

## FISH AND SEAFOOD

All fish and seafood selections are served with potato of the day or rice and sautéed vegetables

### Salmon Florentine 28

East Coast salmon fillet stuffed with spinach and feta cheese, chardonnay dill sauce

### Panko Crusted Tilapia 24

panko parmesan crust, black bean mango salsa

### East Coast Salmon 24

lightly char-grilled east coast fillet with lemon butter sauce

### Fish & Chips

haddock fillet freshly dipped in batter, french fries, coleslaw and tartar sauce

### 1 piece 15 • 2 piece 20

No Split Orders

### Pecan Encrusted Salmon 28

oven baked pecan, soya crusted fillet, lobster butter sauce

### Rainbow Trout 24

lightly seasoned boneless fillet in a lemon butter sauce

### Sea Scallops 37

bronzed and lightly crusted east coast scallops served with a Meyer lemon lobster butter sauce

### Seafood Bouillabaisse 29

variety of fresh fish, shrimp, mussels, clams, roasted tomato fennel broth

### Blackened Catfish 24

boneless fillet, seared and seasoned with hot Cajun spices

### Black Tiger Shrimp 27

sautéed with garlic, white wine, shallots, lemon juice, chili peppers

### Canadian Whitefish 35

stuffed with black tiger shrimp, east coast scallops & blue crab, oven baked with a lobster cream sauce

### Lobster Tail, *market price*

oven baked and served with drawn butter

## FROM THE GRILL

All grill selections served with potato of the day or rice and sautéed vegetables

### Fillet Mignon 36

5 oz charbroiled fillet, wrapped in bacon, port jus

### New York Striploin 39

10 oz Canadian AAA beef

Add sautéed mushrooms 4

Add sautéed onions 4

Add peppercorn sauce 5

Add lobster tail, **market price**

### Chicken Dijonaise 24

oven baked boneless chicken breast, lightly breaded and seasoned white wine, mushroom dijon sauce

### Barbeque Ribs 28

house smoked baby back pork ribs dry rubbed then char grilled to order, basted with our house barbeque sauce

### Citrus Chicken 24

free range boneless chicken breast marinated in orange juice, garlic, house spices, rosemary and olive oil

## PASTA

### Seafood Ravioli 28

crab, shrimp, scallop, squid stuffed ravioli, chardonnay cream sauce with capers, roasted tomatoes & shallots

### Seafood Pescatore 34

linguini, east coast scallops, tiger shrimp, red onion, chili peppers, tomatoes, lobster cream sauce

## CLASSIC BURGERS

Burgers made fresh with Ontario beef raised without antibiotics. Served with market salad or fries.

**add Caesar salad 2**

### All Canadian Burger 15

Canadian cheddar, bacon, lettuce, tomato, onion & pickle

### Jack Daniels Burger 18

smokey bacon jam made with Jack Daniels Tennessee Whiskey, brie cheese, onion crisps, chipolte tomato relish

## GOURMET PIZZAS

Stone baked, home made thin crust with fresh tomato sauce and ingredients

### Chorizo 19

chorizo sausage, roasted peppers, baby spinach, roma tomatoes, portabello mushroom, swiss cheese

### Margarita 17

roma tomatoes, bocconcini, olive oil, fresh basil

### Smoked Salmon 18

artichokes, fresh dill, capers, mozzarella

Applicable taxes not included.

## SALADS

### **Mediterranean 16**

tomato, cucumber, Bermuda onion, bell peppers and olives tossed with an olive oil and balsamic dressing, topped with feta cheese, prosciutto and pesto focaccia toast

### **Beet Salad 14**

arugula, creamy goat cheese, sweet honey vinaigrette

### **Classic Caesar Salad 12**

romaine lettuce, bacon, parmesan, croutons and creamy garlic dressing

### **Market Salad 9**

spring mix, market veggies, house dressing

### **Salad Enhancements**

**add bronze salmon 9**

**add blackened chicken 8**

**add blackened shrimp 13**

## STARTERS

### **Little Neck Clam Chowder 9**

smoked bacon, onions, potatoes, garden vegetable

### **Coconut Shrimp 14**

light coconut breading, sweet chili Thai sauce

### **Calamari 15**

lightly floured and deep fried to a golden crunch

### **Baked Brie 15**

puff pastry, berry medley compote

### **Lobster Macaroni 18**

aged old cheddar, east coast lobster, roasted tomatoes, white wine cream sauce

### **Antipasto for Two 25**

premium Italian meats, cheeses, sweet chili marinated shrimp, kiwi mussels, olives, porcini peppers

### **Smoked Salmon 15**

Bermuda onion, capers, whipped cream cheese, ciabatta bread

### **Bruschetta 13**

tomato, onion, basil, garlic, parmesan cheese

### **Blue Crab Cakes 17**

onion, celery, peppers, seasoning, orange pineapple coconut curry sauce

### **Seafood Trio 18**

vodka cured smoked salmon with cream cheese and pickled onions, poached black tiger shrimp, sesame crusted Ahi Tuna

## OYSTER BAR SELECTIONS

Prepared for your dining pleasure

### **East Coast Mussels**

steamed and served with fresh bread

### **Traditional 15**

white wine, garlic butter, celery, onion

### **Marinara 15**

Roma tomatoes, roasted garlic, butter, white wine

### **Jerk Shrimp 15**

shell on, sautéed in celery, onion, and Jamaican hot sauce

### **Shrimp Cocktail 15**

steamed shrimp, chilled to order with zesty seafood cocktail sauce

### **Oysters**

served with traditional seafood sauce and house mignonette

ask your server for today's selection and pricing - shucked to order by the half dozen or dozen only.

## SANDWICHES

Served with house market salad, or fries.

### **add Caesar salad 2**

### **Fish Tacos 15**

soft shell tortilla, lightly blackened fish, tomatoes, jalapeno avocado salsa, lettuce, cajun spice mayo

### **Whalers Catch 14**

fillet of fish lightly breaded and deep fried golden brown, garnished with lettuce, tomato, onion & pickle, zesty mayo sauce

### **Key West Chicken 14**

grilled chicken, house salsa, chipotle lime mayo, baby spinach, swiss cheese