

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

Coquilles Saint-Jacques

In Shell Scallops, Pomme Puree,
Gruyere White Wine Cream Sauce,
Bread Crumbs.

19.

Veal, Tuna & Sweetbreads

Tuna Tonnato, Pan Seared Veal Striploin,
Poached and Seared Sweetbreads,
Veal Jus.

19.

Sweet Potato, Burrata & Beets

Roasted Sweet Potato, Roasted & Pickled
Beets, Burrata, Pesto, Candied Walnuts

17. V/GF

Foie Gras

Apple Jelly Foie Gras & Butter Mousse,
Beet Jelly Foie Gras & Butter Mousse,
Parmesan Chip, Beet Pure, Apple Sauce
Crouton

22.

N.S Lobster Spaghetti

Whole Cooked N.S Lobster, Chilies,
Fresh Herbs, Lobster Tomato Bisque.

54.

Lobster Surf & Turf Burger

Tempura NS Lobster, House Ground Beef,
Tarragon Aioli, Zucchini Coleslaw,
Duck Fat Smashed Potatoes.

34.

N.S Steamed Lobster

Traditional Steamed & Cracked Lobster,
House Zucchini Slaww, Duck Fat Potatoes,
Drawn Butter.

59.

Halibut

Halibut Mousse Stuffed Baked Halibut,
Pistachio Crusted, Cauliflower Puree,
Seasonal Greens.

37.

Vegetable

Roasted Squash Cup, Three Bean Stew,
Black Beans, Chickpeas, Edamame,
Coconut Milk, Squash Puree,
Pickles and Root Crisps

31. (vegan) DF/GF

Pork Chop & Belly

Seared Pork Chop, Roasted Pork Belly,
Guanciale Burnt Honey, Sea Buckthorn
Corn Chutney, Pomme Puree, Local Greens,
Veal Jus

35. GF

Striploin

Seared 8oz. AAA Atlantic Blue Dot Beef,
Potato Pave With Dulse, Burnt Onion &
Leek Cream Sauce, Seasonal Greens,
Veal Jus

44. GF

Mafaldine Pasta

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

32.

Scallops

Nova Scotia Apple Butter Glazed Scallops,
Black Shallot Cream Sauce, Asparagus,
Brown Butter Poached Potatoes.

38.

Beef Cheek Lasagna

House Made Layers Of Spinach & Traditional
Lasagna, Braised Beef Cheek Ragù,
Bechamel, Mozzarella, Parmesan.

33.

Cornish Hen

Half Cornish Hen Baked, Farro, Seasonal
Greens, Parsnip & Celeriac Root,
Georgian Salsa.

36.