

STARFISH DINNER



**FRESH, SEASONAL,
SUSTAINABLE, AND LOCAL**

*Wednesday,
May 11th, 2011*

 **FROM THE OYSTER BED...** SHUCKED TO ORDER, YOUR PATIENCE IS APPRECIATED

NORTH AMERICA

St. Simon, NB \$2.75
Green Gables Lg.Choice, PEI-\$3.00
Tatamagouche, NS. \$2.75
Wellfleet, MA \$2.95
Blue Point, CT \$3.00
Sinku, BC \$3.00
Beach Angel, BC \$3.00
XXXXXXXXChinagoo, VA \$3.00





EUROPE

Jersey Rock, UK \$3.75
Mersea Point, UK \$3.75
Loch Ryan, SCO \$3.95







Paddy's Mix – One Dozen of the Shucker's Choice \$30.00

STARTERS

- Kawartha Ecological Growers baby salad greens with a sherry shallot vinaigrette 9
- Lobster bisque with salmon mousse 9
-  Fish and chips: beer battered perch with shoe string frites and a wild leek tartar sauce 14
- Peat smoked organic Irish salmon with marinated grapes, fennel, watercress and maple walnuts 14
-  Grilled sardines with orange cumin hummus, and orange, kalamata olive and pea shoot salad 14
-  House smoked halibut fishcakes with a taramosalata dip and a cucumber salad with dill yogurt dressing 14
-  B.C spot prawns with crispy jamon, paprika roasted almonds, and green olives 16

MAINS

-  P.E.I mussels steamed in white wine, garlic, and cream, served with house cut frites 19
-  Lake Huron pickerel with toasted bulgur wheat, grape tomatoes, asparagus and lollarossa vinaigrette 28
-  Lake Huron whitefish with artichoke confit, baby carrots, cipollini onions, green beans and salsa verde 28
- Irish organic salmon with pastrami spice, leeks, rye spaetzle, and "1000 island" sauce 28
- Kawartha pork loin with potato rösti, broccolini and a apricot mostarda 26
- Grilled Ontario heritage beef ribeye with house cut frites and a porcini green peppercorn demi glace 35
-  Aqua cultured Atlantic halibut with house smoked bacon, fingerling potatoes, ramps and red wine sauce (For two) 65
- Whole boiled Atlantic lobster with drawn butter, house cut frites or vegetables \$28 per lb, average 2 lbs.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.