

## APPETIZERS

### NEW ENGLAND SEAFOOD CHOWDER

Bay scallops, clams, shrimp and an assortment of fish in a cream fish broth with fresh herbs, garlic, potatoes and mixed bell peppers. \$ 7

### CALAMARI FLOWERS

Lightly dredged in flour and deep-fried until crisp, sprinkled with Szechuan pepper and salt. Served with a sweet and hot plum sauce. \$ 8

### ESCARGOT TOWER

Escargot, tomatoes, garlic and olive oil served stacked with crispy Asiago frico. \$ 8

### MUSSELS OF THE DAY

Ask your server what our chefs have prepared today. \$ 9

### TIGER SHRIMP COCKTAIL

Poached black tiger shrimp served with a chipotle and lime aioli and a fresh lemon wedge. \$ 10

### COCONUT CRUSTED SHRIMP

Coconut crusted tiger shrimp fried golden brown and served on a bed of baby greens with a chipotle and lime aioli and fresh lemon. \$ 11

### CRAB CAKES

Blue crab, cilantro, red onion, ginger and garlic coated in Panko and deep-fried. Served with baby greens, a sweet corn and pepper salsa and a roasted garlic aioli. \$ 12

### FONTINA AND PROSCIUTTO FRITTERS

Grated Fontina and prosciutto dredged in flour, egg and Panko then fried golden brown. Served on a bed of baby spinach with roasted red peppers and fresh basil. \$ 12

### PROSCIUTTO WRAPPED SEA SCALLOPS

Two fresh two-ounce jumbo sea scallops wrapped with prosciutto and pan seared. Served on baby spinach with basil infused olive oil and a sweet pepper and charred corn salsa. \$ 16

### FRESH SHUCKED OYSTERS

Ask your server about today's available varieties, priced individually, by the half dozen, dozen or choose a sampler platter. Served with a trio of sauces: key lime, cracked pepper and chili, Mandarin orange and ginger vinaigrette and tomato, cilantro and shallot salsa.

Shucked fresh to order, please be patient. ½ dozen. \$ 15

### OYSTERS ROCKEFELLER

A half dozen oysters topped with spinach, double smoked bacon, roasted pecans and tarragon butter then baked on the half shell. \$ 15

## SALADS

### HOUSE SALAD

Baby greens tossed in a Mandarin orange and ginger vinaigrette with herb dusted croutons and roasted red peppers. \$ 7

### SPINACH SALAD

Baby spinach tossed in a Dijon vinaigrette with double smoked bacon, roasted red peppers and Bermuda onions then finished with shredded egg and toasted almonds. \$ 8

### CAESAR SALAD

Romaine lettuce tossed with our traditional Caesar dressing with pancetta, seasoned croutons and garnished with Asiago frico. \$ 8

### SNOW CRAB SALAD

Fresh shelled snap and eat snow crab set on a bed of baby greens tossed in a Mandarin orange and ginger vinaigrette with cherry tomatoes, shitake mushrooms and toasted almonds. \$ 14

## SEAFOOD

### CURRY CATFISH

Catfish marinated in yogurt and green curry then breaded with Panko and Pan-fried. Served with sweet potato wedges, sautéed market vegetables, a chipotle and lime aioli. \$ 21

### CRISPY ALE BATTERED COD

Served with a caper and pearl onion aioli, pomme frites and seasonal vegetables. \$ 21

### SEAFOOD RAVIOLI

Giant Shellfish Ravioli stuffed with Blue Crab, Lobster and Shrimp. Baked in a Smoked Tomato sauce with an Asiago Béchamel Drizzle \$ 23

### HERB CRUSTED RAINBOW TROUT

Pan seared herb dusted rainbow trout. Served on a ragu of green beans, pancetta, white potatoes and spinach. Finished with a tomato and roasted garlic salsa. \$ 24

### ALMOND CRUSTED MARLIN

With Green Olive Tapenade and sauce Horchatta on a Catalan Mussel & Chorizo Sausage Stew \$ 24

### CHIPOTLE & LIME SWORDFISH

Chipotle & lime rubbed swordfish steak served on a coconut infused jasmine rice with sautéed market vegetables. Topped with a citrus salsa. \$ 25

**NEW ORLEANS STYLE JAMBALAYA**

Shrimp, Chorizo sausage, P.E.I. mussels, Chicken and rice braised in a Creole Lobster broth. \$ 25

**PISTACHIO CRUSTED SALMON**

Pistachio crusted salmon served on a bed of sweet potato wedges and sautéed seasonal vegetables. Finished with a peach and cranberry chutney. \$ 25

**STUFFED SOLE**

Sole fillet stuffed with blue crab, green olive and lemon risotto. Served with a Truffle cauliflower puree, wilted garlic spinach and topped with a fresh Tomato Basil Salsa \$ 26

**ATLANTIC LOBSTER ALFREDO**

Half of a Atlantic lobster, tail and claw, shelled and set on fettuccine pasta tossed in our Alfredo sauce. \$ 28

**WHOLE FRESH ATLANTIC LOBSTER PLATTER**

A whole Atlantic Lobster served with a shitake and Asiago infused risotto and market fresh vegetables. Served with a side of plain or garlic butter. \$ 42

**KING CRAB PLATTER**

Twelve ounces of our colossal King crab served with a shitake and Asiago infused risotto and market fresh vegetables. King Crab is in short supply globally so we do apologize for the price but it is a delicacy. Served with a side of plain or garlic butter. \$ 49

**CERTIFIED ANGUS BEEF SIRLOIN AND HALF ATLANTIC LOBSTER**

**The Best Value on our Menu!**

Certified Angus Beef Sirloin and half of a Whole Atlantic Lobster. Served with your choice of pomme frites or sweet potato wedges and seasonal vegetables with your choice of a side of plain or garlic butter

\$ 39

## STEAKS AND OTHER MAIN COURSES

### CHEF'S CHOICE

Every day our chefs prepare a three-course meal consisting of some of their favourite dishes. Check our daily feature sheet for today's preparation. \$ 39

### FETTUCCINE ALFREDO

Fettuccine noodles tossed in our roast garlic Alfredo sauce with a julienne of sautéed vegetables. \$ 17

Add Chicken \$ 23

Add Shrimp \$ 24

### GRILLED JERK PORK TENDERLOIN

Jerk marinated Pork Tenderloin, grilled and served with roasted sweet potato wedges and seasonal vegetables. Topped with an apricot chutney. \$ 24

### CHINESE FIVE SPICE & GINGER CHICKEN SUPREME

Pan roasted Chicken Supreme marinated in Chinese five spice and ginger. Served with a Tahitian Vanilla sweet potato puree, wild mushroom ragout and a spicy apricot chutney \$ 24

### CERTIFIED ANGUS BEEF STEAK & FRITES

Certified Angus Beef Sirloin and hand cut Frites topped with a black olive butter or a rich demi glaze and seasonal vegetables. \$ 26

### CERTIFIED ANGUS BEEF FILET MIGNON

Bacon wrapped Angus beef filet topped with a black olive butter or a rich demi glaze and seasonal vegetables. Served with your choice of pomme frites or sweet potato wedges and seasonal vegetables.

6 ounces. \$ 32

9 ounces. \$ 39

### SAUTÉED MUSHROOMS

\$ 5

### SAUTÉED ONIONS

\$ 4

**ADD A HALF FRESH ATLANTIC LOBSTER TO ANY OF THESE  
MAIN COURSES \$ 17**

*All main courses will be served with fresh baked bread.*

*We wish to guarantee you only the best and freshest ingredients for your dining experience.  
On occasion, we may not be able to offer certain menu items because of poor product quality or supply.*