



• APPETIZERS & SHAREABLES •

- CHOOSE ONE -

MUSSELS (CHOOSE ONE)

Acadian: Fresh herbs, garlic, cream, white wine

Spanish: Tomato-saffron broth, chorizo

NOVA SCOTIA SEAFOOD CHOWDER

Scallops, shrimp, halibut

PORK BELLY TOSTADA

Spiced pork belly, corn tostada, lime crema, mango acharu, micro cilantro and scallion

PAN CON TOMATE

House-made focaccia, olive oil, roasted garlic, tomato confit, shaved manchego cheese

SUMMER SALAD

Locally grown greens, lemon & sumac vinaigrette, tomato medley, radish, cucumbers, feta cheese, pita, sweet onion, fresh mint and parsley, spiced pistachios

• FIVE FISHERMEN FAVOURITES •

- CHOOSE TWO -

PAN-ROASTED CHICKEN

Marinated chicken supreme, cured pork belly, fondant potato, sautéed carrots and green peas, pan jus

ACADIAN SHELLFISH LINGUINE

Shrimp, mussels, scallops, clams, rose sauce, basil pesto, roasted garlic

COQUILLE ST. JACQUES

Scallops, tarragon & roasted garlic veloute, gruyere cheese, cognac, locally foraged mushrooms, lemon basmati

SEARED TOMAHAWK PORK CHOP

Prosciutto-wrapped pork chop, locally foraged mushrooms, veal demi, smoked Canadian cheddar, truffle chive whipped potato, Chef's vegetables

VEGETABLE KOTHU

House-made roti, vegetable curry, crispy shallots and curry leaves V

• WOOD - GRILLED FISH •

HALIBUT | ARCTIC CHAR | SALMON | SWORDFISH

6oz of fresh seafood, cooked on our wood fired grill. Served with Chef's vegetables, a signature sauce and side of your choice.

SIGNATURE SAUCES: Chermoula, Cucumber Ensalada, Sofrito, Asian BBQ, Maple Brown Butter

SIDES: Chef's Vegetables, Whipped Potato, Lemon Basmati Rice, Tuscan Potato, Ancient Grains, Shoestring Fries

VEGAN, VEGETARIAN AND GLUTEN FREE MENUS ARE ALSO AVAILABLE.

*Menu is subject to seasonal changes. Please advise us of any allergies.



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10/01/19