

TIDE & VINE GOOD FRIDAY TAKEOUT MENU



FROM THE RAW BAR	QTY	PRICE	TOTAL
Wild Gulf Shrimp Cocktail <i>with house made cocktail sauce (per piece)</i>		\$2.50	
A dozen shucked East Coast Oysters <i>with lemons & signature house sauce (by the dozen)</i>		\$38.00	
Lobster Claws <i>cooked & chilled, served with lemon (per piece)</i>		\$10.00	
Crab Legs <i>cooked & chilled, served with tarragon caper aioli (per cluster)</i>		\$16.00	
PLATTER			
Side Smoked Salmon <i>brined for 72 hours & served with cucumber, dill cream, pickled fennel, red onion & crostini (by the oz)</i> 5oz: 2-6ppl 10oz: 8-12ppl 20oz: 14-20ppl		\$4.00	
CANAPÉ PLATTERS (by the dozen)			
Lobster Profiteroles <i>fluffy pastries stuffed with chunks of lobster, tossed in caper & tarragon aioli</i>		\$54.00	
Smoked Salmon Profiteroles <i>fluffy pastries stuffed with house smoked salmon pâté</i>		\$39.00	
Tuna Tartare <i>Albacore tuna, wasabi, avocado & sesame seeds served on crostini</i>		\$39.00	
OTHER			
Kat's Seafood Chowder <i>creamy chowder with clams, scallops, wild caught Canadian shrimp, haddock, salmon, lobster (per litre)</i>		\$30.00	
Whole Lobster <i>1.5lb lobster cooked, chilled & cracked served with bread & potato salad</i>		\$58.00	
Belgian Style Chilled Mussels <i>PEI Mussels, brined in oil with shallots, garlic & herbs, red wine vinegar & lemon with crostini (by the pound)</i>		\$9.00	
Seared Albacore Tuna Salad <i>line caught BC tuna, black and white sesame, miso dressed greens, daikon, pickled ginger, soy reduction & tobiko (3oz of Tuna)</i>		\$24.00	
		SUBTOTAL	
NAME:		HST	
ADDRESS:		TOTAL	
DELIVERY TIME (Between 12pm & 6pm):			
DELIVERY DETAILS:			
PHONE NUMBER:			
CREDIT CARD INFO:		EXP DATE:	CODE:

Orders must be placed by Thursday April 18th at 2pm to receive free delivery