



SEAFOOD BAR

The following shellfish is sold per raw weight @ our blackboard market price & served with a selection of house made sauces

SERVED HOT OR COLD

- KING CRAB LEGS** minimum 200g
- NORTH ATLANTIC LOBSTER** minimum 400g
- CHERRYSTONE CLAMS** each
- CRAYFISH** each
- JUMBO WHOLE PRAWNS** minimum 400g



OYSTERS MARKET PRICE

Please see our Oyster Menu for today's daily oysters

RAW BAR SPECIALS

Please see our specials board

CLAMS OR MUSSELS

- crusty bread & your choice of sauce
- white wine & garlic cream sauce
- tomato, onion & bacon broth
- spicy Tom Yum



1/2kg 158
CLAMS 1kg 238



1/2kg 158
MUSSELS 1kg 238

SOUP

- NEW ENGLAND CLAM CHOWDER** 88
bacon, jam
- SHELLFISH & LEMONGRASS SOUP** 88
flaked fish, crab meat
- SOUP OF THE DAY** 78
please ask our server

COLD

- SEARED TUNA** 158
horseradish vinaigrette, mango, seaweed
- CRAB MAYONNAISE** 158
pickled cucumber, apple, shiso
- SMOKED SALMON** 168
dill mayonnaise, capers, fennel, shallots, radish
- SCALLOP TARTARE** 158
avocado, coriander, jalapeño, roasted pepper
- TRUFFLE BURRATA SALAD** 158
marinated tomatoes, red vein sorrel, toasted almonds, vinaigrette
- SMOKED CHICKEN COB SALAD** 138
bacon, tomato, corn, potatoes

SANDWICHES

- CALIFORNIA FISH TACOS** 168
tomato & coriander salsa, cabbage slaw, red onion pickle, spicy smoked aioli
- WARM LOBSTER ROLL** 188
lemon mayonnaise, scallions, chunky old bay fries
- ANGUS BEEF BURGER** 178
bacon, fried onion rings, cheddar, jalapeno salsa, home made fries
- FRIED FISH SANDWICH** 168
butter lettuce, cucumber, tomato, truffle mayonnaise

SIDES

- CORN ON THE COB** 42
chili-butter coating, maldon salt
- CABBAGE SLAW** 42
- VEGETABLES OF THE DAY** 45
- CHUNKY FRIES** 52
old bay seasoning
- BEETROOT FRIES** 45
- POUTINE** 65
hand cut fries, beef gravy, cheese
- CREAMED SPINACH** 48
- MACARONI & CHEESE** 65

SEAFOOD PLATTERS



1. oysters, shrimp, mussels, clams
2. smoked salmon, octopus, king crab legs, poached lobster

MARKET PRICE

All platters include various other crustaceans & a selection of sauces

CLAM BAKE

(Serves a family of 4)

clams, lobster, crayfish, mussels, shrimp, chorizo, corn-on-the-cob, fingerling potatoes served family style in a rich shellfish broth

SMALL 399 (serves 2) **LARGE 699** (serves 3-4)

SALT BAKED PADDLE

(serves 2-3)



salt-crust & baked fish of the day

MARKET PRICE

COOKED

- POPCORN SHRIMP** 138
tartare sauce
- BUFFALO CHICKEN WINGS** 128
- SCALLOP & INK LINGUINI** 178
tamato, capers, urchin sauce
- CHAR GRILLED LOBSTER RISOTTO** 228
asparagus, lobster bique
- LAMB CHOPS** 299
boston baked beans, potato mash
- BAKED LOBSTER & BRIE DIP** 178
artichokes, spinach, charred pitta
- GRILLED OCTOPUS & CHORIZO STEW** 178
pequillo peppers, olives, potato & garlic
- FISH & HOME MADE CHIPS** 168
beer battered, tartar sauce
- FISH OF THE DAY** MARKET PRICE
grilled or steamed
- CLAM LINGUINI** 168
creamy white wine sauce, chives, parmesan
- CRISPY FRIED CALAMARI** 118
sriracha mayonnaise
- 12 oz ANGUS RIB EYE STEAK** 328
greens beans, baby potatoes, red wine sauce

BIG SHARES

- 1 ¼ lb NORTH ATLANTIC LOBSTER** 399
split, grilled or steamed, corn, drawn butter, slaw
- WHOLE SPRING CHICKEN** 228
roasted with lemon & garlic
- SLOW COOKED SHORT RIB** 308
marinated & glazed
- NEW ENGLAND DIRTY RICE** 228
spicy sausage, kidney beans, pork belly, peppers, scallions, old bay seasoned rice

DESSERTS

- DEEP FRIED CINNAMON ICE CREAM** 62
strawberry jam
- NEW YORK CHEESECAKE** 62
berry compote
- BANOFFEE TARTLET** 62
salted caramel
- COFFEE TIRAMISU** 62
- CHOCOLATE MOUSSE CAKE** 62