



RAW BAR

east coast oysters *1pc - \$3.85*

mignonettes, hot sauce, lemon, fresh horseradish

estate shrimp cocktail *4pcs - \$13*

chilled riesling & aromatic poached shrimp,
house cocktail sauce, pickled fennel

seafood salad *\$9*

squid, shrimp, cuttlefish, bay scallops, octopus, petite salad

herb crusted tuna *\$14*

fennel & arugula salad, orange segments, shaved radish,
aged balsamic

seafood tower *serves 2-4 - \$75*

oysters (4pc), estate shrimp cocktail (4pc), grilled & chilled
crab legs, cedar smoked trout, herb crusted tuna, seafood
salad, octopus & bean salad, horseradish, mignonettes,
lemon, hot sauce, side of parmigiano truffle fries

smoked trout salad *\$9*

frisée, arugula, pea shoots, dill, pickled onion, beans,
crème fraiche

HOT

three cheese &

pancetta baked oyster *1pc - \$4.85*

sautéed spinach, parmigiano, vintage cheddar,
Ontario mozzarella, house cured pancetta

king crab legs *\$16*

herb marinated & grilled, roasted garlic aioli, fresh lemon

grilled octopus *\$14*

pan roasted fingerling potatoes, pepperonata, bean salad

pan seared halibut & scallop *\$19*

mushy peas, fennel salad, citrus beurre blanc

steamed clams *\$14*

green onion, leeks, olives, tomato sugo, chilies, basil,
estate riesling, grilled crostini

fritto misto platter *serves 2 - \$27*

cornmeal & flour dusted, fried shrimps, bay scallop, calamari
& sardines, peppers, onions, chipotle aioli, fresh lemon

georgian bay white fish *\$19*

sautéed haricot & zucchini, blistered tomatoes,
caper & olive sauce

catch of the day *\$market price*

check with your server for chef's catch of the day