

FROM THE RAW BAR

Ask the Crew about today's selection of fresh oysters & chilled crustaceans (market availability)

Wild Gulf Shrimp Cocktail with house cocktail sauce

WEEKLY SPECIALS STARTING AT 4:30PM

EVERY FRIDAY & SATURDAY

grilled whole fish for 2 to share
chef's creation (market availability)

EVERY TUESDAY & FRIDAY

whole live lobster boiled and cracked with garlic
smashed potatoes, drawn butter & fresh bread

COOKED OYSTERS

BUFFALO OYSTERS

fried west coast oysters tossed in house Buffalo
sauce, blue cheese dressing, carrot & celery

DYNAMITE OYSTERS

tempura battered, avocado, cucumber,
tobiko, soy

BAKED MALPEQUES

baked on the half shell, herbs,
garlic, chilies, parmesan

CHEFS SIX PACK

two pieces of each cooked oyster

SHAREABLES

STEAMED MUSSELS

white wine, butter, fresh herbs,
cherry tomatoes, large wedge of toasty bread

CHILLED TIDAL PLATE

a selection of house prepared seafood.
Smoked, cured or in natural state, with
house pickles & crostini

STEAMED CLAMS

white wine, butter, fresh herbs,
cherry tomatoes, large wedge of toasty bread

BELGIAN STYLE CHILLED MUSSELS

PEI mussels, brined in oil with shallots,
garlic & herbs

SMALL PLATES

CEVICHE OR TARTARE

chef's daily creation

HOUSE GREEN SALAD

kale, pomegranate, braised fennel, chickpeas, citrus dressing

BLACKENED OCTOPUS

tender octopus, tomato chow, tzaziki

SEARED ATLANTIC SCALLOPS

chef's daily creation

SAUSAGE & CHICKEN LIVER PATÉ

pistachio, apple, currants, house crostini

KAT'S SEAFOOD CHOWDER

creamy chowder with clams, scallops, wild caught Canadian shrimp, haddock, salmon, lobster

BIG PLATES

HOUSE SMOKED SALMON & BAGEL

brined for 72 hours in maple & fennel, apple smoked, cucumber, dill cream, pickled fennel

ALBACORE TUNA SALAD

line caught BC tuna, black and white sesame, miso dressed greens, daikon, pickled ginger, soy reduction, tobiko

ENTRÉES

SURF & TURF

half grilled lobster tail, braised beef short rib, beef jus, charred corn, & sherry polenta, red beet puree *(add u/10 seared scallop 9/pc)*

GRILLED LOBSTER TAIL

served with mushroom risotto

DAILY CATCH

chef's daily creation

BRAISED BEEF SHORT RIBS

beef jus, charred corn & sherry polenta, red beet puree

DAILY LOBSTER FEATURE

chef's daily creation

WILD GULF SHRIMP

tagliatelle, double smoked bacon, wilted greens, field tomato, chilis, buttery white wine sauce

**Groups of 8 or more may be subject to an 18% gratuity*

**We are at the mercy of the sea, weather, fisherman's catch and transportation.*

Occasionally circumstances out of our control can affect availability of fresh and/or live product.

We appreciate your understanding.