



Established 1867 • Depuis 1867

APPETIZERS

Garlic Mussels ~ One pound of P.E.I. steamed mussels with leeks, garlic, butter in a white wine cream sauce \$13

Tomato Mussels ~ One pound of P.E.I. steamed mussels in a zesty garlic tomato sauce \$13

Calamari ~ Lightly seasoned & fried served with homemade cocktail sauce and chipotle mayo \$13

Shrimp Spring Rolls ~ Served with a spicy Thai dipping sauce \$7

Escargots ~ Snails sautéed with mushrooms and spinach in a creamy garlic sauce, spiked with cinzano and served over puff pastry \$12

Zucchini ~ Freshly prepared zucchini planks served with our house dipping sauce \$14

Coconut Shrimp ~ Made fresh to order served with a pineapple curry dip with a drizzle of sweet Thai chili \$15

Oysters on the Half Shell ~ Six fresh oysters served on the half shell with a mango mignonette \$15

SOUP

New England Clam Chowder ~ Creamy baby clam chowder with smoked bacon, onions and potatoes
Bowl \$9 Cup \$6

Soup of the day Bowl \$9 Cup \$6

SALADS

Caesar Salad ~ Romaine lettuce tossed in homemade dressing, topped with bacon, croutons and Parmesan \$9

Market Salad ~ Tomatoes, cucumbers and mixed greens tossed in our balsamic vinaigrette \$8

Mediterranean Salad ~ Tomatoes, cucumbers, green & red peppers, red onions, kalamata olives tossed in greek dressing and topped with feta cheese \$11

Add to Any Salad

4 oz Grilled Salmon \$6

3 Grilled Garlic Shrimp \$6

TACOS

Chefs Creation ~ Two tacos with fresh fish or seafood topped with lettuce, lime, pico de gallo salsa, radish, chipotle mayo served with fries and coleslaw \$15



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FISH & CHIPS

Our famous battered fish and seafood are served with fresh cut fries, coleslaw, tartar sauce and lemon

Scallops ~ \$21

Black Tiger Shrimp ~ \$21

Cod ~ \$15

Haddock ~ \$15

Sole ~ \$15

MAIN COURSES

Crab Carbonara ~ Linguine, crab, red onions and bacon tossed in our house carbonara sauce \$22

Pescatore ~ Linguine with P.E.I. mussels, tiger shrimp, sea scallops in a garlic and red wine tomato sauce \$22

Land and Sea ~ Linguine, chicken, shrimp and bacon in a rosé sauce \$21

Sesame Salmon ~ Sesame crusted Atlantic salmon filet topped with an orange sauce served with vegetables and rice pilaf \$25

Mussels & Fries ~ One pound of P.E.I. steamed mussels served with fresh cut fries, served in a tomato sauce or garlic cream sauce \$17

Lobster Dinner ~ Steamed lobster, garlic butter served with roasted potatoes and creamy coleslaw (market price)

Grilled Salmon ~ Grilled salmon filet with vegetables and chefs rice \$24

Basque ~ White fish, peppers and potatoes in a rosé broth served with tortillas \$20

Haddock Florentine ~ Filet of haddock, garlic spinach, parmesan cheese topped with a lemon white wine cream sauce, served with vegetables and roasted potatoes \$24

Italian Sole ~ Filet of sole stuffed with asparagus topped with a lemon rosé sauce served with vegetables and chefs rice \$24

Ahi Tuna ~ Seared Ahi yellow fin tuna with a wasabi mayonaise and tomato jalepeño & cilantro salsa served with vegetables and chefs rice \$29

DESSERTS

Crème Brûlée ~ \$7

New York Cheese Cake ~ Topped with fruit compote \$7

Apple & Peach Cobbler ~ Served warm, topped with vanilla ice cream \$7