your choice of sauce : white wine garlic butter, roasted tomato or coconut lemongrass chili \$18

**Jumbo Shrimp Cocktail** – Poached tiger shrimps served with cocktail sauce & lemon \$20

**East Coast Oysters on the ½ Shell** – Half dozen oysters accompanied by red wine vinegar mignonette, horseradish, citrus onion and fried capers \$24  
suggested wine pairing **Piccolo Prosecco**

**Tempura Tiger Shrimp** – Gluten free tempura battered tiger shrimp served on a nest of rice noodles with citrus ponzu sauce \$19

**Vegetable Tempura** – Gluten free tempura battered vegetables served with citrus ponzu sauce \$19

**Escargots** - Large snails baked in white wine, arugula hazelnut pesto & garlic butter \$11  
Add mozzarella \$3

**Seared Sea Scallops** - Served on arugula with toasted crushed pecans and orange segments drizzled with maple espresso dressing \$20

**Tuna Tartare** - Tuna tartar served with pickled turnip, capers, Dijon mustard, garlic aioli and crostinis \$19  
Suggested wine pairing **Cuvee Marie - Rose**

**Lapointe Seafood Tower** – (20) freshly shucked oyster, (12) jumbo cocktail shrimp and snow crab clusters (available between 2-5pm) \$109  
suggested wine pairing **Costamalino - Vermantino**



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## *SALADS*

**Caesar Salad** - Romaine lettuce tossed in homemade dressing, topped with crisp bacon, croutons and parmesan \$13

**Greek Salad** - Mixed greens with red onions, tomatoes, cucumbers, red peppers and black olives tossed in Greek dressing topped with feta cheese \$15

**House Salad** - Mixed greens tossed in balsamic vinaigrette, topped with pear, red onion and candied pecans \$13

## *SOUP*

**New England Clam Chowder** - Creamy baby clam chowder with smoked bacon, onion and potatoes  
Cup \$9 Bowl \$13

## *PASTAS*

**Tiger Shrimp & Chicken Pasta**- Linguini tossed in a sundried tomato, leek, basil mushroom alfredo sauce topped with garlic tiger shrimp and chicken \$32

Suggested wine pairing **Matto-Pinot Grigio**

**Pescatore** - P.E.I., mussels, tiger shrimp, sea scallops and red onion tossed with linguini in our white wine and garlic sauce \$34

Suggested wine pairing **Costamalino-Vermantino**

## *SIDES*

**Rice** - \$7  
**Roasted Baby Potatoes** - \$7  
**Butter and Chive Mash Potatoes** - \$7  
**Seasonal Vegetables** - \$8  
**Sauteed Spinach and Mushrooms** - \$8  
**Garlic Tiger Shrimp** - \$13  
**Seared Sea Scallops** - \$19  
**Side Salmon** - \$15



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## MAIN COURSE

**Catch of the Day** – Chef's daily creation M/P

**Mixed Grill** – Three varieties of fresh fish and seafood accompanied by our chef's choice of sides M/P

**Fresh Trout** - Seared trout drizzled with port demi-glace sauce, served with sauteed garlic spinach & mushroom, mashed potatoes & a side of confit tomatoes \$32  
suggested wine pairing **Inniskillin -Late Harvest Riesling**

**Seared Tuna** – 6oz Seared tuna steak drizzled with roasted red pepper & lemon coulis, served with roasted potatoes and vegetables \$34  
suggested wine pairing **Flyby -Pinot Noir**

**Steamed Lobster Dinner** – Steamed lobster served with vegetables & roasted baby potatoes M/P  
suggested wine pairing **Adorn Chardonnay**

**Lobster roll** –Fresh lobster meat mixed with mayonnaise, old bay seasoning and shallots served on a warm brioche bun M/P  
suggested wine pairing **Inniskillin – Late harvest Riesling**

**Steak Frites** – 12-14oz striploin, served with fresh cut fries & sauteed mushroom \$42  
suggested wine pairing **Matto-Cabernet Sauvignon**

**Sesame Salmon** – New Brunswick Salmon coated in a panko & sesame crust, served with sauteed garlic spinach & mushroom, roasted baby potatoes, topped with a fresh squeezed orange & leek cream sauce \$33  
suggested wine pairing **Flyby-Pinot Noir**

**Halibut** – Grilled or blackened pacific halibut topped with a tomato & shallot cream sauce, served with a rice pilaf & seasonal vegetables \$M/P  
suggested wine pairing **Burnt Ship Sauvignon Blanc**

**Shrimp Tikka Masala** - Grilled tiger shrimps marinated with masala, served with rice pilaf & seasonal vegetables \$30  
suggested wine pairing **Inniskillin Late Harvest Riesling**

**Chicken Malai Tikka** – Grilled chicken patties served with mint chutney and Greek salad \$30  
suggested wine pairing **Matto - Pinot Grigio**



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## *FISH & CHIPS*

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

<b>Haddock</b>	\$21
<b>Pickarel</b>	\$23
<b>Halibut</b>	\$31
<b>Black Tiger Shrimp</b>	\$28
<b>Scallops</b>	\$30

### **FISH & CHIPS SPECIAL**

Daily creation of battered fish, accompanied by fresh cut fries, coleslaw & tarter sauce

M/P

**Gluten free batter available \$2.00**

## *DESSERTS*

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