Fresh Oysters
3ea

Luke's Sourdough Bread
3.5

Olives & Feta
Warm Rosemary Olives, Whipped Feta, Bread.
8. V

Gambas
Sauteed Shrimp, Paprika, Garlic, Brandy, Pickled Fennel, Pancetta, Luke's Sourdough Bread.
18.

Beef Short Rib
Braised Beef Short Rib, Veal Jus, Eggplant, Sea Buckthorn Mustardo, Zucchini Puree.
19.

Brussel Sprouts
Fried Brussel Sprouts, Chili Garlic Crunch, Rice Vinegar, Pickled Shallots, Candied Pecans, Manchego Cheese.
15. V

Humboldt Squid
Charcoal Grilled Squid, Pla Muek Yanq Sauce (shallots, cilantro, lime, fish sauce, cashews, hemp hearts), Citrus Salad.
16. DF/GF

Chowder
Halibut Stock Infused with Kombu, Halibut, Haddock, Cold Water Shrimp, Small Scallops, Herbs, Cream, Local Bacon, Mirepoix.
19. GF

Mixed Greens
Field Greens, Shallot Vinaigrette, Roasted Squash, Toasted Almonds, Candied walnuts, Hemp Seeds, Dried Fruit, Goat Cheese
17. GF

Oulton's Pork Belly
Roasted & Fried Pork Belly, Compressed Watermelon, Basil, Jalapeno, Salsa Verde.
17.

Spanish Mackerel
Grilled Mackerel, Onion Soubise, Charred Onion Dust, Crispy Shallots, Pickled Shallots, Leeks.
17. GF

Sweet Potato, Burrata & Beets
Roasted Sweet Potato, Roasted & Pickled Beets, Burrata, Pesto, Candied Walnuts
17. V/GF

Foie Gras
Seared Foie Gras, Cognac Apples Apple & Rosemary Jam, Veal Jus, Foie Gras Butter Mousse On Sourdough.
23.

gio

Cornish Hen
Half Crispy Baked Cornish Hen, Citrus Marinade, Micro Salad, Triple Cooked Potatoes & House Made Hot Sauce.
36. DF/GF

Foie Gras Burger
Beef Ground In House, Seared Foie Gras, Preserved Lemon Aioli, Caramelized Onions, Balsamic Vinegar, Fermented Ramps, Crispy Shallots, Iceberg Lettuce, Cheddar, Duck Fat Smashed Potato.
32.

Swordfish
Seared N.S Swordfish Creole Tomatoes, Shallots, Thyme, Oregano, Paprika, Celery, Bell Peppers, Local Maritime Gourmet Mushrooms, Sauteed Zucchini.
37. DF/GF

Vegetable
Roasted Squash Cup, Three Bean Stew, Black Beans, Chickpeas, Edamame, Coconut Milk, Squash Puree, Pickles and Root Crisps
31. (vegan) DF/GF

Cod
Seared Atlantic Cod, Tomato Soy Glaze, Beluga Lentil, Edamame, Seasonal Vegetable, Miso Bonito Fish Broth.
35. DF/GF

Striploin
Seared 8oz AAA Atlantic Striploin, Triple Cooked Potato, White Turnip Puree, Seasonal Vegetable, Green Peppercorn Sauce.
43. GF

Mafaldine Pasta
House Made Mafaldine Pasta, Crushed Black Pepper, Local Mushrooms, Truffle Sauce, Basil Arugula Pesto.
32.

Scallops
Seared Nova Scotia Scallops, Roasted Cauliflower, Seasonal Vegetables, Cauliflower and Curry Puree, Snow Pea Risotto.
38. GF

Lamb Shank
Braised Lamb Shank, Kacchi Biryani Basmati Rice, Fresh Mint Cucumber Salad, Lemon
36. GF

Duck Cassoulet
Duck Confit Leg, Lima Bean Cassoulet With Lemon, Pickled Fennel, Greens, Cherries.
36. GF