



## TO START

**OYSTERS** (fresh OR fried) – 3 EA.

**CHEESE & CHARCUTERIE**

half board – 12

full board – 22

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**BRUSSEL SPROUT CAESAR SALAD – 10**

shaved brussel sprouts, Caesar vinaigrette,  
bacon, garlic anchovy crouton, asiago

**SCALLOP & SHRIMP CEVICHE – 11**

grapefruit, avocado, jalapeno, cilantro,  
tortilla chips

**SEAFOOD CHOWDER – 14**

lobster, mussels, scallops, shrimp, salmon,  
fresh herbs

**SEARED TUNA – 12**

crunchy radish slaw, ponzu aioli,  
fried garlic

**CORN FRITTERS – 8**

citrus aioli, Nova Scotia honey comb,  
green onion

**P.E.I. BLUE DOT BEEF TARTARE – 15**

bread & butter pickles, egg yolk,  
fried shallots, rye crackers

## TO FOLLOW

**12 OZ. P.E.I. BLUE DOT RIB EYE – 36**

blue cheese mash, sautéed mushrooms,  
demi-glace, tempura mushrooms

**SEARED SALMON – 28**

almond romesco, roasted cauliflower,  
salsa verde

**GRILLED PORK CHOP – 26**

creamy polenta, brussel sprouts,  
pickled onion

**PARISIENNE GNOCCHI – 22**

sweet potato cream, leeks, toasted nuts,  
blue cheese, brown butter

**SEARED SCALLOPS – 27**

duck fat braised Beluga lentils,  
carrot purée, crispy kale, pickled carrots

**GRILLED LAMB CHOPS – 30**

harissa spiced Israeli couscous,  
grilled onion & peppers,  
pistachio chimichurri, hung yogurt

