Please inform your server of any food allergies, dietary restrictions and requests for gluten-free options.

**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 from ~ $53

- **LOBSTER POUTINE**
  - Freshly cut fries with house-made rich Lobster gravy, Lobster chunks 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

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

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

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

**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

**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

**PEI MUSSELS**
- with your choice of sauce: Garlic with white wine and cream, or Spicy tomato ~ $14

**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

- **PAN SEARED SALMON**
  - Topped with Chimichuri and served with Harvest Salad ~ $20

- **SEAFOOD FETTUCCINE**
  - Fettuccine noodles tossed with mussels, shrimp, and seasonal vegetables in a zesty rose sauce and garnished with fresh herbs & Parmesan cheese ~ $22

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

- **BLACKENED SALMON SANDWICH**
  - Topped with creamy slaw and served with fresh cut fries and salad ~ $16

- **GARLIC CHORIZO SHRIMP**
  - with cheesy polenta, tomato and chorizo pan sauce, butter wilted greens sautéed with Le Coprin Mushroom ~ $22

- **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

- **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 ~ $14  2 pc ~ $16
    - Wild Pacific Halibut: 1 pc ~ $17  2 pc ~ $24

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

**DESSERTS**

- **MAPLE CRÈME BRULÉE** ~ $7
- **WARM APPLE CRUMBLE** with salted caramel & Stella Luna vanilla gelato ~ $10

**MealShare.ca** - We’ll provide healthy meals to youth in need

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*We are proud to serve a selection of sustainable seafoods*
OTTAWA'S BEST CATCH
FOR OVER 40 YEARS!