



CHOICE OF TWO SMALL PLATES, AND CHOICE OF TWO MEDIUM OR TWO LARGE PLATES.

S M A L L

STUFFED JALAPEÑOS

Cream cheese, cashews, smoked gorgonzola, pickled shallots

HALF POUND MUSSELS

Coconut-tomato broth, fresh herbs, buttermilk biscuit

SMOKED HADDOCK CHOWDER

Atlantic haddock, shrimp, potato, pickled shallots, bacon

HOUSE SHOESTRING FRITES

*With Asiago cheese, bonito flakes, Togarashi pepper

HADDOCK CROQUETTE

Atlantic haddock, homemade chow, quail eggs, bacon

PROSCIUTTO DE PARMA

Crostinis, goats cheese, homemade jam

M E D I U M

STRIPLOIN TACOS

Green tomato relish, ricotta cheese, arugula, crispy fried peppers

*Make it veggie by switching striploin to grilled tofu.

SESAME CRUSTED TUNA

Umami fried rice, mushrooms, peas, lime ponzu

HADDOCK SCHNITZEL STYLE

Warm German potato salad, scallion & pistachio grenobloise

CHUCK BURGER

Arugula, peppercorn aioli, tomato tartare, pork belly, smoked gorgonzola

*Make it veggie by switching to a veggie patty.

TOURTIERRE

Spiced minced meat, peas, carrots, puff pastry

JASMINE LATKES (V)

Fried jasmine rice, peas, mushrooms, cucumbers, tomato tartare, herb ricotta, avocado

L A R G E

BACON WRAPPED CHICKEN

Herb ricotta, squash purée, roasted mushrooms, heirloom carrots, avocado

SURF & TURF SPAGHETTINI

NS Lobster, local basil & fennel sausage, smoked tomato, pesto, onions, mushrooms

CAST IRON STRIPLOIN

Pan-basted, fingerling potato, peas, heirloom carrots, squash purée

SCALLOPS & PORK BELLY

Seared scallops, sous-vide pork belly, local radish, peas, halibut chicharron

DOUBLE BONE PORK CHOP

Apple & bacon agrodolce, blue cheese sugo, fingerling potatoes

HAPPY HOUR SPECIAL: 3-6PM DAILY

\$5 PINTS OF KEITH'S | \$5 GLASS OF WINE | \$5 MUSSELS | OYSTER OF THE DAY - \$1 EACH

MOCKTAILS 7

BUCH MODE

Peach Blossom Kombucha, cucumber, thyme, lime juice, ginger syrup

SCARLETT TRICKSTER

Rose water, grenadine, cranberry juice, mint, lime juice

COCKTAILS 2 oz | 12

AFTER 5

Captain Morgan dark rum, Kahlua, Bols Cacao, peppermint schnapps, vanilla extract, chocolate bitters

DON'T DILLY DALLY

Willing to Learn gin, Lillet, dry sherry, tonic water, dill, lemon juice, simple syrup

YHZ SOUR

Bulleit bourbon, Amaro Nonino, Malbec, lemon juice, ginger syrup, thyme, egg-white

BITTER JOHNNY

Campari, Martini Rosso, scotch, honey, lime juice, ginger

MIDNIGHT BLEND

Courvoisier, Frangelico, Galliano, espresso

SCARLETT TRUTH

Ketal One vodka, rose water, lime, grenadine, cranberry juice, mint

QUENCH YOUR SWEET TOOTH

Smirnoff vodka, Chambord, peach schnapps, soda water, simple syrup lemon juice

CRUISE FUEL

Smirnoff vodka, peach schnapps, pineapple juice, lime, cranberry juice

HOT BUTTERED RUM

Captain Morgan spiced rum, home-made spice and butter batter

MARbled STREAMS

Coldstream vanilla vodka, chocolate, honey, cream, egg-white

DRAUGHT 18 oz

ALEXANDER KEITH'S IPA	8
KEITH'S - 7579	8
KEITH'S - LUNENBURG	8
BOXING ROCK TEMPTATION RED	9.50

BUD LIGHT	8
HOEGAARDEN	8
PROPELLER PILSNER	9.50
STELLA ARTOIS	9.50

WINE

WHITE WINE

6oz | 9oz | BTL

RUFFINO LUMINA Pinot Grigio, Delle Venezie, Italy	12 18 50
KIM CRAWFORD Sauvignon Blanc, Marlborough, New Zealand	12 18 50
 DOMAINE DE GRAND PRE Tidal Bay, Nova Scotia, Canada	14 21 56
CALMEL AND JOSEPH Chardonnay, Cote de Roussillon, France	15 22 60

RED WINE

6oz | 9oz | BTL

CHATEAU SAINT JEAN Pinot Noir, California, USA	12 18 50
 GASPAREAU VINEYARDS Lucie Kulhmann, Nova Scotia, Canada	14 21 56
MCMANIS FAMILY VINEYARDS RIPON Merlot, California, USA	12 18 50
DON DAVID FINCA LA MARAVILLA #6 Calchaqui Valley, Argentina	12 18 50

ROSE

6oz | 9oz | BTL

LE BALLON Languedoc-Roussillon, France	12 18 50
 LUCKETT VINEYARD ROSETTA Gaspereau Valley, Nova Scotia, Canada	14 21 56