

STARFISH LUNCH



FRESH, SEASONAL,
SUSTAINABLE, AND LOCAL

Wednesday,
May 11th, 2011

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

NORTH AMERICA

Peacock Cove, NB \$2.75
St. Simon, NB \$2.75
Green Gables Lg. Choice, PEI \$3.00
Wellfleet, MA \$2.95
Beach Angel, BC \$3.00
Sinku, BC \$3.00



EUROPE

Jersey Rock, UK \$3.75
Mersea Point, UK \$3.75






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

STARTERS

Kawartha ecological growers baby greens salad with sherry shallot vinaigrette	9
Coconut and curry fish soup	9
Peat smoked organic salmon with marinated grapes, fennel, watercress and maple walnuts	10
 Grilled sardines with orange cumin hummus, and orange, kalamata olive and pea shoot salad	10
 House smoked halibut fishcakes with a taramosalata dip and a cucumber salad with dill yogurt dressing	10
B.C spot prawns with crispy jamon, paprika roasted almonds, and green olives	16

MAINS

Fish and chips: Panko and horseradish crusted haddock with kettle chips, napa cabbage slaw, and oyster stout aioli	18
Lobster roll with kettle chips and assorted house made pickles	19
 P.E.I mussels steamed in white wine, garlic, and cream with house cut frites	19
Irish organic salmon with pastrami spice, rye spaetzle, green papaya and "1000 island" sauce	28
 Lake Huron whitefish with artichoke confit, baby carrots, cipollini onions, green beans and salsa verde	28
 Lake Huron pickerel with plantain puree, fried Brussels sprouts, pickled cabbage and chipotle 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 sauce	35
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.