

LAPOINTE

STARTERS

SHRIMP SPRING ROLLS 7
ON A BED OF ASIAN SESAME SLAW

CLASSIC ESCARGOTS 12
MARINATED IN GARLIC BUTTER, TOPPED WITH MUSHROOM CAPS
AND BAKED WITH MOZZARELLA | SERVED WITH GARLIC CROSTINI

BAKED CRAB & SPINACH DIP 18
SERVED HOT WITH TOASTED CROSTINI

COCONUT SHRIMP (3) 11, (5) 16
WITH SWEET & SPICY THAI DIP, CURRY MAYO, AND SESAME SLAW

ORIGINAL CALAMARI 13
SERVED WITH COCKTAIL SAUCE AND CHILI-LIME MAYO

SEARED SEA SCALLOPS 16
(3) SERVED ON A POOL OF ROASTED RED PEPPER CREAM
WITH A SIDE OF GARLIC CROSTINI

FRESH-CUT ZUCCHINI STICKS 11
HAND-BREADED, FRIED GOLDEN BROWN
SERVED WITH CREAMY GARLIC DIP

SHUCKED OYSTERS -GF [MARKET PRICE]

SOUPS

NEW ENGLAND
CLAM CHOWDER
An absolute classic!
Creamy and savoury,
loaded with baby clams,
potato and smoky bacon
CUP 6 BOWL 10

MANHATTAN
SEAFOOD CHOWDER
A rich tomato cream
brimming with fresh crab,
tender shrimp and bay scallops,
potato and smoky bacon
CUP 7 BOWL 12

*ASK YOUR SERVER
ABOUT OUR
SOUP OF THE DAY!*

SALADS

CHEF'S SALAD 9
Fresh greens with fresh tomato, cucumber, red onion, croutons,
and kalamata olives | tossed with balsamic vinaigrette

CLASSIC CAESAR 8
Crisp romaine, bacon bits, and buttery croutons tossed in our
creamy garlic dressing | topped with freshly grated parmesan

MEDITERRANEAN 12 -GF
Red and green bell peppers, fresh cucumber, tomato, red onion, and romaine lettuce
tossed in zesty Greek dressing | topped with kalamata olives and feta cheese

HARVEST SPINACH SALAD 15 -GF
Tender baby spinach drizzled in honey lime vinaigrette, topped with crisp apple,
dried cranberries, feta cheese, savoury bacon bits, and toasted almonds

TACO SALAD 10
Chopped romaine, fresh tomato cucumber salsa, and cheddar cheese,
tossed with fried tortilla crisps in a creamy creole dressing

ADD ON GRILLED CHICKEN 8 | SHRIMP SKEWER 8 | GRILLED SALMON 9 | CALAMARI 7

FISH & CHIPS

ALL FISH & CHIP ITEMS ARE BEER-BATTERED AND SERVED WITH HOUSE TARTAR SAUCE, FRESH-CUT FRIES AND CREAMY COLESLAW

HADDOCK REG. 15 | LG. 20
MILD, FIRM AND FLAKY

COD REG. 15 | LG. 20
MILD, SOFT AND FLAKY

HALIBUT [MARKET PRICE]
SWEET, FIRM AND FLAKY

FIRST MATE'S PLATE 19
COD, HADDOCK, AND SALMON

*ASK YOUR SERVER ABOUT
OUR DAILY FISH & CHIPS!*

SHRIMP 21
5 WILD LARGE PINK SHRIMP

SCALLOPS 25
5 LARGE DIGBY SEA SCALLOPS

PORT SIDE PLATTER 23
SHRIMP, SCALLOPS, CALAMARI
served with 3 dips!

ASK YOUR SERVER FOR GRILLED, BLACKENED,
PAN-FRIED, OR BAKED AS A LIGHTER ALTERNATIVE

BURGERS & SANDWICHES

ALL BURGERS ARE TOPPED WITH
LETTUCE, TOMATO, AND RED ONION.
SERVED WITH FRESH-CUT FRIES AND COLESLAW

CRISPY COD BURGER 15
Beer-battered cod fillet on a toasted brioche bun
with house tartar sauce

MARITIME SEAFOOD ROLL 18
Fresh blue crab, tender shrimp, surimi crab, and
bay scallops tossed with finely diced celery and
red peppers in a light and creamy dressing.
Served on a soft roll

SPICY TUNA BURGER 22
Cajun-spiced Ahi tuna steak, blackened
on cast iron to medium rare. Served with
wasabi mayo on a toasted brioche bun

SHRIMP PO'BOY 19
Lightly seasoned shrimp sautéed with
peppers and onions. Baked on a toasted roll
with mozzarella cheese

THE CAPTAIN'S
GRILLED BEEF BURGER 17
Hand-pressed beef patty flame grilled to juicy
perfection. Topped with bacon and cheddar and
served with chili-lime mayo on a brioche bun

SUBSTITUTE FOR FRIES

CHEF'S SALAD 2 | CEASAR SALAD 2 | MEDITERRANEAN SALAD 3 | SWEET POTATO FRIES 3

FISH TACOS

ALL TACOS SERVED IN GRILLED TORTILLAS WITH FRESH TOMATO SALSA, SHREDDED LETTUCE, SWEET
RED ONIONS, AND TOPPED WITH OUR FAMOUS CHILI-LIME MAYO | SERVED WITH A SIDE OF COLESLAW
ADD FRIES \$3

BLACKENED, GRILLED, OR DEEP-FRIED	TWO TACOS	THREE TACOS
HADDOCK	12	17
AHI TUNA	17	24
ATLANTIC SALMON	15	21

CASUAL FARE

TUNA & RICE BOWL 20

Lightly seared Ahi tuna, matchstick cucumber and carrots, fresh tomato salsa, and sesame red cabbage slaw | Served on a bed of rice pilaf with a dollop of wasabi mayo

MUSSELS & FRIES -GF 14

One pound of fresh P.E.I. mussels steamed in your choice of white wine broth, spicy tomato sauce, roasted garlic cream, or basil pesto cream. Served with fresh-cut fries and mayo to dip!

BASQUE STEW 19

Sea-caught whitefish simmered in a spicy rosé broth with peppers, onions, mushrooms, and rosemary potatoes | Served with garlic toast

SEAFOOD STEW 20

Rich and creamy stew packed with plump P.E.I mussels, wild shrimp, bay scallops, and baby clams, slow cooked with potatoes, carrots, and celery | Served with garlic toast

SHRIMP or CHICKEN STIR-FRY 22

Sautéed broccoli, carrots, zucchini, bell peppers, mushrooms, and onions with your choice of shrimp or chicken, tossed in our house made sesame-teriyaki sauce. Served on a bed of rice and sprinkled with toasted sesame seeds

PASTAS

PESCATORE 20

Fresh mussels, sweet bay scallops, and wild pink shrimp tossed with linguine in garlic & olive oil

BLACKENED CHICKEN & SHRIMP 22

Penne tossed in a rich rosé sauce, topped with Cajun-rubbed chicken and shrimp, a dollop of fresh tomato salsa, and chopped scallions

LAPOINTE'S LINGUINE 25

Linguine tossed generously in a fresh mushroom alfredo sauce topped with succulent large shrimp and seared sea scallops

BAKED SEAFOOD PENNE 25

Fresh crab, bay scallops and tender shrimp tossed with penne in a creamy tomato sauce, baked with mozzarella and cheddar | served with garlic crostini

CHICKEN PARMESAN 22

Hand-breaded chicken breast topped with house tomato sauce and baked with mozzarella and fresh parmesan | served with linguine in your choice of alfredo or tomato sauce

ENTREES

ALL ENTREES ARE SERVED WITH VEGETABLES AND YOUR CHOICE OF
ROASTED POTATOES, GARLIC MASHED POTATOES, RICE PILAF, OR FRESH-CUT FRIES

PESTO TROUT -GF 26

Baked fresh rainbow trout rubbed with fresh basil pesto

WILD PACIFIC SALMON 28

Pan-fried wild-caught salmon topped with a crab and asparagus cream sauce

ALMOND CRUSTED HALIBUT -GF [MARKET PRICE]

Wild Alaskan halibut coated with toasted almonds and roasted garlic
baked golden brown and drizzled in lemon beurre blanc

CRAB LEG DINNER -GF [MARKET PRICE]

Two clusters of steamed snow crab legs served with drawn butter

SIGNATURE SESAME SALMON 25

Fresh BAP certified Atlantic salmon in a sesame breading
served in a creamy orange reduction
{try our sesame crust for a lighter alternative -GF }

HADDOCK FLORENTINE -GF 25

Bay of Fundy haddock stuffed with garlic spinach and roasted mushrooms
baked with parmesan and smothered in lemon white wine cream

NOVA SCOTIA SEA SCALLOPS -GF 32

Perfectly browned sea scallops served in lemon parsley butter

BUILD YOUR OWN SEAFOOD PLATTER

SERVED WITH SIDE CHEF'S SALAD

CHOOSE ONE ITEM FROM 1ST COLUMN & CHOOSE TWO ITEMS FROM 2ND COLUMN 36

CHOOSE TWO ITEMS FROM 1ST COLUMN & CHOOSE TWO ITEMS FROM 2ND COLUMN 46

(6) FRESHLY SHUCKED OYSTERS
(4) SEARED LARGE SEA SCALLOPS
SNOW CRAB LEG CLUSTER

FRIED CLAM STRIPS
COCONUT SHRIMP (3)
STEAMED MUSSELS (1/2 lb)
FRIED CALAMARI
SAUTEED GARLIC SHRIMP (4)

WEEKLY SPECIALS

Specials run open to close unless otherwise specified

MONDAY

*Mussels & fries for just \$10.50!

*All You Can Eat Mussels \$17.99, 4pm - 9pm

TUESDAY

*25% off all fish tacos

WEDNESDAY

Kids eat free with purchase of an adult meal

Tapas in the dining room 4pm - 9pm

THURSDAY

Pair any 20oz draught beer with a regular haddock or cod fish & chips, \$20!

FRIDAY

TGIF Pints! All 20oz draught beer just \$6.50

SATURDAY

*25% off appetizers & oysters, 4pm - 9pm

\$6 Moosehead tall boys

SUNDAY

*Buy one fish & chips, get one 50% off (discount applies to equal or lesser valued item)

\$6 Bloody Caesars

* requires the purchase of any beverage