

Aw, Shucks!

OYSTER BAR & BISTRO

LATE NIGHT MENU

GRILLED CALAMARI 13

Black Olives, Capers, Roasted Red Peppers,
Lemon and Garlic, Balsamic Reduction

FRIED CALAMARI AND SHRIMP 17

Golden Brown Dusting, Chipotle Aioli, Lemon

MEDITERRANEAN PLATTER 10

Fresh Hummus, Tzatziki and Baba Ganoush served
with Olive Oil Brushed Grilled Pita and Tortilla Chips

FRIED BRUSSEL SPROUTS 9

Served with Chef's Artisan Sweet & Spicy Jalapeno Sauce
and Toasted Almonds

CHICKEN WINGS 13

1lb of Wings with Carrots and Celery Sticks
Mild, Medium, Hot, Honey Garlic

LOBSTER POUTINE 16

Lobster Claw & Knuckle Meat, Layered with a Cheddar
Mozzerella Mix and Garlic Cream Sauce

FISH AND CHIPS 17

Beer Battered Haddock, House Cut Fries, Artisan Tartar Sauce

GARLIC BREAD WITH CHEESE 8

Herb & Garlic Butter, Mozzarella Cheese

NACHOS AND CHEESE 13

Tortilla Chips Layered with Melted Cheese, Topped with Onions,
Tomatoes, Salsa and Sour Cream

CHEF'S BOARD 20

Chef's Selection of Cured Meats, Cheeses, Grilled Vegetables,
House Made Preserves and Crostinis

FRESH CUT FRIES 5

SHUCKS ANGUS RESERVE CHAR BROILED BURGER 15

7 oz Fresh Artisan Patty, topped with Lettuce, Tomato
and Truffle Aioli on a Brioche Bun, Fresh Cut Fries

***Add Aged White Cheddar 1**

***Add Bacon 2**

UPGRADE TO CAESAR SALAD OR SOUP 2