



## TAKEOUT MENU

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### Oysters

#### SHUCKED OYSTERS

12/\$36

24/\$70

50/\$130

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/\$28

24/\$54

50/\$100

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

# Starters

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**TUNA TARTARE** **\$18.50**

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

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**SHRIMP COCKTAIL 9pcs** **\$22.66**

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

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**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.

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## Chowder

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**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 **\$37.55**

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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 **\$32.96**

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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** **\$37.08/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** **\$32**

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**

Belgium chocolate, whipped cream & strawberries.

**TRES LECHE CAKE** **\$7**

Moist Vanilla Cake/Whipped Cream/Milky Syrup/Fresh Fruit.

## Adult Beverages .....

\*must be ordered with food\*

**BEER & CIDER to go**

**ACEHILL PILSNER** **\$5**

**MILL STREET ORGANIC LAGER** **\$6**

**BLANCHE DE CHAMBLY** **\$6**

**COLLECTIVE ARTS RANSACK THE UNIVERSE IPA** **\$6**

**WEST AVENUE HERITAGE DRY** **\$7**

**WEST AVENUE 'CHERRIOSITY'** **\$7**

## **White Wine** to go .....

**BENJAMIN BRIDGE 'Piquette' NV - 250ml** **\$10.25**

Nova Scotia. 7.2%abv. Grapefruit, lime zest and lavender, with a touch of maritime salt. Zippy little traveller.

**CAVE SPRING SEA LEGS OYSTER WHITE 2019** **\$21**

(Chard/Riesling/P. Gris) – Niagara. Peach and citrus on the nose, lime, stone fruit and apple. Blended by us for the Oyster!

**LUIGI RIGHETTI PINOT GRIGIO 2019** **\$26**

Veneto, IT - floral aromas with overtones of pistachios and just a hint of honey.

**BAUDRY-DUTOUR CHINON ROSE 2019** **\$29**

(Cab Franc) – Loire, France. Salmon-hued, with aromas of peach and citrus. Dry with very good fruit concentration. Crisp and refreshing.

**CASA de SANTAR RESERVE WHITE 2018** **\$28**

Dao, Portugal (*Encruzado/Cerceal Branco/Bical*) – Citrus and fuzzy peach. Crisp acid and fuller body.

**MERTES RIESLING 'Goldberg' 2018** **\$33**

Saar, Germany – White peach, lime, mineral, off-dry.

**De MARTINO GALLARDIA 'Old Vines' WHITE 2018** **\$38**

Itata, Chile (*70% Moscatel/30% Corinto*) - . Minty hints on the nose. Lovely textured palate with grapes, citrus, herbs and a bit of mint, with a nice zesty edge.

**CAVE de TAIN CROZES-HERMITAGE BLANC 2018** **\$45**

Rhone, France (*Marsanne/Organic/Zero Sulphur*) - white flowers, crunchy pear and citrus, with a long, lemony finish.

**Classics for a reason, in small bottles...**

**CH. De MALIGNY CHABLIS 'Carré de César' 2017 350 ml** **\$35**

Burgundy, France (*Chardonnay*) - Textbook Chablis, bright citrus and a flinty mineral edge.

**DOM. HENRI PELLÉ SANCERRE 'La Croix au Gard' 2018** **\$38**

**350 ml** - Loire, France (*Sauvignon Blanc*) - Fresh grassy aromas mingle with riper citrus-style fruits, finishing with a pure intensity and zippiness.

**BUBBLES**

**BOTTER PROSECCO NV** **\$26**

Veneto, Italy (*Glera*) - peach, green apple, acacia and lilac. Ripe and a hint off-dry.

**PARES BALTA CAVA NV** **\$26**

Penedes, Spain (*Macabeo/Xarel-lo/Parellada*) - White fruits (pear,apple) and floral notes and a slight touch of creaminess. Fresh and lively in the mouth.

**SOUTHBROOK 'Pet Nat' 2018** **\$36**

Niagara, Ontario (*Pinot Noir/Chardonnay*) - Candied lemon peel, golden delicious apple and fermentive aromas.

**CHAMPAGNE COLLET 'Deco' NV** **\$70**

Champagne, France (*50%Meunier/30%Chardonnay/20%P. Noir*) - Amaretto, peaches, roasted almonds, cherrystone, marzipan-filled pastry, all top-noted by a burst of red plum fruit.

**BILLECART-SALMON BRUT ROSÉ NV 350 ml** **\$80**

Champagne, France (*40%Chard/30%each Pinot Noir and Meunier*) - Mouthwatering acidity and a fine, lacy mousse carrying appealing flavors of ripe raspberry, white cherry fruit, star anise, mandarin orange peel and honeysuckle. Lightly chalky on the lasting finish. Wow!

**CHAMPAGNE AGRAPART 'Terroirs' EXTRA BRUT Blanc de Blancs**

**Grand Cru NV** **\$138**

Champagne, France (*100%Chardonnay - 60%=2014/ 40%=2015*) - Citrus oil and white flowers with hints of crushed chalk and rock salt, it's medium to full-bodied, racy and incisive, with a satiny attack that segues into a ripe and vinous but chalky, tight-knit core. Oh my goodness this is good with the Oyster! We have 4 bottles left and you should definitely grab one.

**YOU NEED RED?**

**THE FARM PINOT NOIR 2018** **\$30**

Niagara, Ontario - black cherries, crushed raspberries, beetroot and savoury spice notes on the nose. It's pure and silky on the palate with savoury red berries, touch of anise, elegant spice and tingling acidity on the finish.

## VINA COBOS 'FELINO' CABERNET SAUVIGNON 2019

\$33

Mendoza, Argentina – Ripe red fruit and a fresh touch of tobacco, cocoa and spices like nutmeg. Judging by the freshness of the wine, you may think there is some Cabernet Franc in this, but it is 100% Cabernet Sauvignon. It is nicely concentrated on the palate, round and smooth.