

# MAIN

# MENU

**Aw, Shucks!**  
OYSTER BAR & BISTRO

f t i | [awshucks.ca](http://awshucks.ca) | 905.727.5100

Executive Chef: Alexander Abate

## STARTERS

### OYSTERS ON THE HALF SHELL MP

Served with Mignonette, Cocktail Sauce and Lemons, Horseradish

### OYSTERS ROCKEFELLER HALF DOZEN 21

Spinach, Garlic, Chardonnay Reduction with Fresh Hollandaise topped with a Sesame Panko

### GARLIC BREAD WITH CHEESE 8

Herb and Garlic Butter, Mozzarella Cheese

### POLENTA FRIES 12

Fried Polenta with an Arugula Pesto Aioli

### FRIED CALAMARI AND SHRIMP 15

Lightly Fried Loligo Squid and Black Tiger Shrimp with Fresh Tzatziki and Lemon

### CHEF'S BOARD 26

A Selection of Cured Meats, Cheeses, Olives, Vegetables and Crostini

### OCTOPUS CARPACCIO 16

Thinly Sliced Moroccan Octopus dressed with a Lemon Olive Oil Vinaigrette, Arugula, Fried Capers, Sweet Red Pepper, Shaved Parmesan Reggiano

### FRIED BRUSSEL SPROUTS 11

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

### TUNA POKE 17

Fresh Ahi Tuna, Avocado, Watermelon, Red Radish compressed with a Soy Teriyaki Sauce with Sesame Crisps

### CHICKEN WINGS 15

1 lb of Wings served with Fresh Cut Fries and a side of Ranch  
*Mild, Medium, Hot, BBQ, Honey Garlic*

### LAMB SPIDUCCI 15

Grilled Lamb Skewers served with Tzatziki and Lemon

## SALADS

### CAESAR SALAD 13

Crisp Romaine Hearts, Smoked Bacon Crumble, Croutons,  
Chef's Caesar Dressing, Shaved Parmesan Reggiano

### ANTIOXIDANT BEET SALAD 16

Trio of Beets, Friscee, Arugula and Radicchio, Ontario Goat Cheese,  
Smoked Almonds, Honey White Balsamic Vinaigrette

### BURRATA SALAD 19

Heirloom Cherry Tomatoes, Fresh Mozzarella Burrata, Basil, Extra Virgin Olive Oil, Balsamic Reduction

ADD CHICKEN BREAST 6

ADD SHRIMP SKEWER 6

## PASTA

### LOBSTER RAVIOLI 22

Lobster and Ricotta stuffed Pasta with Claw and Knuckle meat in a Chardonnay Rose Sauce

### PENNE A LA VODKA 17

Crisp Pancetta, Vodka Rose Sauce

### SEAFOOD LINGUINE 27

Sea Diver Scallops, Black Tiger Shrimp, Calamari and P.E.I Mussels in a Fresh Tomato Basil Sauce

### SHRIMP LINGUINE 19

Black Tiger Shrimp sautéed in a Lemon Chili Extra Virgin Olive Oil sauce with Cherry Tomatoes topped with Arugula and Parmesan Reggiano

## HANDHELDS

*All Handhelds are served with your choice of Fresh Cut Fries or a Green Salad (Caesar Salad \$2)*

### SMOKED CHICKEN AND BRIE 17

Tender Smoked Chicken, Caramelized Onions, Brie Cheese with Arugula Pesto on a Panini Pressed Ciabatta Bun

### BRAISED BRISKET SANDWICH 19

Slow Cooked AAA Brisket, Sautéed Cremini and Shitake Mushrooms with Onions, Aged White Cheddar Cheese on a Panini Pressed Ciabatta Bun

### SHUCKS ANGUS RESERVE BURGER 17

7oz Artisan made AAA Beef Burger topped with a Pommery Mustard Aioli, Tomato, Lettuce, Smoked Applewood Bacon, Aged white Cheddar Cheese on a Toasted Brioche Bun

### SANTE FE STEAK WRAP 19

6 oz Grilled AAA Striploin Steak with Sautéed Red Bell Peppers and Onions on an a grilled Artisan Wrap with Sour Cream, Lettuce, Tomato and Mozzarella Cheesen

## MAINS

### BEET PARADISE 19

Roasted Beets with a Creamy Beet Root Polenta, Fried Chickpeas, Zucchini Ribbons and Whipped Ontario Goat Cheese with Smoked Almonds

### VEAL SCALLOPINI 27

Tender Veal sautéed with Black Tiger Shrimp, Cherry Tomatoes in a Chardonnay, Butter and Lemon Sauce served with Roasted Potatoes and Seasonal Vegetables

### WYSE BAY ATLANTIC SALMON 26

7oz Pecan Panko Crusted Atlantic Salmon Fillet served with a Zucchini Corn Succotash and a Florentine Beurre Blanc

### SEAFOOD MIXED GRILL 33

Chefs Selection of Grilled Seafood served with Roasted Potatoes and Seasonal Vegetables

### 10oz AAA ANGUS RESERVE STRIPLON 33

Served with Roasted Potatoes, Seasonal Vegetables and a Madagascar Peppercorn Sauce

### 7oz AAA FILET MIGNON 36

Served with Roasted Potatoes and Seasonal Vegetables

### AUSTRALIAN LAMB SHANK 27

Slow Braised until Tender Australian Lamb Shank served with a Creamy Truffle Mashed Potato, Seasonal Vegetables and Arugula Pesto

### CHICKEN ROULADE 21

Rapini, Sundried Tomato, Mozzarella stuffed Chicken Breast served with a Cabernet Sauvignon Demi Glaze with Roasted Potatoes and Seasonal Vegetables