

MAIN

MENU

Aw, Shucks!
OYSTER BAR & BISTRO

f t i | awshucks.ca | 905.727.5100

Executive Chef: Alexander Abate

STARTERS

OYSTERS ON THE HALF SHELL MP
Served with Mignonette, Cocktail and Tabasco Sauces, Horseradish & Lemon

OYSTERS ROCKEFELLER HALF DOZEN 21
Spinach, Garlic, Chardonnay Reduction with Fresh Hollandaise topped with Sesame Panko

NEW ENGLAND SEAFOOD CHOWDER 9
Clams, Shrimp, Fresh Fish and Scallop Soup with Cream and Potatoes

GARLIC BREAD WITH CHEESE 8
Herb and Garlic Butter, Mozzarella Cheese

POLENTA FRIES 12
Fried Polenta with a Calabrian Chili Aioli

P.E.I MUSSELS 16
Served in a Spicy Italian Tomato Sauce with Garlic Brushed Ciabatta Bread

FRIED CALAMARI AND SHRIMP 15
Lightly Fried Loligo Squid and Black Tiger Shrimp with a Calabrian Chili Aioli 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 Reggiano Parmesan

FRIED BRUSSEL SPROUTS 11
Served with Chef's Artisan Sweet and Spicy Jalapeño Sauce with Smoked Almonds

CHICKEN WINGS 15
1 lb of Wings tossed with Fresh Cut Fries and 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

LOBSTER AVOCADO SALAD 18
Fresh Arugula Rocket Greens, Cucumber, Cherry Tomatoes, Sliced Avocados
with a Lemon Honey White Wine Vinaigrette and Atlantic Lobster Meat

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 Rosé Sauce

PENNE A LA VODKA 17
Crisp Pancetta, Vodka Rosé Sauce

SEAFOOD LINGUINE 27
Sea Diver Scallops, Black Tiger Shrimp, Calamari and P.E.I Mussels
in a San Marzano Italian Tomato Basil Sauce

GNOCCHI 19
Potato Gnocchi in a Castelo Gorgonzola Chardonnay White Wine Cream Sauce

LINGUINE BOLOGNESE 21
Tender Veal Bolognese in a San Marzano Italian Basil Tomato Sauce

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 Truffle Aioli, Tomato, Lettuce, Smoked Applewood Bacon, Aged White Cheddar Cheese on a Toasted Brioche Bun

MAINS

MUSHROOM RISOTTO 20
Trio of Wild Forest Mushrooms, Chardonnay White Wine Vegetable Reduction, Black Summer Truffle, Reggiano Parmesan Cheese, Arugula

VEAL SCALLOPINI 27
Tender Veal sautéed with Black Tiger Shrimp, Asparagus, Cherry Tomatoes in a Chardonnay, Butter and Lemon Sauce served with Roasted Potatoes and Seasonal Vegetables

SEAFOOD PLATTER FOR TWO 130
Two 5oz Caribbean Lobster Tails, Two Black Tiger Shrimp Skewers, Grilled Sea Scallops,
Two Fresh Fish Skewers served with Rice Pilaf and Seasonal Vegetables

SURF AND TURF 52
7oz Filet Mignon and a 5oz Caribbean Lobster Tail served with a Creamy Yukon Gold Mashed Potato, Seasonal Vegetables and a Madagascar Cognac Peppercorn Sauce

WYSE BAY TERIYAKI SALMON 26
7oz Pan Seared Atlantic Salmon with a Teriyaki Glaze, Rice Pilaf and Seasonal Vegetables

SEAFOOD MIXED GRILL 33
Chefs Selection of Grilled Seafood served with Roasted Potatoes, Seasonal Vegetables and Lemon Beurre Blanc

10oz AAA ANGUS RESERVE STRIPLOIN 33
Served with Roasted Potatoes, Seasonal Vegetables and a Madagascar Cognac Peppercorn Sauce

7oz AAA FILET MIGNON 36
Served with Roasted Potatoes and Seasonal Vegetables

AUSTRALIAN LAMB SHANK 27
Slow Braised Australian Lamb Shank served with a Creamy Truffle Mashed Potato, Seasonal Vegetables

CHICKEN PARMIGIANA 18
Lightly Fried Chicken Breast with an Italian Tomato Basil Sauce and Mozzarella Cheese served with Linguine Pomodoro