

FROM THE RAW BAR

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

Wild Gulf Shrimp Cocktail 5/ 2 pcs with house cocktail sauce

SEAFOOD TOWER FOR TWO 88

fresh shucked oysters, Nova Scotia snow crab legs, wild Gulf shrimp, albacore tuna tataki, Belgian style chilled mussels, chunked Atlantic lobster, pickled octopus

COOKED OYSTERS

BAKED MALPEQUES 12/ 3 pcs

baked with herb & garlic butter, topped with Grana Padano

BUFFALO OYSTERS 14/ 3 pcs

panko crusted West Coast oysters tossed in house Buffalo sauce, carrot, celery, blue cheese dressing

DYNAMITE OYSTERS 16/ 3 pcs

tempura battered West Coast oysters, avocado, cucumber, tobiko, soy, nori, sriracha mayo

CHEF'S SIX PACK 29

two pieces of each cooked oyster

APPETIZERS

KAT'S SEAFOOD CHOWDER 9/cup 13/bowl

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

CHINOOK SALMON TARTARE 18

organic Chinook salmon, crispy capers, shallots, dill pickle, grainy mustard, parsley, chives, egg yolk "custard", baguette toiles

STEAMED MUSSELS 15/lb

CHOICE STYLE (with large wedge of toasty bread)
-rustic tomato sauce, fennel, celery, red chilies
-white wine, butter, fresh herbs, cherry tomatoes

STEAMED CLAMS 14/lb

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

SAUSAGE & CHICKEN LIVER PÂTÉ 9

pistachio, apple, brandied currants, crostini

COCONUT SHRIMP 16/ 5 pcs

wild Gulf shrimp, coconut tempura, fruit purée, cilantro cashew pesto

CHILLED TIDAL PLATE 29

hot smoked salmon pâté, cold smoked trout, Belgian marinated mussels, sesame crusted BC Albacore tuna, pickled vegetables, crostini

SEAFOOD SALAD 24

Atlantic lobster, wild Gulf shrimp, Nova Scotia snow crab, chili & lime vinaigrette, pico de gallo, avocado purée, crispy taro root

HOUSE SMOKED SALMON & BAGEL 16

brined for 72 hours in maple & fennel, applewood smoked, cucumber, dill cream, pickled fennel, pickled red onion

SEARED SCALLOPS & PORK 21

daily creation using fresh Atlantic U-10 scallops

MAINS

DAILY CATCH FEATURE MP

chef's daily creation

GRILLED LOBSTER TAIL RISOTTO 34

Canadian Atlantic lobster tail, grilled & butter basted, served with seasonal risotto

ALBACORE TUNA SALAD 24

sesame crusted line caught BC tuna, Nappa cabbage, arugula, daikon radish & carrot, apple, pickled ginger, miso dressing, tobiko, soy reduction

CIOPPINO 45

rustic white wine & tomato sauce, PEI mussels, wild Gulf shrimp, Atlantic scallops, Humboldt squid, Nova Scotia Snow Crab, chorizo sausage, seasonal vegetables, toasted baguette

LOBSTER BAKE MP

truffle scented gruyère cream, panko crust, Atlantic lobster, garlic smashed mini red potatoes

WILD GULF SHRIMP TAGLIATELLE 32

basil pesto cream, dried cherry tomatoes, shaved Grana Padano

ONTARIO PORK CHOP 32

10 oz boneless pork chop, herbed polenta, seasonal vegetables, white wine mustard cream

SURF & TURF 48

10 oz boneless pork chop, herbed polenta, seasonal vegetables, white wine mustard cream with half grilled lobster tail
(substitute lobster for seared Atlantic scallops 51)

WEEKLY SPECIALS STARTING AT 4:30PM

GRILLED WHOLE FISH MP

chef's creation, available Fridays & Saturdays (market availability)

WHOLE LIVE LOBSTER MP

boiled and cracked, with garlic smashed potatoes, drawn butter, fresh bread, available every Tuesday & Friday

JOIN US EVERY SUNDAY FOR BRUNCH FROM 11AM TO 4PM

**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.*