

LUNCH

Appetizers

<b>Creamy Seafood Chowder (gf)</b> <i>Chef Selection</i>	8/14
<b>Soup of the Day (df/gf)</b>	8/14
<b>Smoked Trout Sushi Pizza (df/gf)</b> <i>Rice cake, avocado, sambal aioli, crispy seaweed</i>	19
<b>Crab Cakes (df)</b> <i>Arugula with preserved lemon vinaigrette (3pcs)</i>	18
<b>Grilled Calamari (df/gf)</b> <i>Bagna cauda, fried artichoke, radicchio</i>	21
<b>Beet Caprese Salad</b> <i>Fior de latte, roasted beets, balsamic reduction, pistachio</i>	19
<i>Add argentinian shrimp</i>	12
<i>Add grilled arctic char</i>	18
<b>Ceviche (df)</b> <i>Daily Selection</i> <i>Tigers milk, pickled onion, basil oil, grilled toast</i>	23
<b>Salmon Tartare (df/gf)</b> <i>Dijon, cornichon, chives, rice chips</i>	19
<b>Shrimp Cocktail (gf)</b> <i>Argentinian shrimp, brandy marie rose cocktail sauce (5pcs)</i>	23
<b>Crispy Fried Smelts (df/gf)</b> <i>Harissa aioli</i>	18

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Entrées

<b>Fish + Chips (df/gf)</b> <i>Haddock, slaw, frites, tartar sauce</i>	
<i>1 pc</i>	21
<i>2pcs</i>	28
<b>Moules (gf)</b> <i>White wine, fennel, bacon</i> <i>Served with bread or frites</i>	19
<b>Tuna Nicoise Salad (gf/df)</b> <i>Seared ahi tuna, anchovy, green bean, beets, field greens, soft boiled egg</i>	31
<b>Lobster Roll</b> <i>Toasted brioche, orange mayo</i> <i>Served with frites or salad</i>	31
<b>Pan Roasted Halibut</b> <i>Parisian gnocchi, saffron cream, kale chips, piri piri</i>	39
<b>Grilled Arctic Char (df/gf)</b> <i>Black tiger shrimp, red curry, crispy rice, bokchoy, cilantro</i>	29
<b>Lobster Grilled Cheese</b> <i>Sourdough, gruyere, bechamel, salad</i>	31