



OUR MENU IS DESIGNED FOR SHARING!

By Chef Riley Sturgeon

OYSTERS & RAW BAR

3 for 11\$ - 6 for 21\$ - 12 for 41\$

Mignonette of the day, horseradish, cocktail sauce, lemon

Raw

The St-Simon, New Brunswick, sea truffle, dynamic taste, complex flavors

White magic, IPE, unique taste, lightly iodine with cucumber flavor

Gowanbrae, IPE, crisp, briny flavor with a sweet finish

Chebooktook, New Brunswick, fleshy, mild taste, sweet and salty

Village bay, New Brunswick, Milky flesh, creamy and lightly iodine

La belle du jour, New Brunswick, lightly iodine, sweet and juicy

Cooked

Oysters « Carbonara » (6), béchamel, bacon and parmesan— **28\$**

Roasted Oysters (6), Chef's inspiration — **26\$**

Raw Bar

Alive in shell scallop, pickled plum, cucumber mint granita — **24\$**

Weekly offering — PM

SHARING

15 hours fried potato squares (5), corn and chorizo salsa, whipped ricotta — **19\$**

Casarecci, Oyster mushroom, green pea and prosciutto — **32\$**

Whole roasted fish portefeuille, Chef's inspiration — **PM**

Cauliflower tempura, spicy maple, sour cream and burnt green onion tapenade — **20\$**

Roast zucchini, chick pea panisse, lemon aioli, garlic chips, cherry tomatoes— **20\$**

Burrata, red pepper hummus, sauteed peppers, compressed cucumber and crispy capers— **28\$**

Lobster and shrimps, avocado, Green goddess and homemade chips — **32\$**

Pan seared octopus, romesco sauce, aioli, steamed potatoes and chimichurri — **29\$**

New York steak, (Certified Angus Beef) 8oz, seared, blueberry Porto sauce, sauteed mushroom, onion rings — **48\$**

Beef tartare, 5oz, bearnaise emulsion, l'arrière-cour, chevril and egg yolk — **33\$**

Canadian swordfish crudo, mint lime vinaigrette, lightly pickled carrot — **31\$**

Salmon gravlax, basil sundried tomato puree, crème fraîche and cherry tomato — **28\$**

Smoked tuna pastrami, mini marinated summer vegetables, sour cream — **19\$**

Homemade peppered halibut bacon, spicy maple and pickled veggies — **23\$**

600 DEGREES – Directly from our pizza oven

White al taglio roma

Mortadella, arugula, pesto, fior di latte and pistachio — **25\$ half 15\$**

Roast beef, blue cheese, oyster mushroom, confit shallot, parmesan Mornay — **28\$ half 16\$**

Cauliflower, piri-piri bbq sauce, sweet marinated peppers, fried shallots, horseradish, cacio cavallo, fior di latte — **28\$ half 16\$**

Red al taglio roma

Fior di latte, basil, tomato sauce — **24\$ half 15\$**

Spicy pancetta, kalamata olives, goat cheese mousse, fior di latte, sauteed onions and tomato sauce — **26\$ half 15\$**

Mixed mushrooms, fior di latte, mozzarella, parsley, tomato sauce — **26\$ half 15\$**