appetizers

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

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

Smoke & Pickle Board 40
Smoked salmon, peppered mackerel, haddock pâté, pickled mussels & red onion, housemade mustard pickles, capers, olives, lobster butter, toasted sourdough

PEI Mussels 21
White wine, garlic, herb butter, grilled ciabatta

Corn Ribs 18
Fried corn on the cob, vegan sun-dried tomato aioli, smoked paprika, crushed hickory potato chips

Crab Cakes 23
Rock and snow crab, roasted corn, pickled beets, horseradish tartar sauce

oysters

Raw 4 *ea.*

Happy Hour 2-5pm & 8pm-close
10 Raw Oysters **22**

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

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

build up any salad

Blackened chicken *8*
Fried calamari *16*
Sesame-seared tuna *18*
Garlic butter shrimp (5) *18*
Panko-breaded haddock (1 piece) *8*
Maple-glazed scallops (3) *19*

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our Local Suppliers

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

entrées

House Seafood Chowder 25
White fish, baby shrimp, mussels, dill pesto, grilled ciabatta

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, chili crunch, green and red onion, wasabi aioli, wonton crisps, cilantro

Braised Beef Cheek 42
Garlic mashed potato, caramelized apple, red cabbage, red wine demi

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***

Fettuccine Puttanesca 23
Tomato, olives, capers, onion, garlic chips, basil, grilled ciabatta
Add chicken 8

mains

All mains include choice of one side

Open-Face Steak Sandwich 29
6 oz. Island sirloin, toasted garlic bread, crispy onion, roasted garlic aioli
*Add lobster butter **5***

Island Burger 22
6 oz. Island beef patty, old white cheddar, bacon, dill pickle, burger sauce, mixed greens, sesame bun

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

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

Lobster Roll mkt
Island lobster, tarragon-lemon mayo, brown butter, greens, chives, potato bun
*Add lobster butter **5***

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, pickle, honey drizzle, sesame bun

side options

- House-cut fries
- Fingerling potatoes
- Basmati rice
- House salad
- Coleslaw
- Potato salad

premium sides

- Garlic-parmesan fries & chimichurri aioli *8*
- Sweet potato fries & chipotle aioli *7*
- Garlic mashed potato *5*
- Cup of chowder *15*
- Caesar salad *7*
- Spinach & goat cheese salad *7*
- Brown butter broccoli *5*

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