

## STARTERS



### 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.

## MAINS

### WILD SOCKEYE SALMON MAC/ \$18

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/ \$32

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

### OYSTER PO'BOY/ \$12

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

### CRAB CAKES/ \$28

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

### PASTA WITH SCALLOPS/ \$25

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

### FISH AND CHIPS/ \$16

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

### NICE FUNDY SCALLOPS/ \$30

Pan seared wild caught Bay of Fundy sea scallops, served with sauteed cherry tomatoes, pearl onions, mushrooms and wilted spinach.

### YELLOWFIN TUNA MELT/ \$16

Seared tuna loin, melted aged cheddar, tomato, mayo, avocado and greens. Served with house salad with jalapeno-lime vinaigrette.

### DUROC BONE-IN PORK CHOP/ \$38

Brined bone-in double chop served with potato-apple hash, creamed spinach & sage chimichurri.

## SALADS

### HOUSE SALAD/ \$9

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

### SHRIMP SALAD/ \$16

Blackened wild gulf shrimp, crispy bacon, spring mix, tomatoes, avocado, peppercorn ranch dressing, crispy corn.

## OYSTERS

### SHUCKED OYSTERS

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

Freshly shucked oysters. Served with lemon & horseradish. Shucker's choice.  
\*to eat now

### UNSHUCKED OYSTERS

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

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

## CHOWDER

### MANHATTAN CLAM CHOWDER/ \$11

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

### NEW ENGLAND CLAM CHOWDER/ \$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

## FROM THE TANK

### LOBSTER SUPPER/ MARKET PRICE

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

### DUNGENESS CRAB/ MARKET PRICE

2-2.5 lb Dungeness crab boiled and cracked served with drawn butter and lemon.

## MEAL KITS

### 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**

### LOBSTER ROLLS FOR ALL/ \$124

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

## DESSERTS

### RODNEY'S CHOCOLATE MOUSSE/ \$7

Belgium chocolate, whipped cream & strawberries

### LIME PIE/ \$7

Lime, graham cracker crust, sour cream

### TRES LECHE CAKE/ \$7

Moist vanilla cake, whipped cream, milky syrup and fresh fruit

## SIDES

### SIDE SKINNY/WEDGE FRIES \$5.00

### ONION RINGS/ \$5.00

### GRATED HORSERADISH 2 OZ/ \$2.25

### WHOLE LEMON/ \$.75

### SAUCES:

### TASTER \$2.25 / JAR \$8.75

### SHALLOT VINAIGRETTE

### SEAWITCH SAUCE

### WHITE BOY SOUL SAUCE \*MILD

### JOHNNY REB'S ESPANOLA SAUCE \*MED

### BACK FROM HELL SAUCE \*HOT

## 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