



TAKEOUT MENU

Oysters

SHUCKED OYSTERS

12/\$31

24/\$62

50/\$124

Freshly shucked Oysters, top shells back on, packed with crushed Ice, lemon and horseradish.

*Let us know If you prefer East or West Coast, and we'll do our best to accommodate

UNSHUCKED OYSTERS

12/\$17.50

24/\$36

50/\$72

Freshly unopened Oysters. Shucker's Choice. Consume within 7 days.

Starters

TUNA TARTARE

\$18.50

Gulf yellowfin tuna loin, diced, tossed with chili, cucumbers, sriracha, lime, sesame oil, soy & red onions. Wonton crisps & avocado crema.

SHRIMP COCKTAIL 9pcs

\$22.66

Louisiana Wild Gulf white shrimp tossed in lemon & tabasco, with cocktail sauce.

SMOKER'S PLATTER

\$43.25

Hot-smoked salmon (NB), sugar-cured salmon (BC) and Willie Krauch cold-smoked salmon (NS), with pickled onions, capers, cream cheese, horseradish cream and red pepper jelly.

Chowder

NEW ENGLAND CLAM

\$12.50

Creamy clam chowder with PEI clams, leeks, potatoes & celery. Served with Oyster crackers.

OR - JAR of Chilled New England to heat at home - serves 4

\$37.50

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MANHATTAN CLAM **\$11.33**

Tomato based clam chowder with PEI clams,
carrot, onion and bell peppers. Served with Oyster crackers.

OR - JAR of Chilled Manhattan to heat at home - serves 4 **\$34**
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From the Tank

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CHILLED 1/2 CRAB **\$42.25**

Half a Dungeness crab, 1 - 1 1/4 lbs, cracked and
chilled, with Louis dip. COLD

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DUNGENESS CRAB **\$49.44/lb**

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

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NEW BRUSWICK LOBSTER SUPPER **\$48.41/lb**

1.5-2 pound lobster, boiled and cracked, with wedge
fries, drawn butter and lemon. HOT
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Mains

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PASTA WITH SCALLOPS **\$25**

Fresh Baldassarre pappardelle tossed with tomato-cream,
basil & seared Bay of Fundy Sea Scallops.

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OYSTER PO' BOY **\$8**

Fried Oyster sandwich with pickle, shredded lettuce,
tomato and Oyster aioli. With salad.

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WILD GARLIC SHRIMP **\$29**

Sauteed Wild Gulf Shrimp, garlic, fresh chili,
spinach, broccoli, and Toasts.

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ATLANTIC LOBSTER ROLL **\$33**

Grand Manaan, NB Lobster, with brown butter aioli
and Bibb lettuce on a soft brioche bun. Served with
house salad and onion rings.

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CRAB CAKES 2pcs **\$28.85**

Thick crab cakes –Rock and Jonah crab - with apple-radish
slaw, broccoli & chipotle aioli.

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FISH and CHIPS **\$16.50**

Fried, beer-battered NB Haddock, with apple-radish slaw,
wedge fries, lemon wedge and tartar sauce.

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WILD SHRIMP SALAD **\$16.50**

Blackened Gulf shrimp, crispy bacon, spring mix, tomato,
avocado, crispy corn and a peppercorn ranch dressing. *can

be made without swine...
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Sides

SKINNY FRIES	\$5
WEDGE FRIES	\$5
ONION RINGS	\$5
VEGETABLES	\$5

Desserts

RODNEY'S CHOCOLATE MOUSSE	\$7
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Belgium chocolate, whipped cream & strawberries.

TRES LECHE CAKE	\$7
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Moist Vanilla Cake/Whipped Cream/Milky Syrup/Fresh Fruit.

ADULT BEVERAGES...

must be ordered with food

BEER & CIDER to go

ACEHILL PILSNER	\$5
BLANCHE DE CHAMBLY	\$6
COLLECTIVE ARTS RANSACK THE UNIVERSE IPA	\$6
WEST AVENUE HERITAGE DRY	\$7

Bubbles to go

BOTTER PROCESSO NV	\$26 bottle
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(Glera) – Veneto, Italy

White Wine to go

CAVE SPRING SEA LEGS OYSTER WHITE 2019	\$21 bottle
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(Chard/Riesling/P. Gris) – Niagara. Peach and citrus on the nose,

lime, stone fruit and apple. Blended by us for the Oyster!

BENJAMIN BRIDGE 'Piquette' NV - 250ml	\$10.25
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Nova Scotia. 7.2% abv. Grapefruit, lime zest and lavender, with a touch of maritime salt. Zippy little traveller.

BAUDRY-DUTOUR CHINON ROSE 2019	\$29 bottle
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(Cab Franc) – Loire, France. Salmon-hued, with aromas of peach

and citrus. Dry with very good fruit concentration. Crisp and refreshing.

MAPMAKER SAUVIGNON BLANC 2019	\$29 bottle
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Marlborough, NZ - Not grassy, but definitely 'green' - guava, papaya

and kiwi, with a mouth-puckering spine of lime acidity.

De MARTINO GALLARDIA 'Old Vines' WHITE 2018	\$38 bottle
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Itata, Chile. Minty hints on the nose. Lovely textured

palate with grapes, citrus, herbs and a bit of mint, with a nice zesty

edge.

Red Wine to go

THE FARM PINOT NOIR 2018

\$28 bottle

Niagara, Ontario - spice, dark plum, black cherry and great concentration.

FELINO CABERNET SAUVIGNON 2018

\$30 bottle

Mendoza, Argentina - Ripe currant, walnut and violet character. Medium to full body, firm and chewy tannins and a hazelnut undertone to the dark fruit.

BACHELDER PINOT NOIR 'Oregon' 2013

\$45 bottle

Willamette Valley, Oregon - Full bodied, with an earthy, slightly smoky character. Suggestions of root beer and black cherry cola thread into a soft finish.
