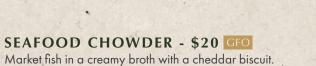




N

H



STEAMED MUSSELS - \$19 GFO

White wine and garlic with grilled sourdough.

LOBSTER RISOTTO - \$MKT GF
Green onion, garlic, cream and parmesan.

OYSTER ROCKEFELLER - \$27 GF 1/2-dozen baked oysters, fennel, bacon-spinach cream and parmesan.

TEMPURA SHRIMP - \$21
Togarashi, kabayaki and sriracha mayo.

CRUSTED GOAT'S CHEESE - \$19 V
Salted toasts and apple butter.

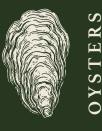
KALE CAESAR - \$18 GFO VO

Bacon lardons, garlic crumbs, clothbound cheddar, and caper dressing.

SUMMER BERRY - \$16 GFO

Spiced nut granola, goat's cheese, and roasted shallots dressing.

ADD CHICKEN - \$6 ADD SCALLOPS - \$15



EACH - \$4 HALF-DOZEN - \$22 DOZEN - \$42

PAN FRIED HADDOCK - \$28 GFO

Basmati rice, summer salad and zucchini relish.

FISH N CHIPS - \$24

Tempura battered haddock, chip shop curry and tartar sauce.

PORK RIBS - \$26

½-rack of slow roasted ribs with peanuts and chili-hoisin glaze.

CHOWDER AND SANDWICH - \$MKT

Today's feature sandwich with a bowl of Claddagh chowder.

HOUSE GROUND BURGER - \$24 GFO

Lettuce, tomatoes, cheddar, bacon lardons and roasted garlic aioli.

FRIED CLAMS - \$26

Corn flour dusted, lemon, and tarter sauce.

PEI LOBSTER ROLL - \$MKT GFO

Chilled PEI lobster salad, lettuce, tomato, and herb aioli.

GF Gluten-Free

GFO Gluten-Free Option

V Vegetarian

VO Vegetarian Option