

Appetizers

Creamy Seafood Chowder (gf)	8/14
Soup of the Day (df/gf)	8/14
Seared Scallops (gf)	24
Pea puree, bacon dashi	
Hamachi Crudo (df/gf)	22
Watermelon, pickled shallot, mint	
Buffalo Halibut Cheeks	21
Blue cheese, crudites	
Char Siu Monkfish Skewers (df)	22
Almond brittle	
Grilled Calamari (df/gf)	21
Caponata, capers, eggplant, agrodolce	
Tostones Salad (df/gf)	16
Mango, avocado, coconut lime dressing, plantain chips	
Add Argentinian shrimp	12
Add grilled arctic char	18
Tuna Tacos (df)	18
Spicy Ahi Tuna, seaweed salad, ginger, cucumber	
Smoked Trout Sushi Pizza (df/gf)	19
Rice cake, avocado, sambal aioli, crispy seaweed	
Ceviche (df)	23
Tigers milk, coconut, pickled onion, herb oil, grilled toast	
Shrimp Cocktail (gf) (5pcs)	23
Wild Argentinian shrimp, smoked Caesar, vodka, horseradish cream	
Crab Cakes (df) (3pcs)	18
Arugula, pickled carrot, preserved lemon vinaigrette (3pcs)	
Housebread	6
Sundried tomato butter	

Entrées

Fish + Chips (df/gf)	
Haddock, slaw, frites, tartar sauce	
1 pc	21
2 pcs	28
Octopus (df/gf)	36
Saffron aioli, fingerling potato, rapini, chorizo	
Lump Crab Bucatini	32
Arties on Locke noodles, yuzu cream, potato crumb, chili	
Steak Frites (df/gf)	40
Cumbraes steak, chimichurri, frites	
Add seared scallops (2pc)	16
Tuna Nicoise Salad (df/gf)	31
Seared Ahi Tuna, anchovy, green beans, olives, field greens, soft boiled egg	
Whole Roasted Fish (df/gf)	MP
Sundried tomato gremolata, pinenuts, seasonal vegetables	
Grilled Arctic Char (gf)	29
Crispy eggplant, labneh, sauce vierge	
Pan Roasted Halibut (df/gf)	39
Glazed summer vegetables, shoestring potato	
Lobster Roll	31
Toasted brioche, orange mayo Served with frites or salad	