

## Shucked Oysters

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

### **Barstools | 2.50**

*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

### **Raspberry Point | 3.00**

*Prince Edward Island*

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

### **Lucky Lime | 3.50**

*Prince Edward Island*

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

### **Pristine Bay | 3.00**

*Nova Scotia*

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

## Baked Oysters

### **Rockefeller 22**

*Barstool oysters*

cream, spinach, hollandaise, parmesan & panko bread crumbs

### **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 | 45

*Our chef special is great for anyone who wants to try each shucked oyster or those who just don't know what oysters they want.*

The Chef's Oyster Special includes:

Three Barstool Oysters, three Raspberry Point Oysters, three Lucky Lime Oysters, three Pristine Bay Oyster

As well as 2 of our brosecco sparkling wine

## | Starters

<b>Daily Soup</b>	<b>9</b>
Chef's creation of the day	
<b>Truffle Frites</b>	<b>13</b>
parmesan, truffle oil, herbs & jalapeno aioli	
<b>Mushroom Polenta Fries</b>	<b>14</b>
mushroom filled polenta fries topped with parmesan cheese. Served with arugula pesto aioli	
<b>Grilled Calamari</b>	<b>17</b>
arugula pesto beurre blanc	
<b>Fried Calamari &amp; Shrimp</b>	<b>18</b>
chili aioli & lemon	
<b>P.E.I Mussels</b>	<b>17</b>
pickled chilies & house tomato sauce. Served with toasted ciabatta bread	
<b>P.E.I Mussels Alla Vodka</b>	<b>17</b>
crisp pancetta, tomato & cream. Served with toasted ciabatta bread	
<b>Garlic Loaf</b>	<b>10</b>
garlic, butter, mozzarella cheese & herbs	
<b>Lamb Spiducci</b>	<b>16</b>
lemon & tzatziki	
<b>Caprese Antipasto</b>	<b>19</b>
Sliced prosciutto, tomato, mixed marinat olives, Fior de Latte, basil, arugula pesto & crostini's	
<b>Margherita Flatbread</b>	<b>21</b>
Fior di Latte, cherry tomatoes, arugula, prosciutto & basil	
<b>Chicken Wings</b>	<b>16</b>
Bourbon BBQ, dry cajun, honey garlic, buffalo or suicide hot. Served with fries, ranch, carrots & celery	

## | Salads

<b>Caeser</b>	<b>13</b>
house dressing, double smoked bacon, brioche croutons & parmesan	
<b>Beet Frisee</b>	<b>18</b>
beet trio, arugula, radicchio, goat cheese, toasted almonds & white honey balsamic dressing	
<b>Lobster Arugula Salad</b>	<b>23</b>
sliced avocado, grape tomatoes, cucumbers, heritage blend greens & white balsamic vinaigrette	
Add Chicken <b>7</b>	
Add Black Tiger Shrimp Skewer <b>7</b>	
Add Salmon <b>10</b>	

## | Pasta

<b>Seafood Linguini</b>	<b>29</b>
baby clams, shrimp, mussels, calamari & house tomato sauce	
<b>Lobster Fettuccine</b>	<b>29</b>
lobster tail, rose sauce, fresh parmesan & arugula	
<b>Gnudi</b>	<b>19</b>
spinach & ricotta stuffed gnudi pasta in a fresh pomodoro sauce with basil	
<b>Penne Alla Vodka</b>	<b>18</b>
pancetta, vodka, fresh parmesan & rose sauce	
<b>Chicken Fettuccine</b>	<b>21</b>
cremini mushroom, free range chicken breast, arugula pesto Chardonnay cream sauce	

## | Handhelds

<b>Fish Tacos</b>	<b>18</b>
battered cod, pico de gallo, jalapeno crema, cilantro & pickled radish	
<b>Shucks Angus Reserve Burger</b>	<b>19</b>
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	
<b>Chicken Clubhouse</b>	<b>18</b>
thick cut panini pressed bread, grilled cajun chicken breast, applewood smoked bacon, American mixed cheddar cheese, lettuce, tomato, avocado & spicy aioli	

## | Mains

<b>Mushroom Risotto</b>	<b>21</b>
trio of wild mushrooms, Chardonnay vegetable porcini reduction reggiano parmesan cheese, arugula & truffle oil	
<b>Atlantic Salmon</b>	<b>28</b>
roasted fingerling potato's, beet puree, seasonal vegetables & lemon beurre blanc	
<b>Seafood Mix Grill</b>	<b>33</b>
fresh grilled seafood, seasonal vegetables, roasted fingerling potato's & lemon beurre blanc	
<b>Australian Lamb Shank</b>	<b>33</b>
slow braised lamb shank, mashed potato's, seasonal vegetables & natural jus	
<b>6oz. Prime Hereford Tenderloin</b>	<b>44</b>
50 day dry aged bacon wrapped tenderloin, mashed potato's, seasonal vegetables & Madagascar peppercorn sauce	
Add Lobster Tail <b>23</b>	
Add Black Tiger Shrimp Skewer <b>7</b>	
<b>10oz. Prime French Limousin Striploin</b>	<b>52</b>
50 day dry aged striploin, roasted fingerlings, seasonal vegetables, salsa verde & compound butter	
Add Lobster Tail <b>23</b>	
Add Black Tiger Shrimp Skewer <b>7</b>	