

DINNER

Appetizers

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

DINNER

Entrées

<i>Fish + Chips (df/gf)</i>	
<i>Haddock, slaw, frites, tartar sauce</i>	
<i>1 pc</i>	21
<i>2pcs</i>	28
<i>Moules</i>	19
<i>White wine, fennel, bacon (gf)</i>	
<i>Served with bread or frites</i>	
<i>Seared Scallop Risotto (gf)</i>	37
<i>Oyster mushroom, pickled cremini, parmesan</i>	
<i>Whole Roasted Fish (gf/df)</i>	MP
<i>Sundried tomato gremolata, pinenuts, seasonal vegetables</i>	
<i>Tuna Nicoise Salad (gf/df)</i>	31
<i>Seared ahi tuna, anchovy, fingerling potato, tomato, field greens, soft boiled egg</i>	
<i>Grilled Arctic Char (gf/df)</i>	29
<i>Black tiger shrimp, red curry, crispy rice, bokchoy, cilantro</i>	
<i>Surf & Turf (gf)</i>	49
<i>Cumbraes striploin, black tiger shrimp, truffled fingerling broccolini, sauce Diane</i>	
<i>Pan Roasted Halibut</i>	39
<i>Parisian gnocchi, saffron cream, kale chips, piri piri</i>	
<i>Swordfish Schnitzel</i>	32
<i>Dill spätzle, maitakke mushroom, caper butter sauce</i>	

pinbones

FISH MARKET

BRUNCH

Appetizers

Oysters 6 for 18

Shucker's choice, horseradish, mignonette

Creamy Seafood Chowder (gf) 8/14

Chef Selection

Soup of the Day (df/gf) 8/14

Crab Cakes (df) 18

Arugula with preserved lemon vinaigrette (3pc)

Shrimp Cocktail (gf) 22

Argentinian shrimp, brandy marie rose cocktail sauce (5pc)

Entrées

Lobster Benny 31

Hollandaise, grilled challah bread

Smoked Trout Avocado Toast 23

In house smoked trout, two soft poached egg

Fish + Chips (df/gf) 21

Haddock, slaw, frites, tartar sauce

1 pc 21

2pcs 28

Tuna Nicoise Salad (gf/df) 31

*Seared ahi tuna, anchovy, green bean, tomato,
field greens, soft boiled egg*

Lobster Roll 30

Toasted brioche, orange mayo, frites

Caesar or Mimosa 10



