



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 / \$40

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

MAINS

WHITE PLATE SPECIAL / MARKET PRICE

Chef Rodrigo's daily special

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 house salad

CRAB CAKES/ \$28

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

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/ \$35 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

CORN CHOWDER/ \$7

Creamy corn chowder with jalapeno peppers, double smoked bacon, smoked paprika and corn. Topped with aged cheddar and served with Oyster crackers

OYSTER SLAPJACK/ \$11

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

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 pound Dungeness crab boiled and cracked served with drawn butter and lemon

MEAL KITS

LOBSTER & SHRIMP ROLLS FOR ALL/ \$74

Buns (4 pieces), fresh Atlantic lobster meat and wild Louisiana shrimp 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

TRES LECHE CAKE/ \$7

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

SIDES

SIDE 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