



STARTERS

TUNA TARTARE / \$18

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

SMOKERS PLATTER FOR 2 / \$42

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

SHRIMP COCKTAIL / \$22

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

CHILLED HALF CRAB / \$41

1/2 a Dungeness crab, cracked and chilled, served with louie dip

MAINS

WHITE PLATE SPECIAL / MARKET PRICE

Chef Rodrigo's daily special

OYSTER PO'BOY/ \$12

Crispy fried oyster sandwich with pickles, shredded lettuce, oyster aioli and tomato. Served with house salad

CRAB CAKES/ \$28

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

WILD SHRIMP ROLL/ \$20

Wild Gulf white shrimp tossed with celery, lemon and brown butter aioli, over shredded iceberg lettuce on a brioche roll. Served with salad and onion rings

FISH AND CHIPS/ \$16

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

WILD GARLIC SHRIMP/ \$29

Sautéed wild Gulf shrimp with garlic, fresh chilis, spinach, broccolini and toast

PASTA WITH SCALLOPS/ \$25

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

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

SALAD

WILD 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/ \$17 24/ \$35 50/ \$70

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

FROM THE TANK

DUNGENESS CRAB/ MARKET PRICE

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



PRE-ORDER ON TOCK

Planning ahead?

Visit our website, or click 'Reserve' on Instagram to place advance pick up or delivery orders. Minimum 24 hours required

Enjoy Rodney's favourites plus great meals to make at home



LOOKING FOR SAME DAY
ORDERS? FIND US ON UBER EATS
AND RITUAL



DESSERTS

RODNEY'S CHOCOLATE MOUSSE/ \$7

Belgium chocolate, whipped cream & strawberries

TRES LECHE CAKE/ \$7

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

SIDES

SKINNY 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