



2024 Fish & Seafood Menu

SMALL PLATES

SHRIMP COCKTAIL

House made cocktail sauce \$15⁵⁰ (gf)

LOBSTER & SWEET PEA ARANCINI

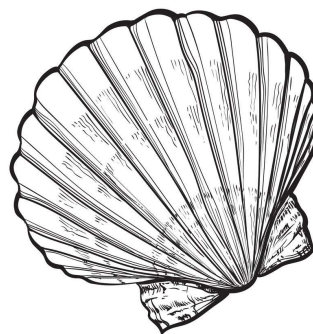
Lemon aioli & greens \$15

CURED ARCTIC CHAR & LATKES

House cured arctic char gravlax on potato pancakes with scallion sour cream \$14 (gf)

DELUXE CLAM CHOWDER

Whole clams, potatoes, bacon & cream \$13⁵⁰ (gf)



PRIME CUTS

PAN ROASTED SEA SCALLOPS

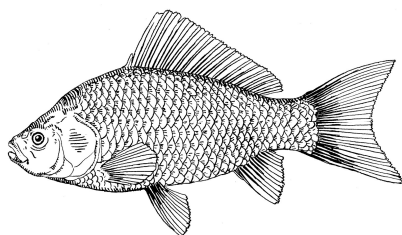
Lemon asparagus risotto & tomato coconut cream \$39 (gf)

DAILY MARKET FISH

Ask your server served a la carte \$27⁵⁰ (gf)

GRILLED SWORDFISH STEAK

A la carte \$27⁵⁰ (gf)



COMFORT MEALS

TUNA FRITES

A fish twist on the classic "Steak Frites" ... tuna steak grilled to temperature, port wine reduction, greens & hand cut fries \$32 (gf)

CIOPPINO

Mussels, shrimp & market fish in a tomato broth with (optional) grilled bread \$32 (gf*)

MOULES FRITES

Mussels with fennel, tomato, lemon, Pernod and cream with fries \$25 (gf)

UNWIND – CELEBRATE – EXPLORE