

Fresh Oysters

3ea

Luke's Sourdough Bread

4.

Olives & Feta

Warm Rosemary Olives, Whipped Feta, Bread.

9. 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.

16. V

Humboldt Squid

Charcoal Grilled Squid, Pla Muek Yang 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

Noir-Ancini

Fried Glutinous Rice, Fontina Cheese, Green Curry Sauce, Micro Shoots.

16.

Tuna & Halibut Ceviche

Atlantic Yellow Fin Tuna & Halibut Ceviche, Lime, Avocado, Red Onion, Fresh Herbs.

21. GF/DF

Atlantic Beef Tartare

Blue Dot AAA Striploin, Shallots, Fermented Garlic Flowers, Mustard, Pickled Spruce, Potato Chips.

21. GF/DF

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 Puree, Apple Sauce Crouton

22.

Beet & Grain Salad

Roasted Beets, Pickled Beets, Toasted Farro, Sous Vide Egg, Sourdough Croutons, Gazpacho Dressing.

18. DF

N.S Lobster Spaghetti

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

56.

Lobster Surf & Turf Burger

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

34.

Halibut

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

37.

N.S Steamed Lobster

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

61.

Vegetable

House Made Borek Stuffed with Caramelized Onions, Sweet potatoes, Spinach. Tahani Beet Root Puree, Yogurt, Paprika Oil, Chick Pea Salad with Onions, Tomatoes, Sweet Peppers, Sumac.

33. V

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.

33.

Scallops

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

39.

Beef Cheek Lasagna

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

33.

Cornish Hen

Hen Ballotine Stuffed With Mushrooms, Onions & Fresh Herbs,, Truffle Past Pomme Puree, Seasonal Greens, Red Wine & Coffee Sauce.

36. GF