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.

**APPs**

**CHILLED SEAFOOD**
- Shucked Oysters ~ from $2 each
- Jumbo Cocktail Shrimp ~ $1.50 each

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

**THE CHI CHI RODRIGUEZ**
- Freshly shucked Oysters (18), Tuna Tartare, Ceviche, Fried Shrimp, Calamari and Smelts, with all the fixings ~ $69

**LOBSTER POUTINE**
- Freshly cut fries with our rich Lobster gravy, chopped Lobster and cheese curds ~ $18

**TUNA TARTARE**
- Hand cut sashimi grade Yellow Fin Tuna loin seasoned with tamarind, fennel seeds, candied ginger with curried cream and crispy papadum ~ $12

**CEVICHÉ**
- Wild Canadian Shrimp, Bay Scallops and White Fish marinated in citrus juice with chipotle lime vinaigrette and crispy corn chips ~ $11

**MAINs**

**From the Steamer**

<table>
<thead>
<tr>
<th>SNOW CRAB DINNER</th>
<th>LOBSTER DINNER</th>
<th>KING CRAB DINNER</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 lb ~ $45</td>
<td>1-1/4 to 1-3/4 lb ~ $53</td>
<td>3/4 lb ~ $52</td>
</tr>
<tr>
<td>1-1/2 lb ~ $59</td>
<td>1-1/2 to 1-3/4 lb ~ $59</td>
<td>1-1/4 lb ~ $75</td>
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</tbody>
</table>

*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*

**PAN ROASTED SEA SCALLOPS**
- with crispy cider braised pork belly, parsnip puree, reduction of pan juices and sautéed Juniper Farms vegetable ~ $39

**PAN SEARED SALMON**
- with maple glaze, brown butter mashed potatoes and sautéed vegetables from Juniper Farms ~ $28

**DUCK**
- Confit Mariposa Farm Duck leg served with Turnip Latke, Maple Syrup Gastrique and sautéed Juniper Farms vegetables ~ $32

**PAN SEARED TROUT**
- daily preparation ~ $29

**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 ~ $19

**DESSERTS**

**MAPLE CRÈME BRULÉE** ~ $7

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

**LOBSTER ROLL**
- Chopped Lobster in a creamy dressing on a soft buttered roll with fresh cut fries and salad ~ $27

**GARLIC CHORIZO SHRIMP**
- with cheesy polenta, tomato and chorizo pan sauce, butter wilted greens sautéed with Le Coprin Mushroom ~ $28

**LOBSTER FETTUCCINE**
- Fettuccine tossed with Lobster, red pepper, Le Coprin Mushrooms, red onion in a lemon-dill cream sauce and garnished with fresh herb ~ $32

**COCONUT SHRIMP**
- served with fresh mango salsa, fresh cut fries and coleslaw ~ $20

**CLAM CHOWDER**
- New England Style with fresh Clams and local double smoked bacon: Cup ~ $9  Bowl ~ $15

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

**LOBSTER FETTUCCINE**
- Fettuccine tossed with Lobster, red pepper, Le Coprin Mushrooms, red onion in a lemon-dill cream sauce and garnished with fresh herb ~ $32

**FISH & CHIPS**
- Crispy beer battered or panko crusted fish served with coleslaw, tartar sauce and fresh cut fries: Wild Atlantic Haddock ~ $18  Wild Pacific Halibut ~ $25

**CAESAR SALAD**
- Romaine lettuce with our homemade Caesar dressing, double smoked bacon, croutons and Parmesan cheese ~ $12

**HARVEST SALAD**
- Artisanal greens with local apples, blue cheese, crispy leeks, toasted pecans and a maple-cider vinaigrette ~ $12

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FOR OVER 40 YEARS!