PRIVATE DINING

Fresh Seafood & Oyster Bar

MERCHANT MAN FRESH SEAFOOD OYSTER BAR

NEXT DOOR

The Anchor Room

Hosting a small get-together?

Our Anchor Room is the perfect spot for meetings, birthdays, celebrations, and other private events. Experience incredible food & drink against a backdrop of exposed brick.

offers:

- Sit-down service for groups of 10 -16
- TV for video or presentation

Next Door Lounge

Hosting a larger private event?

Next Door Lounge is the perfect private room rental option, ideal for mixers, celebrations, cocktail parties, and more! Enjoy a private space for your group while we provide incredible food & drink.

offers:

- Stand-up reception for up to 40 people
- Stage setup
- Entertainment booking

Tenneson Adams
General Manager

gm@merchantman.ca
902.892.9150

23 Queen St. Ch'town
MERCHANTMAN.CA

hors d'oeuvres

platters *Serves 10-12*

Nachos 45
Kettle chips, jalapeño, green onion, tomato, chipotle aioli

Crudité 45
Assortment of sliced vegetables, ranch dip (GF)

Cheese 55
Assortment of cheese and crackers (GF*)

Wings 50
Hot honey or BBQ

Dozen Oysters 48
Raspberry mignonette, cocktail sauce, lemon (GF)

Mushroom Goat Cheese Dip 40
Grilled sourdough, hickory potato chips

Meatballs 38
BBQ sauce, fresh cracked black pepper (GF)

by the dozen

Bacon-Wrapped Scallops 58
Fresh cracked black pepper (GF)

Poached Shrimp 36
Cocktail sauce (GF)

Tuna Poke Bites 38
Wonton crisps, cucumbers, carrots, red & green onion, wasabi aioli, sesame

Chicken Skewers 35
Sweet chili ginger dip (GF)

Pork Belly Sliders 38
Chipotle aioli, crispy onion

Beef Sliders 58
Caramalized onion, garlic aioli

Lobster Roll Sliders MKT
Lobster salad, brown butter, lettuce

Cauliflower Bites 36
Red pepper aioli (V, GF*)

Fish Tacos 48
Coleslaw, pico de gallo, herb aioli

Chicken Tacos 50
Greens, pico de gallo, chipotle aioli (GF*)

Smoked Haddock Pâté 35
Mustard pickles, fresh dill, ciabatta

GF Gluten-free
GF* Gluten-free option available upon request
V Vegan
Please inform us of any allergies or dietary restrictions.

18% gratuity automatically added
on final bill of catering orders.

3-course menu

Choice of one appetizer, one entrée, and one dessert

appetizers

House Salad
Mixed greens, cherry tomato, cucumber, red onion, pumpkin seeds, red wine vinaigrette (GF)(V)

or

Seafood Chowder
Salmon, white fish, mussels, dill pesto, grilled ciabatta

desserts

Sticky Date Pudding
Vanilla ice cream, warm toffee sauce

or

Chocolate Torte
Mousse, chantilly, chocolate sauce (GF)

entrées

Pan-Fried Haddock *(2 PCS)*
Panko-breaded, cherry tomato chutney, basmati rice, broccoli

or

6 oz. Sirloin Steak
Chimichurri, baby red potatoes, broccoli (GF)

or

Potato Vindaloo Curry
Yukon gold potatoes, cauliflower, red pepper, green peas, basmati rice, cilantro, naan (V)

$55 per person

+ tax (15%) & gratuity (18%)

GF - Gluten-free
V - Vegan

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