



M A I N S

TUNA TARTARE / \$18

Fresh yellowfin tuna, diced, tossed with chili, cucumbers, sriracha, lime, sesame oil, soy & red onions. Served with wonton crisps & avocado crema.

SMOKERS PLATTER / \$22

Hot smoked salmon, sugar cured salmon, cold smoked salmon with pickled onions & capers. Served with whipped cream cheese, creamy horseradish & red pepper jelly.

SHRIMP COCKTAIL / \$22

Wild white shrimp (9 pieces) tossed in lemon & tabasco with cocktail sauce.

WILD SOCKEYE SALMON MAC/ \$16

Brodflour sesame bun, double wild salmon patties, special sauce, pickled, onions, lettuce and cheddar. Served with side house salad with jalapeno-lime vinaigrette.

ATLANTIC LOBSTER ROLL/ \$22

Fresh Atlantic lobster roll, brown butter mayo & bib lettuce. Served with a side house salad with jalapeno-lime vinaigrette.

OYSTER PO'BOY/ \$12

Crispy fried oyster sandwich with pickles, shredded lettuce, oyster aioli and tomato. Served with apple-radish slaw.

CRAB CAKES/ \$22

Thick crab cakes (2 pieces) with apple-radish slaw & chipotle aioli.

WILD GARLIC SHRIMP/ \$29

Sautéed Wild Gulf Shrimp, garlic, fresh chili, spinach, broccolini, Toast

S A L A D S

HOUSE SALAD/ \$9

Mixed greens, cherry tomato, feta, julienned carrots and julienned beets with a jalapeno-lime vinaigrette

C H O W D E R

BOWL OF MANHATTAN CLAM/ \$11

Tomato based clam chowder with fresh PEI clams and potatoes. Served with oyster crackers.

BOWL OF NEW ENGLAND CLAM/ \$12

Creamy clam chowder with fresh PEI clams and potatoes. Served with oyster crackers.

CORN CHOWDER/ \$7

Creamy corn chowder with jalapeno peppers, smoked paprika and corn, topped with aged cheddar. Served with Oyster crackers

OYSTER SLAPJACK/ \$11

Creamy chowder with poached Oysters, potato & leeks, topped with aged cheddar, Served with Oyster crackers

GRACE'S SOUP/ \$15

Daily seafood soup.

O Y S T E R S

SHUCKED OYSTERS

12/ \$30 24/ \$60 50/ \$120

Freshly shucked oysters. Served with lemon & horseradish. Shucker's choice. Consume within 2 hours.

UNSHUCKED OYSTERS

12/ \$19 24/ \$39 50/ \$77

Fresh unopened oysters. Shucker's choice. Consume within 7 days.

T A K E A W A Y M E N U

web: www.rodneysoysterhouse.com
email: foh@rodneysoysterhouse.com

MAINS CONT'D

PASTA WITH SCALLOPS/ \$29

Baldassarre fresh Pappardelle tossed with tomato-cream, basil & seared Bay of Fundy sea scallops

FISH AND CHIPS/ \$18

Fried beer-battered New Brunswick Hake, served with apple-radish slaw, lemon wedge, house made tartar sauce and skinny fries

WHITE PLATE SPECIAL

Daily Special.

FROM THE TANK

LOBSTER SUPPER/ MARKET PRICE

1.5 pound lobster boiled and cracked served with drawn butter, lemon and wedge fries.

MEAL KITS

LOBSTER ROLLS FOR ALL/ \$85

Buns (4 pieces), fresh Atlantic lobster meat chunked, brown butter mayo, bib lettuce, butter (for toasting the bun) & side salads with house vinaigrette.

LAKE ERIE FISH FRY/ \$72

Fresh fillets (4 pieces) deboned, Rodney's seasoned flour, shake & sizzle bag, lemon mayo & tangy slaw.

***PRE-ORDER ONLY! MIN 24 HOUR NOTICE**

SEA GRILL KIT/ \$142

Tray of chili rubbed wild white shrimp skewers (12 pieces), Georges bank sea scallops (6 pieces) with lime dust, herb marinated loligo squid (1 pound) & split lobster with compound butter (2 halves).

***PRE-ORDER ONLY! MIN 24 HOUR NOTICE**

TAKE AWAY MENU

web: www.rodneypoysterhouse.com
email: foh@rodneypoysterhouse.com

DESSERTS

RODNEY'S CHOCOLATE MOUSSE/ \$7

Belgium chocolate, whipped cream & strawberries.

LIME PIE/ \$7

Graham cracker crust, lime, sour cream

TRES LECHE CAKE/ \$7

Moist Vanilla Cake, whipped cream, milky Syrup and fresh Fruit

SIDES

SIDE SKINNY FRIES/ \$5.00

LOAF OF POPPY SEED BREAD/ \$4.50

GRATED HORSERADISH 2 OZ/ \$2.25

WHOLE LEMON/ \$.75

SAUCES:

TASTER \$2.25 / JAR \$8.75

SHALLOT VINAIGRETTE

BACK FROM HELL

SEAWITCH SAUCE

WHITE BOY SOUL SAUCE

ALCOHOLIC BEVERAGES

BEAU'S LUGTREAD/ \$9

ACEHILL PILSNER/ \$5

WEST AVENUE HERITAGE DRY/ \$7

WEST AVENUE CHERRIOSITY/ \$7

RIGHETTI PINOT GRIGIO/ \$29

SEA LEGS OYSTER WHITE/ \$25

BAUDRY-DUTOUR CHINON ROSE/ \$35

CHATEAU DU COING MUSCADET/ \$33

FELINO CABERNET SAUVIGNON/ \$40

PARES BALTA CAVA BRUT/ \$40

BEVERAGES

FLAT WATER/ \$4

SPARKLING WATER/ \$4

POP/ \$1.55