

APPETIZERS & STARTERS



Starter Salads

MIXED GREEN HOUSE SALAD

With peppers, onions, cherry tomatoes, dried cranberries and cucumber with our house creamy vinaigrette OR balsamic & olive oil. | 8⁹⁹

CAESAR SALAD

Romaine lettuce tossed with bacon, fresh parmesan cheese, croutons and a garlic asiago dressing. | 10⁹⁹

GREEK SALAD

The Classic...black olives, tomatoes, cucumbers, red onion, bell peppers, romaine lettuce and fresh feta cheese. | 11⁹⁹

Starters

SMOKED SALMON SLICES

Served with a fresh dill cream, capers, onions and baked crostini. | 14⁹⁹

COCONUT SHRIMP

Coconut crusted shrimp, deep fried and served with dijon aioli | 14⁹⁹

SPICY FISH CAKES

Fresh assorted fish blended with herbs, shallow fried and served with our house tartar sauce. | 12⁹⁹

SPICY CRAB CAKES

Fresh crabmeat blended with herbs, shallow fried and served with lemon & garlic aioli | 15⁹⁹

ESCARGOT IN GARLIC BUTTER AU GRATIN

Sautéed mushrooms, garlic butter fresh herbs and melted mozzarella and cheddar cheese | 11⁹⁹

STEAMED CANADIAN MUSSELS *

In your choice of sauces: Mirepoix with white wine & garlic Or A spicy Cajun style creole tomato sauce Or creamy mushroom & leek sauce | 16⁹⁹

FRIED CALAMARI

Seasoned and deep fried tender calamari with a sour cream dill sauce | 13⁹⁹

LOBSTER POUTINE *

Fresh lobster meat over fresh cut fries cheddar cheese curds in a rich lobster gravy | 21⁹⁹

FRESH OYSTERS *

Served with a variety of sauces

2⁹⁹ each | Half Dozen 16⁹⁹ | Full Dozen 32⁹⁹

Take home your own jar of our garlic & fennel infused dipping oil | 9⁹⁹

18% gratuity is added on all parties over 8 guests

With allergies becoming more common we take the utmost precaution in all food preparation. Please be sure your server is aware of any allergy concerns.

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ADD TO ANY ENTRÉE

Lobster Tail 4 oz * | 16⁹⁹

Pan Seared Sea Scallops in Garlic Butter | 15⁹⁹

Grilled Seasoned Chicken Breast | 9⁹⁹

Sauteed Garlic Shrimp | 9⁹⁹

Garlic Shrimp Skewer | 5⁹⁹

It is our pleasure to prepare meals gluten free for you.



House Chowders

CREAMY CLAM CHOWDER

Our own recipe loaded with clams, potatoes, veggies | cup 6⁹⁹ | bowl 11⁹⁹

FISH & SEAFOOD CHOWDER

Clams, fresh fish, smoked fish and shrimp with our creamy white chowder
cup 8⁹⁹ | bowl 13⁹⁹

Dinner Menu

Salads Entrees

CITRUS & SEAFOOD

Tiger shrimp, sea scallops, smoked and fresh fish served warm over mixed greens with strawberries and orange quarters. Candied in a creamy raspberry vinaigrette with toasted walnuts and dried cranberries | 30⁹⁹

CAJUN SALMON SALAD

Fresh Salmon Fillet blackened with our southern spices, served warm over mixed greens with fresh pear slices, strawberries, dried cranberries and candied walnuts tossed in our house creamy vinaigrette | 30⁹⁹

MARKET CAESAR

Romaine lettuce tossed with bacon, fresh Parmesan cheese, red onion, croutons and our creamy market dressing | 14⁹⁹
Add Shrimp | 9⁹⁹ or Chicken | 9⁹⁹ or Calamari | 5⁹⁹



DINNER MENU

Our Specialty... Fresh Fish.



ICELANDIC COD FILLET *

Pan seared cod resting on a bed of house made pesto cream sauce with cherry tomatoes tossed in linguine. | 34⁹⁹

SMOKED SALMON FILLET

Broiled with a Canadian maple syrup glaze and finished with toasted sesame seeds. Served over rice pilaf. | 33⁹⁹

CITRUS GLAZED SALMON

Citrus & honey glazed salmon fillet on the bbq, with a fresh fennel, orange & Meyer lemon coleslaw, steamed new potatoes with parsley garlic butter. | 30⁹⁹

CATFISH FILLET

Blackened in our southern spices and finished with a spicy Cajun Creole sauce. Served over rice pilaf. | 28⁹⁹

TUNA STEAK & FRITES *

Barbecued tuna steak with a spicy chili lime sauce, served with rosemary Parmesan fries and roasted cherry tomatoes. | 36⁹⁹

RAINBOW TROUT FILLET

Broiled and finished with our fresh Mediterranean salsa of tomatoes, capers, onions, garlic and black olives. Served with steamed new potatoes with parsley garlic butter. | 28⁹⁹

ARCTIC CHAR FILLET

Broiled, finished with a fresh cool mango mint salsa, served with wheat berry salad. | 29⁹⁹

TILAPIA FILLET

Broiled and finished with a rich roasted red pepper cream sauce, served with wheat berry salad. | 26⁹⁹

SWORDFISH STEAK *

Barbecued and finished with fresh mango mint salsa with a lime chili drizzle. Served with rice pilaf. | 30⁹⁹

COMBINATION FISH PLATE

Chef's choice of assorted fresh fish with a chive compound butter, served on rice pilaf. | 30⁹⁹

Shrimp & Scallops

Served with fresh vegetables and rice pilaf.

SHRIMP THREE WAYS

A collection of succulent tiger shrimp: broiled butterflied shrimp with a crabmeat stuffing, deep fried coconut shrimp with dijonaise, and the classic shrimp sauteed in garlic butter | 37⁹⁹

BROILED STUFFED SHRIMP

Butterflied shrimp with fresh crabmeat stuffing full of herbs, garlic, fennel and bread crumbs. | 35⁹⁹

SHRIMP & SCALLOPS

Fresh & simple with bell peppers & fine herbs & garlic butter OR sautéed in our spicy smooth tomato Creole sauce loaded with southern spices
Shrimp 30⁹⁹ | Shrimp & Scallops 36⁹⁹ | Scallops 40⁹⁹

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DINNER MENU



Pasta

SMOKED SALMON LINGUINI

Chunks of fresh smoked salmon with mushroom, red onion and bell peppers in a Parmesan cream sauce | 31.⁹⁹

LOBSTER LINGUINI *

A rich lobster cream sauce with garlic, bell peppers, red onion and parmesan cheese with chunks of Nova Scotia lobster meat | 40.⁹⁹

SPICY CAJUN SHRIMP LINGUINI

Shrimp with a blend of our spicy southern seasonings, butter, tomatoes, mushrooms, onions and julienne peppers | 31.⁹⁹

LINGUINE WITH SUN-DRIED TOMATO PESTO

Roasted garlic & sun-dried tomato pesto tossed in olive oil with fresh seasonal vegetables, black olives, basil and cracked black peppers | 18.⁹⁹
Add Shrimp 9.⁹⁹ | Add Chicken 9.⁹⁹

Galley Menu

NEW YORK STRIPLOIN & FRITES

Cooked to perfection, a 10 oz AAA striploin steak, served with horseradish creme fraiche, roasted cherry tomatoes and rosemary Parmesan fries. | 42.⁹⁹

GRILLED CHICKEN & CHIPS

Grilled chicken breast with roasted red pepper cream sauce & house made coleslaw with rosemary Parmesan fries. | 22.⁹⁹

HADDOCK FISH & CHIPS

In a crispy batter with our house tartar and coleslaw.
One piece 18.⁹⁹ | Two pieces 23.⁹⁹

TILAPIA FISH & CHIPS

In a crispy batter with our house tartar and coleslaw.
One piece 17.⁹⁹ | Two pieces 22.⁹⁹

House Platters

FISH MARKET STEW

A fresh fish & lobster stock brimming with fresh Nova Scotia lobster meat, queen crab legs, succulent tiger shrimp, sea scallops, calamari, smoked and fresh fish, mussels, with potatoes & fresh vegetables | 49.⁹⁹

MARITIME PLATTER

Our signature platter! A fresh whole steamed Nova Scotia lobster, queen crab legs, tiger shrimp, smoked salmon fillet, sea scallops, served with new potatoes with parsley garlic butter. | 66.⁹⁹

SURF & TURF *

10 oz AAA New York Striploin steak cooked to perfection, served with horseradish creme fraiche, roasted cherry tomatoes and rosemary Parmesan fries. Your choice of a 4oz Lobster Tail or sautéed garlic shrimp with bell peppers & fine herbs.
Shrimp 50.⁹⁹ | Lobster Tail 57.⁹⁹

FRESH CANADIAN LOBSTER *

Steamed fresh to order from our tank, served whole with drawn butter, fresh vegetables and rice pilaf. | 49.⁹⁹

QUEEN CRAB LEGS *

2 pounds steamed fresh to order, served with drawn butter, fresh vegetables and rice pilaf | 56.⁹⁹



ADD TO ANY ENTRÉE

Lobster Tail 4 oz * | 16.⁹⁹
Pan Seared Sea Scallops in Garlic Butter * | 15.⁹⁹
Grilled Seasoned Chicken Breast * | 9.⁹⁹
Sautéed Garlic Shrimp | 9.⁹⁹
Garlic Shrimp Skewer | 5.⁹⁹

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LUNCH MENU

Our Specialty... Fresh Fish.

Available 11:30 am - 4:00 pm daily



COMBINATION FISH PLATE

Chef's choice of assorted fresh fish with a chive compound butter, served on rice pilaf. | 24.⁹⁹

ICELANDIC COD FILLET *

Broiled and finished with Provençal Sauce of tomato, olives, capers and onion.

Served with rice pilaf. | 21.⁹⁹

CITRUS GLAZED SALMON

Citrus & honey glazed salmon fillet on the bbq, with a fresh fennel, orange & Meyer lemon coleslaw, steamed new potatoes with parsley garlic butter. | 22.⁹⁹

CATFISH FILLET

Blackened in our southern spices and finished with a spicy Cajun Creole sauce, served over rice pilaf. | 21.⁹⁹

RAINBOW TROUT FILLET

Broiled and finished with our fresh Mediterranean salsa of tomato, capers, onion, garlic and black olives served with steamed new potatoes with parsley garlic butter. | 21.⁹⁹

TILAPIA FILLET

Broiled and finished with a rich roasted red pepper cream sauce, served with wheat berry salad. | 19.⁹⁹

Galley Menu

MUSSELS & FRIES *

In your choice of sauces: Mirepoix with white wine & garlic Or A spicy Cajun style creole tomato sauce Or creamy mushroom & leek sauce. Served with fresh cut fries and lemon & garlic aioli. | 17.⁹⁹

GRILLED SHRIMP TACOS

Grilled shrimp cajun dusted with fresh fennel, orange & Meyer lemon coleslaw, chili lime crema drizzle, served with fries. | 15.⁹⁹

CRISPY FISH TACOS

2 flour tortillas, lemon garlic aioli, battered fried tilapia, shaved red onion, cherry tomatoes, cabbage slaw and cajun lime creme fraiche served with fries. | 14.⁹⁹

GRILLED CHICKEN & CHIPS

Grilled chicken breast with roasted red pepper cream sauce & house made coleslaw with rosemary Parmesan fries. | 17.⁹⁹

HADDOCK FISH & CHIPS

In a crispy batter served with house made tartar & coleslaw.

One piece 15.⁹⁹ | Two pieces 19.⁹⁹

TILAPIA FISH & CHIPS *

In a crispy batter with our house made tartar & coleslaw.

One piece 14.⁹⁹ | Two pieces 18.⁹⁹

STEAK CAESAR & FRIES

A 6 oz strip loin, cooked to perfection, served with fresh cut fries and Caesar Salad | 22.⁹⁹

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Lunch Menu

For a selection of larger plates see dinner menu

Salad Entrees

MARKET CAESAR

Romaine lettuce tossed with bacon, fresh Parmesan cheese, croutons and our creamy market dressing | 11.⁹⁹

Add Shrimp | 9.⁹⁹ or Chicken | 9.⁹⁹ or Calamari | 5.⁹⁹

CITRUS & SEAFOOD

Tiger shrimp, sea scallops, smoked and fresh fish pan seared and served warm over mixed greens with strawberries and oranges. Tossed in a creamy raspberry vinaigrette with toasted walnuts and dried cranberries | 28.⁹⁹

CAJUN SALMON SALAD

Fresh Salmon Fillet blackened with our southern spices, served warm over mixed greens with fresh pear slices, strawberries, dried cranberries and candied walnuts tossed in our house creamy vinaigrette | 22.⁹⁹

Shrimp

Served with fresh vegetables and rice pilaf.

SHRIMP *

Fresh, simple with bell peppers & fine herbs & garlic butter Or sautéed in our spicy smooth tomato Creole sauce loaded with southern spices | 21.⁹⁹

Pasta

SMOKED SALMON LINGUINI

Chunks of fresh smoked salmon with mushroom, red onion and bell peppers in a Parmesan cream sauce | 24.⁹⁹

SPICY CAJUN SHRIMP LINGUINI

Shrimp with a blend of our spicy southern seasonings, butter, tomatoes, mushrooms, onions and julienne peppers | 23.⁹⁹

LINGUINE WITH SUN-DRIED TOMATO PESTO

Roasted garlic & sun-dried tomato pesto tossed in olive oil with fresh seasonal vegetables, black olives, basil and cracked black peppers | 15.⁹⁹

Add Shrimp | 9.⁹⁹ or Chicken | 9.⁹⁹

Let us plan & host your next special event!

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