



Established 1867 • Depuis 1867

APPETIZERS

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

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

Calamari ~ Lightly seasoned and fried served with homemade dipping sauce \$13

Shrimp Spring Rolls ~ Served with a spicy Thai dipping sauce \$8

Bounty of the Sea Cakes ~ Served with roasted red pepper coulis and chili lime mayo \$15

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

Coconut Shrimp ~ Made fresh to order served with a mango 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

Asian Calamari ~ Tossed in a sriracha oyster sauce with a medley of peppers and mushrooms served on greens \$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 cheese \$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 and romaine tossed in greek dressing and topped with feta cheese \$11

Add to Any Salad

4 oz Grilled Salmon \$6

3 Grilled Garlic Shrimp \$6

6oz Grilled Chicken Breast \$6

TACOS

Chefs Creation ~ Two tacos, 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

PASTA

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

Linguine Primavera ~ Linguine tossed in our house tomato sauce with mixed vegetables \$18

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

Land and Sea ~ Linguine in a rosé sauce topped with blackened chicken and shrimp \$21

MAIN COURSES

Sesame Salmon ~ Sesame crusted Atlantic salmon filet in a pool of orange sauce served with vegetables and rice pilaf \$25

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

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

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

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

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

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

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

DESSERTS

Crème Brûlée ~ Chef's Selection \$7

Chocolate Decadence Cake ~ Topped with berry compote \$7

Raspberry Gelato ~ \$7

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