

# NIGHTHAWK

AFTER 6PM

## Tapas

WARMED OLIVES	10
Variation of our mixed Pimento, Blue Cheese + Pickle, Olives, warmed. + Add Bread 4	
EDAMAME	12
Sauteed in Sesame Oil & Sea Salt	
BAKED BRIE	15
Creamy Brie, with seasonal compote or chutney, served with fresh baked bread	
BUTTER BOARD	18
Lime Cilantro butter, topped with Pesto, Capers + Balsamic reduction. Served with fresh baked French bread for dipping	
ESCARGOT	18
Rich and delicious snails, topped with Garlic, Butter, grated White Truffle Cheddar, micro greens, on croissant tartines	
CORDON BLEU BITES	18
Hallowed baguette stuffed with cured turkey breast smoked in house, brie + swiss, basil, pickling + mustard. Pressed and served as points, warm, with olives	
REUBEN SPRINGROLLS	18
Savoury Beef, cured and smoked in-house, paired with zesty fermented produce. Fried to perfection in Sesame Oil and served with our Russian remoulade	
BEEF CARPACCIO	24
Thinly sliced, locally sourced beef tenderloin topped with pickled onion, capers, arugula, shaved parmesan, and black truffle aioli, served with a side of crostini. + Add Bread 4	
SHARABLE GRAZING PLATTER	
Cured meats, artisan cheeses, veggies, fruit, pickling, and a selection of dips and provisions. Topped with crostini.	
Medium (SERVES 2-4)	30
Large (SERVES 4-6)	45
SEAFOOD PLATTER	65
Indulge in our seafood platter featuring an array of Black Tiger Shrimp, a dozen fresh oysters, and delectable dim sum.	

## Oysters



1/2 DOZEN 24  
DOZEN 36

IRISH POINT	
PEI, Canada: Small/Medium, plump & briny	
SHINY SEA	
PEI, Canada: Medium, perfectly salty, colourful, clean	
TODAY'S CATCH	
Fresh selection of small cup oysters that just arrived from the East Coast!	
OYSTER SHOOTER	6
Raw oyster in cup, topped with vodka, and hot sauce	
BAKED	
OYSTERS BIENVILLE	22
Delicious Louisiana style baked oysters, topped by a mixture of white chardonnay sauce, bread crumb, old cheddar, minced Piri Piri pepper, red pepper, herbs & garlic. Served hot. 6 per order.	

## Seafood

SHRIMP COCKTAIL	16
Jumbo Tiger Shrimp served with freshly made Keto Cocktail Sauce	
AHI-SHRIMP CEVICHE	24
Marinated shrimp, cucumber, onion, cilantro, lime, volcanic sea salt + topped with Sashimi grade Ahi Poke and served with crispy wonton chips	
PISCO SCALLOP CEVICE	24
Peruvian Scallops, flame seared in pisco brandy, marinated in fresh cilantro & lime juice. Garnished with finely minced red pepper & jalapeno. Served cold with sesame baked Dàn juǎn	
TUNA NAMERO (TARTARE)	26
Sushi Grade YellowFin stirred in a Yuzu & sesame marinade, with fresh herbs, microgreens, cracked black pepper, sea salt and sesame seed. Served cold with honey proofed crostini.	

*\* consuming raw or undercooked food may increase the chance of foodborne illness*