

# OUR MENU

## *Baked Oysters*

1/2 DOZEN \$20, DOZEN \$37

**ROCKEFELLER** - SPINACH, FENNEL, BECHAMEL & BREADCRUMBS

**RUSTICO** - GRUYERE CHEESE, BREADCRUMBS & TABASCO

**BACON & BALSAMIC** - GRUYERE CHEESE, BREADCRUMBS

## *Starters*

**SEAFOOD CHOWDER** - SHELL & FIN-FISH, NEW ENGLAND STYLE - \$13

**CAESAR SALAD** - \$11 (ADD SHRIMP SKEWER, SMOKED TROUT, WHITE ANCHOVIES OR BACON FOR \$6)

**NICOISE SALAD** - KALE, SPINACH, HEIRLOOM TOMATOES, NICOISE OLIVES, GREEN BEANS, HARD BOILED EGG, NEW POTATOES, FRIED CAPERS, CHAMPAGNE VINAIGRETTE, SEARED ALBACORE TUNA - \$19

**DEEP FRIED OYSTERS** - BEER BATTERED & PANKO CRUSTED WITH FRESH HORSERADISH AIOLI - \$14

**LOBSTER FRIES** - CRISPY LOBSTER LEGS WITH ATLANTIC SHELLFISH SPICY MAYO - \$15

**CRISPY CRAB CAKES** - OYSTER BOY SLAW & CHOW CHOW - \$16

**STEAMED CLAMS** - WHITE WINE, COCONUT CURRY, OR THAI GREEN CURRY SAUCE - SMALL \$15, LARGE \$18

**STEAMED MUSSELS** - WHITE WINE, COCONUT CURRY, OR THAI GREEN CURRY SAUCE - SMALL \$15, LARGE \$18

**STURGEON CEVICHE** - CITRUS DRESSING, CRISPY SHALLOTS & TARO CHIPS - \$18

**OYSTER BOY CHARCUTERIE BOARD** - SMOKED STURGEON, ARCTIC CHAR RILLETTE, STURGEON PATE, HERBED CREAM CHEESE & SMOKED TROUT, CHEF'S SELECTION OF FINE CHEESES, WARM OLIVES - \$34

## *Mains*

### **BEER BATTERED FISH & CHIPS**

2 PIECES PACIFIC COD WITH OUR TARTAR SAUCE & OYSTER BOY SLAW - \$18, OR 1 PIECE HALIBUT - \$19

**FISH TACOS** - FLOUR TORTILLAS, PICO DE GALLO, CHIPOTLE & TOMATILLO SAUCE, FETA & AVOCADO CREMA - \$20

**LOBSTER MAC & CHEESE** - WITH A MIX OF GRUYERE, OLD CHEDDAR & LEMON WITH A CRUNCHY PARMESAN CRUST - \$30

**BOUILLABAISSE** - ASSORTED SHELLFISH, ROASTED FISH & POTATOES IN A SAFFRON TOMATO BROTH - \$27

**OCTOPUS & CHORIZO** - SEARED FINGERLING POTATOES, SPICED PINE NUTS, SALSA VERDE, ESCAROLE, SQUID INK MAYO, TOMATO - \$32

**SEARED JUMBO SEA SCALLOPS** - BACON & CIDER BRAISED SAVOY CABBAGE, DOUBLE SMOKED BACON LARDONS, GRANNY SMITH APPLES, TOASTED PUMPKIN SEEDS - \$32

**ARCTIC CHAR** - PAN SEARED WITH BELUGA LENTILS & TABOULEH, FALAFEL WITH TAHINI SUMAC YOGURT - \$30

**STEAK FRITES** - NATURALLY RAISED ONTARIO BEEF WITH AN OYSTER MUSHROOM SAUTEE & FRESH HORSERADISH CREAM - \$30

**MIXED GRILL** - GRILLED ALASKAN KING CRAB LEGS, WHITE SHRIMP, CLAMS, CALAMARI, GRILLED FISH, SEA SCALLOPS, BUTTER & PARMESAN FRIES - \$65

## *Sides*

**OYSTER BOY FRIES** - \$8.50

YOUR CHOICE OF CHIPOTLE MAYO, LIME JALAPENO MAYO, SMOKEY MUSTARD MAYO OR ATLANTIC SHELLFISH SPICY MAYO

**PASILLA ONION RINGS** - \$8    **OYSTER BOY SLAW** - \$5

**ADD EXTRA TARTAR SAUCE, COCKTAIL SAUCE OR AIOLI** - \$2.50

**SIDE GREEN SALAD WITH HOUSE DRESSING** - \$7

**OYSTER BOY**  
MOLLUSKS *for the* MASSES