



OYSTERS

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

We have a constantly changing selection that showcases different growers and the flavors of our coastal waters. Served with peppered seafood sauce, mignonette, fresh grated horseradish, hot sauce and lemon.

LIGHTER FARE

OYSTER ROCKEFELLER - \$30 GF

½-dozen baked oysters, fennel, bacon-spinach cream, and parmesan.

TEMPURA SHRIMP - \$21

Togarashi, kabayaki and sriracha mayo.

STEAMED MUSSELS - \$19 GFO

White wine and garlic with grilled sourdough.

GLAZED PORK RIBS - \$22

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

CRUSTED GOAT'S CHEESE - \$19 V

Salted toasts and apple butter.

SEAFOOD CHOWDER - \$20 GFO

Market fish in a creamy broth with a cheddar biscuit.

JERK SPICED CRAB LEGS - \$40 GF

Green onion, lime, and chili-garlic butter.

LOBSTER RISOTTO - \$40 GF

Cream, green onion and parmesan.

LUNCH FARE

SALT COD CAKES - \$26

Seasonal salad and tomato chow.

FRIED CLAMS & FRIES - \$27

Corn flour dusted, lemon, and tarter sauce.

FISH 'N' CHIPS - \$25

Lemon, chip shop curry and tarter sauce.

PAN FRIED HADDOCK - \$28 GFO

Seasonal salad, steamed rice and zucchini relish.

SANDWICH & CHOWDER - \$MKT

GRILLED CHICKEN CLUB - \$22 GFO

Toasted bun, bacon, island cheddar, lettuce, tomato and herb aioli.

Served with fries.

CHARGRILLED BURGER - \$24 GFO

PEI cheddar cheese, caramelized onion, tomato, lettuce and burger sauce.

Served with fries.

LOBSTER ROLL - \$40 GFO

Grilled bun, lettuce, tomato and herb aioli. Served with fries.

SALADS

ADD CHICKEN \$6

KALE CAESAR - \$20 GFO

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

SEASONAL SALAD - \$18 GFO V

In season ingredients, goat's cheese, spiced nut granola and roasted shallot dressing.

TOMATO & PEACH SALAD - \$24 GF V

Heirloom tomatoes, peaches, burrata cheese, basil, olive oil and balsamic.

WEDGE SALAD - \$18 V

Red onion, blue cheese, soft boiled egg, bacon lardons, flaked salt and herb aioli.