**CHILLED SEAFOOD**  
Shucked Oysters ~ from $1 each  
Jumbo Cocktail Shrimp ~ $1.50

**THE BOBBY DAZZLER**  
Freshly shucked Oysters (12), Tuna Tartare, Ceviche and Jumbo Cocktail Shrimp (8) with all the fixings from ~ $53

**CRISPY CALAMARI**  
with Harissa Aioli and cocktail sauce ~ $14

**CHILLED SEAFOOD**  
Shucked Oysters ~ from $1 each  
Jumbo Cocktail Shrimp ~ $1.50

**LOBSTER ROLL**  
Chopped Lobster in a creamy dressing on a buttered soft roll with fresh cut fries and salad ~ $25

**MOULES ET FRITES**  
1-1/2 lbs of steamed Mussels in your choice of sauce: Garlic with white wine and cream, or Spicy tomato. Served with fresh cut fries and Aioli ~ $17

**CRAB CAKES**  
Panko crusted Crab with Miso Aioli ~ $13

**LOBSTER BISQUE**  
Traditional Lobster bisque infused with brandy, cream and enriched with chopped Lobster meat: Cup ~ $9  Bowl ~ $15

**CLAM CHOWDER**  
New England Style with fresh Clams and local double smoked bacon: Cup ~ $6  Bowl ~ $9

**MAIN**

**LOBSTER ROLL**  
Chopped Lobster in a creamy dressing on a buttered soft roll with fresh cut fries and salad ~ $25

**MOULES ET FRITES**  
1-1/2 lbs of steamed Mussels in your choice of sauce: Garlic with white wine and cream, or Spicy tomato. Served with fresh cut fries and Aioli ~ $17

**FISH & CHIPS**  
Crispy beer battered or panko crusted fish served with coleslaw, tartar sauce and fresh cut fries:  
wild Atlantic Haddock: 1 pc ~ $13  2 pc ~ $16  
wild Pacific Halibut: 1 pc ~ $17  2 pc ~ $24

**COCONUT SHRIMP**  
Served with fresh mango salsa, fresh cut fries and coleslaw ~ $19

**TUNA TATAKI RICE BOWL**  
Yellow Fin Tuna crusted with house blend togarashi spice, Asian herb slaw, gingered sticky rice, sriracha mayo drizzle and crispy onions ~ $17

**From the Steamer**

**SNOW CRAB DINNER**  
1 lb ~ $48  
1-1/2 lb ~ $59

**LOBSTER DINNER**  
1-1/4 to 1-1/3 lb ~ $53  
1-1/2 to 1-3/4 lb ~ $59

**KING CRAB DINNER**  
3/4 lb ~ $56  
1-1/4 lb ~ $75

*Steamer Dinners are served with your choice of:*

- Garlic butter, fingerling potatoes and sautéed Juniper Farm vegetables

*OR*

- Garlic butter, green salad or Caesar salad, and our fresh cut fries and Aioli

*Lobster may also be ordered as a Poutine*

**DESSERTS**

**MAPLE CRÈME BRULEE** ~ $7

**WARM APPLE CRUMBLE**  
with salted caramel & Stella Luna vanilla gelato ~ $10

Please inform your server of any food allergies, dietary restrictions and requests for gluten-free options  
*We are proud to serve a selection of sustainable seafoods*