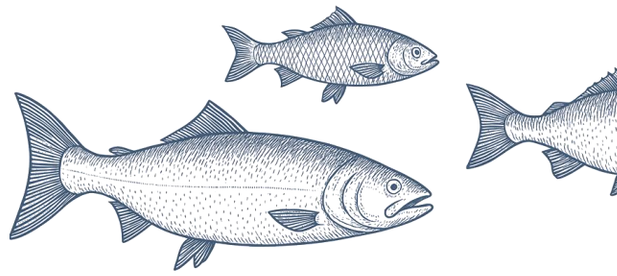


Appetizers

LAPOINTE SEAFOOD

- PLATTER (2ppl) ● $65
6 freshly shucked oysters, 8 jumbo cocktail shrimp and snow crab clusters.

- TOWER (4ppl) ● $125
12 freshly shucked oysters, 16 jumbo cocktail shrimp and snow crab clusters.

CRISPY CALAMARI ● $21
Lightly floured squid rings tossed in Old Bay seasoning and oregano, served with cocktail sauce & harissa aioli.

POPCORN SHRIMP ● $19
Lightly floured shrimp tossed in Old Bay seasoning served with lime garlic aioli.

FRIED SMELTS ● $20
Lightly breaded smelts, tossed in Old Bay seasoning and served with cocktail sauce.

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

JUMBO SHRIMP COCKTAIL ● $20
Poached tiger shrimp served with cocktail sauce and lemon.

EAST COAST OYSTERS ● $MP
Half a dozen or a dozen oysters, accompanied by red wine vinegar mignonette, horseradish, citrus onions, and fried capers.

TEMPURA TIGER SHRIMP ● $21
Gluten free tempura battered tiger shrimp, served on a nest of rice noodles with citrus ponzu sauce.

ESCARGOTS ● $12
Add mozzarella $3.50
Large snails baked in white wine, served with your choice of **arugula hazelnut pesto** or **garlic butter**.

SEARED SEA SCALLOPS ● $MP
Served on arugula with toasted pecans and orange segments, drizzled with maple espresso dressing.

TUNA TARTARE ● $23
Served with pickled turnip, capers, Dijon mustard, garlic aioli and crostini.

Salads

CAESAR SALAD ● $14
Romaine lettuce tossed in homemade dressing, topped with crisp bacon, croutons and parmesan.

GREEK SALAD ● $16
Mixed greens tossed in Greek dressing, topped with red onions, tomatoes, cucumbers, red peppers, feta cheese and black olives.

HOUSE SALAD ● $14
Mixed greens tossed in balsamic vinaigrette, topped with pear, red onion and candied pecans.

Add protein : Salmon 6oz ● $19
Garlic Shrimp (5) ● $16
Chicken 6oz ● $16

Soup

NEW ENGLAND CLAM CHOWDER ● Cup $10 - Bowl $14
Creamy baby clam chowder with smoked bacon, onion and potatoes.

SOUP OF THE DAY
● Cup $9 - Bowl $12
Ask your server for today's selection.

Pastas

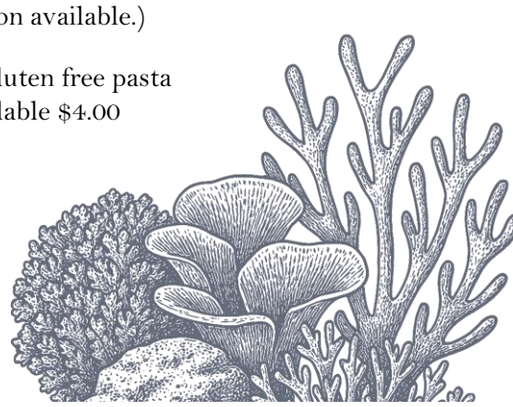
LOBSTER TORTELLINI● $38
Homemade lobster, spinach and feta tortellini tossed in sage and saffron sauce.

PESCATORE ● $39
Homemade fettucinne tossed in our white wine and garlic sauce with PEI mussels, tiger shrimp, sea scallops and red onion.

SHRIMP & CHICKEN PASTA ● $38
Homemade fettucinne tossed in a sundried tomato, leek, basil and mushroom Alfredo sauce, with garlic tiger shrimp and chicken.

BASIL PESTO PASTA ● $28
Gluten-free pasta tossed in house-made basil pesto coconut cream with seasonal vegetables. (Vegan option available.)

● Gluten free pasta available $4.00



Please inform us of any allergies. We'll do our very best to accommodate, but cross-contamination is always possible.

Main Course

CATCH OF THE DAY ● Chef's weekly special - *see our board.*

MIX GRILL ● Chef's weekly special - *see our board.*

STEAMED LOBSTER DINNER ● $MP
Fresh steamed lobster served with roasted baby potatoes, seasonal vegetables, and a rich garlic butter sauce.

FRESH TROUT ● $38
Seared trout drizzled with port demi-glace sauce, served with sauteed garlic spinach and mushrooms, mashed potatoes and confit tomatoes.

SEARED TUNA ● $37
Seared tuna drizzled with a roasted red pepper and lemon coulis, served with roasted potatoes and seasonal vegetables.

SESAME SALMON ● $39
New Brunswick salmon coated in a panko and sesame crust, served with sauteed garlic spinach and mushroom, roasted baby potatoes, topped with a freshly squeezed orange and leek cream sauce.

HALIBUT ● $MP
Grilled or **blackened** Pacific halibut with a tomato and shallot cream sauce, served with rice pilaf and seasonal vegetables.

BARRAMUNDI ● $38
Pan seared Barramundi with Chimichuri sauce, served with mashed potato and seasonal vegetables.

LOBSTER ROLL ● $39
Fresh lobster meat mixed with mayonnaise, Old Bay seasoning and shallots on a warm brioche bun, served with fresh cut fries and coleslaw.

CROWNED PORTOBELLO ● $29
Stuffed Portobello mushroom topped with gratinated mozzarella, served with rice pilaf and seasonal vegetables. (Vegan option available.)

SHRIMP TIKKA MASALA ● $36
Pan fried tiger shrimp marinated with masala, served with rice pilaf and seasonal vegetables.

STEAK FRITES ● $47
Premium striploin steak served with fresh cut fries and sauteed mushrooms.

GRILLED CHICKEN BREAST ● $36
Tender grilled chicken breast with a creamy mushroom sauce, served with rice pilaf and sauteed garlic spinach and mushrooms.

Fish & Chips

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

HADDOCK	$25
PICKEREL	$27
HALIBUT	$MP
BLACK TIGER SHRIMP (with cocktail sauce)	$30

FISH & CHIPS SPECIAL - See our boards

Gluten free batter available $3.00

Lunch specials

Monday to Friday until 3pm

SPICY COD CAKES • $19
Panko crusted cod cakes served with chili lime mayonnaise and a cup of clam chowder.

SALMON BURGER • $21
Homemade salmon burger served with fresh-cut fries.

BASQUE STEW • $22
White fish, vegetables and baby potatoes sautéed in a creamy rosemary sauce with a hint of sriracha.

STIR-FRY • $21
Sautéed shrimp, chicken and vegetables tossed in a sweet chili and hoisin sauce served on a nest of rice noodles.

SALMON CAKES • $20
Panko crusted homemade salmon cakes with roasted red pepper sauce, served with Greek salad.

Desserts

LEMON CAKE • $10
A light lemon cake served with a fresh strawberry coulis.

CRÈME BRÛLÉE • $10
Smooth vanilla custard topped with a caramelized sugar crust. *Ask your server for today's featured flavour.*

ESPRESSO CHOCOLATE MOUSSE • $10
Airy chocolate mousse infused with aromatic espresso.

HAZELNUT BROWNIE • $10
Fudgy dark chocolate brownie loaded with roasted hazelnuts, served with vanilla ice cream.