

SHUCKED OYSTERS

All shucked oysters are served on shredded ice & come with fresh graded horseradish, fresh cut lemons, cocktail sauce & red vinegar mignonette

BARSTOOL \$2.75

Prince Edward Island

A cocktail size oyster perfect for someone trying oysters for the first time. Barstools oysters nicely cupped from the clean waters of Rustico Bay

LUCKY LIME \$3.75

Prince Edward Island

With the salty influx of Gulf of St. Lawrence water, Lucky Lime oysters develop a unique organic flavour and bright green shell. Lucky Limes have a balanced flavour of seaweed and a silky citrus tone finish.

RASPBERRY POINT \$3.25

Prince Edward Island

An oyster with deep cups and full of meat. Raspberry Points have a wonderful salty taste, clean flavour with a delightful sweet finish.

SWEET ISLAND KISS \$3.25

Prince Edward Island

The waters of the Southern Gulf of St. Lawrence are classified as sweet kiss, so the name came easy for these oysters. With a smooth brine taste, sweet kiss bay oysters are a great pick.

BAKED OYSTERS

ROCKEFELLER \$22

Barstool Oysters
cream, spinach,
hollandaise, parmesan &
panko breadcrumbs

HOUSE \$22

Barstool Oysters
cream, double smoked
bacon, aged cheddar,
parmesan & pickled
chilies

LOBSTER \$26

Barstool Oysters
lobster, cream, aged cheddar &
chives

CHEF'S OYSTER SPECIAL

Our chef special is great for all oyster lovers \$45

The Chef's Oyster Special includes:

Twelve Barstool Oysters

Two glasses of Prosecco

STARTERS

DAILY SOUP MP
Chef's creation of the day

TRUFFLE FRITES \$13
parmesan, truffle oil, herbs
& jalapeno aioli

SAUSAGE & FENNEL \$16
spicy sausage, fennel, lemon,
chardonnay white wine

SEARED SHRIMP \$17
six black tiger shrimp, spinach, chilies,
chardonnay, lemon, crostini

P.E.I MUSSELS \$17
pickled chilies & house tomato sauce.
toasted ciabatta bread
Add side bread with butter \$4

FENNEL P.E.I MUSSELS \$17
spinach, lemon, tomatoes, chardonnay,
toasted ciabatta
Add side bread with butter \$4

FRIED CALAMARI & SHRIMP \$19
chili aioli & lemon

BRUSCHETTA \$15
vine ripe tomatoes, garlic, basil,
extra virgin olive oil, balsamic
reduction

**CHICKEN A LA VODKA
FLATBREAD** \$23
broccolini, onions, chilies, monterey
jack & cheddar, vodka sauce

GRILLED TRUFFLE OYSTERS \$24
spinach cream, truffle butter, chilies

MARGHERITA FLATBREAD \$21
Fior di Latte, bruschetta tomatoes,
arugula, prosciutto, balsamic reduction
& basil

SALADS

BURATTA SALAD \$25
fresh vine ripe tomatoes, basil, extra virgin olive oil,
prosciutto, crostini, arugula pesto, balsamic
reduction

BEEF FRISEE \$18
beet trio, arugula, radicchio, goat cheese, toasted
almonds & white honey balsamic dressing

MEDITERRANEAN SALAD \$18
vine ripe tomatoes, cucumbers, onion, Greek feta
cheese, kalamata olives, peppers, lemon oregano
olive oil vinaigrette
Add Cajun Chicken \$10

CAESAR \$15
house dressing, double smoked bacon,
brioche croutons & parmesan

LOBSTER ARUGULA SALAD \$23
sliced avocado, grape tomatoes, cucumbers,
heritage blend greens & white balsamic
vinaigrette
Add Chicken \$10
Add Black Tiger Shrimp Skewer (4) \$10
Add Salmon \$13

HANDHELDS

CHICKEN TACOS \$16
cabbage slaw, jalapeño crema, cilantro, salsa,
lime, honey

FISH TACOS \$18
battered cod, pico de gallo, jalapeño crema,
cilantro & pickled radish

SHUCKS ANGUS RESERVE BURGER \$19
7oz artisan made AAA beef burger topped with
secret aioli, tomato red onion pickles, lettuce,
American cheddar cheese on a brioche bun & side
of fries

CHICKEN CLUBHOUSE \$19
thick cut panini pressed bread, grilled cajun
chicken breast, applewood smoked bacon, American
mixed cheddar cheese, lettuce, tomato, avocado &
spicy aioli

PASTA

PENNE ARRABIATA spicy tomato with basil	\$17
PENNE ALLA VODKA pancetta, vodka, fresh parmesan & rose sauce	\$19
RAVIOLI Smoked Mozzarella, basil, house tomato sauce, parmesan reggiano	\$21
CHICKEN FETTUCINE cremini mushroom, free range chicken breast, arugula pesto chardonnay cream sauce	\$22
SEAFOOD LINGUINI baby clams, shrimp, mussels, calamari & house tomato sauce	\$31
LOBSTER FETTUCINE ½ lobster tail, rose sauce, parmesan reggiano	\$31
SHRIMP CAPPELLINI black tiger shrimp, tomatoes, spinach, lemon, chilies, extra virgin olive oil	\$23

MAINS

MUSHROOM RISOTTO trio of wild mushrooms, Chardonnay vegetable porcini reduction reggiano parmesan cheese, arugula & truffle oil	\$21
CHICKEN PARMIGIANA linguine pasta in a tomato basil sauce	\$24
ATLANTIC SALMON roasted fingerling potato's, beet puree, seasonal vegetables & lemon beurre blanc	\$28
SEAFOOD MIX GRILL fresh grilled seafood, seasonal vegetables, roasted fingerling potato's & lemon beurre blanc	\$35
NEW ZEALAND RACK OF LAMB four bone rack of lamb served with seasonal vegetables, roasted fingerling potatoes, rosemary Cabernet Sauvignon demi sauce	\$47
10OZ. PRIME FRENCH LIMOUSIN STRIPLOIN 50 day dry aged striploin, roasted fingerlings, seasonal vegetables Add 6oz Caribbean LobsterTail \$36 Add Black Tiger Shrimp Skewer (4) \$10	\$52
MIXED GRILL OF MEATS a mixed variety of 5 oz aged striploin, chicken breast, Italian sausage, seasonal vegetables, roasted potatoes, Cabernet Sauvignon demi sauce	\$45
SEAFOOD PLATTER FOR TWO 2 6oz Caribbean lobster tails, 2 shrimp skewers 4 fresh fish skewers grilled calamari Served with roasted potatoes, seasonal vegetables, Chardonnay lemon beurre blanc	\$160