

**RAW OYSTERS 'PINETTE RIVER' (6)** horseradish, lemon \$ 18.00

**BAKED OYSTERS (6)** topped with spinach cream and panko/parm crust \$ 21.50

**CHOWDERS** are served with buttermilk biscuit and herb butter

**SEAFOOD** scallops, haddock, shrimp, potatoes, and onion in a rich cream broth \$ 14.95

**CLAM** bar clams, double smoked bacon onion and potatoes in a light milky broth \$ 13.50

**VEGAN** sweet corn and black beans in a chili spiced tomato and fennel broth \$ 11.50

**APPETIZERS** Mussels are served with garlic toast

**LEMON CREAM MUSSELS** lemon, onion, tarragon, cream. \$ 14.95

**DIABLO MUSSELS** tomato, garlic, hot chillies \$ 14.25

**WHITE WINE & GARLIC MUSSELS** carrot, onion, parsley \$ 14.25

**BELLE RIVER CRAB CAKES (2)** green tomato chow \$ 14.75

**BAKED BRIE** w/dried cranberries, almonds, and balsamic glaze  
served with garlic toast \$ 14.50

**HOUSE SALAD** with shredded carrot, tomato, sweet corn,  
red cabbage and beet threads. \$ 12.75

[Choice of BUTTERMILK RANCH DRESSING OR FRESH HERB DRESSING ]

**BUTTERED LOBSTER ROLL** warm lobster poached in butter \$ 27.75

**MAYO LOBSTER ROLL** chilled lobster mixed with celery mayo. \$ 27.75

rolls are served on a split top toasted roll with lettuce, served with potato chips and cole slaw

## MAINS

Our famous **STEAMER POT** \$ 42.75

**SNOW CRAB LEGS / QUAHOGS / MUSSELS / SHRIMP & FRESH FISH**

steamed in a tomato fennel broth with corn and baby potatoes. Served with garlic toast.

**EAST COAST CHOWDER** with garlic toast \$29.50

with lobster, mussels, scallops, shrimp, and smoked fish in a rich cream base

**ULTIMATE CLAM CHOWDER** with garlic toast \$ 25.75

Whole quahogs, bacon, bar clams, smoked haddock, potatoes, onion, cream

**ACADIAN CHOWDER** with garlic toast \$ 25.50

Mussels, fresh haddock, chorizo, shrimp, smoky tomato broth.

**CHORIZO & CLAMS** with garlic toast \$ 22..75

quahog clams, spicy sausage,, garlic, onions, cilantro white wine

**SEAFOOD PASTA** \$ 26.50

Scallops, shrimp, smoked haddock, linguini tomato cream sauce

**FISHERMANS PASTA** \$ 25.75

Scallops, shrimp, garlic, olive oil, linguini, spinach, fresh tomato

**SUMMER PASTA** \$ 15.75

Garlic, olive oil, cherry tomatoes, spinach, linguini

**BRONZED SALMON** \$ 26.50

Spice crusted filet on a saute of potatoes, ,corn, and spinach

**PANSEARED 10oz STRIPLOIN STEAK** \$33..50

With mashed potatoes, wine sauce, and green beans.

## HOUSE WINE

	6 oz glass	.5 liter
RED.....CABERNET SAUVIGNON chile	\$ 8	\$ 21
WHITE...CHARDONNAY CHILE	\$ 8	\$ 21

## WHITE WINE

	6 oz gl	.5 ltr	bottle
SANTA RITA sauv/blanc. CHILE	\$ 8.50	\$ 24	\$ 35
WOODBIDGE chardonnay US	\$ 10	\$ 28	\$ 42
SARTORI pinot grigio ITALY	\$ 10	\$ 28	\$ 42
OYSTER BAY sauv/blanc NZ	\$ 13.5	\$ 36	\$ 55
FAMILLE BOURGRIER VOUVRAY chenin blanc FR			\$ 49
J LOHR chardonnay US			\$ 65
QUAILS GATE chardonnay BC			\$ 65

## RED WINE

PELEE ISLAND merlot CAN	\$ 8	\$ 23	\$ 34
LINDEMANS pinot noir AUS	\$ 9.50	\$ 26	\$ 39
DON DAVID malbec ARG			\$ 49
RAVENSWOOD zinfandel US			\$ 59
FRENCH ROSE .....\$ 42		La MARCA prosecco.....\$ 59	

**DRAUGHT BEER pint \$9** BEACH CHAIR LAGER , ISLAND RED

**COCKTAILS 2 OZ \$9.50** MOONSHINE MOJITO , CLASSIC CAESAR

SUMMER BREEZE vodka, lemonade, cranberry DARK n STORMY dark rum, ginger beer

**MIXED DRINKS [ single \$ 6 double \$ 8 ]** HOUSE COFFEE 2.5oz \$ 10

**BEER 355ml can \$ 6** Budweiser, Coors Light, Rickards Red, Sleeman Clear

**\$7** Copper Bottom Blonde, Gahan Blueberry Ale, Gahan Sessions IPA,  
Upstreet Commons Pilsner Lone Oak Fixed Link Pilsner,

**CIDER 500ml No Boats on Sunday \$ 12.50 2 Scotts 3 Apples \$ 16.75**

**COOLERS 355ml can \$7.50** Mikes Hard Lemonade

Colliding Tides Gin Twist Smirnoff Ice,

**\$ 3 POP** pepsi, diet pepsi, sprite, ginger ale, soda, lime bubly

**\$ 3 COFFEE, TEA, ICE TEA, LEMONADE, APPLE JUICE , MILK**

\$ 4.50 PERRIER \$ 6.50 LIBRO n/a beer,

