

# OUR MENU

## Baked Oysters

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

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

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

**ROYALE** - CRAB MEAT, BREADCRUMBS & BECHAMEL

## Starters

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

**CAESAR SALAD** - \$11 (ADD SHRIMP SATAY OR OUR SMOKED TROUT FOR \$6)

**GRILLED CALAMARI** - BROWN BUTTER LEMON SAUCE, CHERRY TOMATOES, CAPER BERRIES,  
PEARL ONIONS - \$19

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

**OVEN BAKED SEAFOOD SPINACH DIP** - PEI ROCK CRAB, BAY SCALLOPS, ARTICHOKE,  
AND TOASTED CROSTINI - \$19

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

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

**MUSSELS** - SERVED IN ONE OF THREE BROTHS: GARLIC & WHITE WINE, GREEN THAI CHILI,  
OR COCONUT CHILI - SMALL \$15, LARGE \$18

## 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 AND TOMATILLO SAUCE,  
FETA & AVOCADO CREMA - \$20

**SEA SCALLOP TAJINE** - APRICOTS, CHICKPEAS, GOLDEN NUGGET SQUASH, CARROTS,  
SPICED PUMPKIN SEEDS - \$30

**NICOISE SALAD** - KALE, SPINACH, HEIRLOOM TOMATOES, BLACK OLIVES, GREEN BEANS, HARD BOILED EGG,  
NEW POTATOES, FRIED CAPERS AND CHAMPAGNE VINAIGRETTE - \$14, ADD SEARED ALBACORE TUNA \$19

**LOBSTER MAC & CHEESE** - WITH A MIX OF GRUYERE, OLD CHEDDAR & LEMON WITH A  
CRUNCHY PARMESAN CRUST - \$21

**SAFFRON SEAFOOD RISOTTO** - MUSSELS, TIGER SHRIMP, LOBSTER, BABY SPINACH,  
ROASTED CHERRY TOMATOES - SMALL \$20, LARGE \$27

**CALAMARI AND MUSSEL PASTA** - LINGUINI, ROASTED FENNEL, SPINACH IN A FENNEL TOMATO SAUCE  
TOPPED WITH GREMOLATA - \$27

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

**ARCTIC CHAR** - ROASTED BEETS, RED & WHITE QUINOA, BEET GASTRIQUE, SWISS CHARD - \$30

**STEAK FRITES** - NATURALLY RAISED ONTARIO BEEF WITH AN OYSTER MUSHROOM SAUTE  
& FRESH HORSE RADISH CREAM - \$30

**MIXED GRILL** - GRILLED ALASKAN KING CRAB LEGS, WHITE SHRIMP, CLAMS, CALAMARI, GRILLED FISH,  
BUTTER AND PARMESAN FRIES - \$60

## Sides

**OYSTER BOY FRIES** - \$8.50

YOUR CHOICE OF CHIPOTLE MAYO, LIME JALAPENO MAYO OR CURRY SAUCE

**MERKEN 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