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## APPETIZERS

**Crispy Calamari** - Lightly floured squid rings served with cocktail sauce & harissa aioli \$20

**Fried Clam strips** – Lightly breaded tossed in old bay seasoning served with cocktail sauce \$20

**Mussels** – One pound of PEI mussels tossed in your choice of sauce : white wine garlic butter, roasted tomato or coconut lemongrass chili \$20

**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 \$MP  
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 \$21

**Vegetable Tempura** – Gluten free tempura battered vegetables served with citrus ponzu sauce \$20

**Escargots** - Large snails baked in white wine, arugula hazelnut pesto & garlic butter \$12  
Add mozzarella \$ 3.50

**Seared Sea Scallops** -Served on arugula with toasted crushed pecans and orange segments drizzled with maple espresso dressing M/P

**Tuna Tartare** - Tuna tartar served with pickled turnip, capers, Dijon mustard, garlic aioli and crostini \$22  
Suggested wine pairing **Cuvee Marie - Rose**

**Lapointe Seafood Tower** – (16) freshly shucked oyster, (12) jumbo cocktail shrimp and (1 lb) snow crab clusters \$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 \$14

**Greek Salad** - Mixed greens with red onions, tomatoes, cucumbers, red peppers and black olives tossed in Greek dressing topped with feta cheese \$16

**House Salad** - Mixed greens tossed in balsamic vinaigrette, topped with pear, red onion and candied pecans \$14

## *SOUP*

**New England Clam Chowder** - Creamy baby clam chowder with smoked bacon, onion and potatoes  
Cup \$10 Bowl \$14

## *PASTAS*

**Tiger Shrimp & Chicken Pasta**- Linguini tossed in a sundried tomato, leek, basil mushroom alfredo sauce with garlic tiger shrimp and chicken \$35

*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 \$38

*Suggested wine pairing* **Costamalino - Vermantino**

## *SIDES*

**Rice** - \$8  
**Roasted Baby Potatoes** - \$8  
**Butter and Chive Mash Potatoes** - \$8  
**Seasonal Vegetables** - \$9  
**Sauteed Spinach and Mushrooms** - \$9  
**Garlic Tiger Shrimp** - \$15  
**Seared Sea Scallops** - M/P  
**Side Salmon** - \$18



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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 \$35  
suggested wine pairing **Bella Terra - Riesling**

**Seared Tuna** – 6oz Seared tuna steak drizzled with roasted red pepper & lemon coulis, served with roasted potatoes and vegetables \$36  
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 on a warm brioche bun, serve w/ fries & coleslaw M/P  
suggested wine pairing **Bella Terra - Riesling**

**Steak Frites** – 8 – 10 oz striploin, served with fresh cut fries & sauteed mushroom \$45  
suggested wine pairing **Adorn - 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 \$36  
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 **Bella Terra - Sauvignon Blanc**

**Shrimp Tikka Masala** - Grilled tiger shrimps marinated with masala, served with rice pilaf & seasonal vegetables \$33  
suggested wine pairing **Bella Terra - Riesling**

**Chicken Malai Tikka** – Melt in your mouth cheesy chicken kebabs served with Greek salad \$32  
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>            | \$23  |
| <b>Pickarel</b>           | \$26  |
| <b>Halibut</b>            | M/P   |
| <b>Black Tiger Shrimp</b> | \$30  |
| <b>Scallops</b>           | \$M/P |

### **FISH & CHIPS SPECIAL**

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

M/P

**Gluten free batter available \$3.00**

## *DESSERTS*

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