appetizers

Hickory Nachos 24
Hickory potato chips, jalapeños, tomato, green onion, mixed cheese, chipotle aioli
*Add chicken or ground beef **8***

Smoke & Pickle Board 38
Smoked salmon, peppered mackerel, haddock pâté, pickled mussels & red onion, housemade mustard pickles, capers, olives, lobster butter, toasted sourdough

Calamari 21
Sweet chili ginger dip, lemon aioli, green onion, cracked black pepper

PEI Mussels 21
Classic
White wine, garlic, herb butter, grilled ciabatta
or
Caesar
Tomato clam broth, celery, onion, garlic, herb butter, celery salt, grilled ciabatta

Corn Ribs 19
Fried corn on the cob, vegan cilantro-lime aioli, smoked paprika, crispy shallots

Shrimp Cocktail 6 for 24
Poached shrimp, cocktail sauce, arugula, pickled lemon, chili oil

Surf & Turf 28
Seared scallops, pork belly, spiced blueberry preserve, asparagus



oysters

Raw 4 *ea.*

Happy Hour 2-4pm & 9pm-close
10 Raw Oysters 20

Baked 22
Five oysters baked with parmesan, lobster butter, panko

Iced 20
Five raw oysters with Colliding Tides Gin Twist sorbet



salads

Spinach & Goat Cheese 18
Toasted almonds, dried cranberries, red onion, egg, maple-garlic vinaigrette

Caesar 18
Bacon, herb croutons, parmesan, caesar dressing

Orange & Radicchio 18
Arugula, candied pecans, pickled red onion, blue cheese, pomegranate vinaigrette

House 17
Mixed greens, cherry tomato, cucumber, red onion, pumpkin seeds, red wine vinaigrette

build up any salad

Chicken ***8***	Seared salmon ***18***
Seared tuna ***18***	Shrimp (5) ***17***
Scallops (3) ***18***	

Gluten-Free | Vegan
Scan to view our gluten-free & vegan menus

our Local Suppliers

MacPhee's Meats | Harvest Wholesale | MR Seafood | Pinette River Oyster Co.

entrées

House Seafood Chowder 25
Salmon, white fish, shrimp, mussels, dill pesto, grilled ciabatta

Atlantic Cod 39
8oz. Blackened fillet, mustard pickles, fingerling potatoes, roasted asparagus

Atlantic Halibut 49
7oz. Seared, dill pesto, crispy shallots, fennel & orange salad

Potato Vindaloo Curry 25
Yukon gold potatoes, cauliflower, red pepper, tomato, green peas, basmati rice, cilantro, naan

*Add paneer **4.5***

*Add chicken **8***

Pan-Fried Haddock
Panko-crusted, cherry tomato chutney, basmati rice, brown butter broccoli

*Two Piece **30** • One Piece **26***

PEI Lobster Dinner mkt
1.25 lb. Lobster, brown butter, potato salad, coleslaw, lemon

Tuna Poke 29
Sushi rice, cucumber, green and red onion, chili crunch, wasabi aioli, wonton crisps, cilantro

Seafood Boil mkt
1.25 lb. Island lobster, mussels, snow crab cluster, scallops, shrimp, fingerling potatoes, corn on the cob, herb butter

*Add extra lobster or crab **mkt***

Picanha 49
10 oz. Grilled steak, garlic parmesan fries, chimichurri aioli, mushroom peppercorn sauce

Make it surf & turf

*1.25 lb. Lobster **mkt***

*Snow crab cluster **mkt***

*Scallops (3) **18***

*Shrimp (5) **17***

*Lobster butter **5***

mains

All mains include choice of one side

Open-Face Steak Sandwich 28
6 oz. Island sirloin, toasted garlic bread, crispy onion, roasted garlic aioli

Haddock Tacos 21
Crispy haddock, pico de gallo, coleslaw, herb aioli

Island Burger 22
6 oz. Beef patty, jalapeño jack, peppercorn bacon, greens, pickled red onion, hickory potato chips, chimichurri aioli, sesame bun

Buttermilk Fish Sandwich 21
Sourdough, buttermilk-fried haddock, lettuce, pickled red onion, herb aioli, dill pesto

Lobster Roll mkt
Island lobster, tarragon-lemon mayo, chives, on a grilled bun with lobster butter and greens

Sesame-Seared Tuna Tacos 24
Radicchio, mirin vinaigrette, wasabi aioli, chili crunch, cilantro, lime

Fish & Chips
Gahan Beacon Blonde Ale battered haddock, house-cut fries, tartar, coleslaw

*Two Piece **24** • One Piece **20***

Spicy Fried Chicken Sandwich 21
Roasted garlic aioli, coleslaw, pickles, honey drizzle, sesame bun

side options

House-cut fries
Fingerling potatoes
Basmati rice
House salad
Coleslaw

premium sides

Garlic-parmesan fries & chipotle dip *8*
Sweet potato fries & curry dip *8*
Cup of chowder *14*
Brown butter broccoli *7*
Orange & radicchio salad *7*
Caesar salad *7*
Spinach & goat cheese salad *7*
Potato salad *6*
Roasted asparagus *8*

Head Chef **Benjamin Schmidt** *Sous Chef* **Dominick Boyd, Gela Lapis** *General Manager* **Tenneson Adams**