

## OYSTERS

- Shucked on a half shell. -

Oysters are subject to availability, change on a weekly basis and vary based on location. Call and ask for our current selection.

### CHERRYSTONE CLAMS (P.E.I.) | 2.5

Tender meat with mildly sweet flavour with briny accent.

### CASCUMPEC (P.E.I.) | 3.25

Meaty, clean, and briny flavour with sweet finish.

### EVENING COVE (B.C.) | 2.75

Fresh, mildly briny flavour with watermelon finish.

### FANNY BAY (B.C.) | 2.95

Briny and creamy flavour with melon finish.

### FRENCH KISS (N.B.) | 3.25

Sharp briny flavour with mild sweet finish.

### HONEYMOON (N.B.) | 3

Delicate citrus flavour with salty beach finish.

### KUSSHI (B.C.) | 2.75

Plump, briny flavour with sweet finish.

### LUCKY 88 (B.C.) | 2.5

Creamy flavour with sweet finish.

### LUCKY LIME (P.E.I.) | 3.25

Subtle seaweed salty flavour with silky citrus finish.

### MALPEQUE (P.E.I.) | 1.95

Crisp, briny, lettuce-like flavour with clean sweet finish.

### PEMAQUID (MAINE) | 4.25

Mildly sweet flavour with clean, lemony zest finish.

### RASPBERRY POINT (P.E.I.) | 3.25

High brininess flavour with clean sweet finish.

### SOUTH BAY BLONDE (MASS.) | 3.95

Sweet and briny flavour with buttery, celery and eelgrass finish.

## LUNCH MENU

- Quick. Light. Very Satisfying. -

### LITTLENECK CLAMS | 20

1lb of Littleneck clams sauteed in white wine garlic sauce

### OYSTER PO'BOY | 16

Battered and fried West Coast oysters in a wrap, with coleslaw, lettuce, and chipotle mayo

### FISH & CHIPS | 20

Battered and Fried Haddock, served with coleslaw and fresh cut fries

### STEAK SANDWICH | 18

Grilled Angus striploin cooked to your liking, lettuce, tomato, fried onions, on a Ciabatta bun

### HADDOCK SANDWICH | 15

Fried and battered haddock with tartar sauce, lettuce, tomatoes and pickles, all on a Brioche bun

### CAJUN SWEET SHRIMP ROLL | 20 NEW

Cajun spice, mayo, and lettuce

### LOBSTER & CRAB ROLL | 22

Fresh lobster and crab, on a butter toasted roll, lettuce, tomato, red pepper, green onion and mayo

### SHRIMP & AVOCADO LINGUINE | 20

Grilled shrimp, in an in-house made avocado cream sauce

### FISH TACOS | 18

Beer Battered and fried haddock, pico de gallo, arugula, feta, and sour cream

### LOBSTER PIZZA | 25

Herb and garlic oil base, lobster, cheese, red peppers, fresh basil, and red onion

\*All sandwiches served with choice of Fresh Cut Fries, Mixed Green Salad, or Clam Chowder.

Substitute for Caesar Salad or Greek Salad | \$2

AVAILABLE FOR SELECT OYSTERS, SELECTION MAY VARY.

## HOME OF THE \$1 OYSTER

WITH THE PURCHASE OF ONE APPETIZER, PASTA, ENTRÉE OR LUNCH MENU ITEM (TAKE-OUT)

OUR DELICIOUS ITEMS FOR

# TAKE-OUT



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## SOUPS & SALADS

### SOUP OF THE DAY ASK YOUR SERVER

#### DIANA'S CLAM CHOWDER CUP 6 | BOWL 12

Chopped clams, bacon, potatoes, celery, carrots, onions and cream

#### CAESAR SALAD 15

Romaine lettuce tossed with our in-house made Caesar dressing. Topped with shaved Parmigiana cheese, croutons and bacon bits

#### BEET & CARROT SALAD 13

Mixed greens, shredded carrots and shredded beets, with our in-house creamy slaw dressing

#### MIXED GREEN SALAD 9

Mixed greens, in-house honey shallot dressing, tomatoes and cucumber

#### VILLAGE GREEK SALAD 15

Roma tomatoes, onions, olives, cucumber all tossed in red wine vinegar, oregano and olive oil dressing. Topped with a Greek feta goat cheese

## PASTA

#### CLAM LINGUINE 26

Chopped clam meat steamed whole clams, bacon tossed in a white wine, basil, oregano sauce

#### SEAFOOD RIGATONI 28

Mussels, shrimp, crab sautéed in butter, garlic, white onion, olives, sundried tomatoes and a tomato basil sauce

#### MUSHROOM LINGUINE 22

Portobello & Cremini mushrooms sautéed with garlic, white wine, tossed in a sundried tomato cream sauce

#### LOBSTER & SHRIMP TAGLIATELLE 33

Atlantic lobster meat, shrimp, crab meat, tomatoes, red onion in a saffron & fennel cream sauce

## APPETIZERS

#### PAN SEARED SCALLOPS 20

Served with roma tomato, manouri cheese and chive vinaigrette

#### CRAB CAKES 18

Deep fried crab cakes, red pepper, green onion and panko, served with sautéed leeks, garlic, spinach, and chipotle mayo

#### SHRIMP COCKTAIL 21

Large shrimp poached in a court bouillon, served with our classic cocktail sauce

#### GRILLED CALAMARI 18

Cajun marinated and grilled, served a-top spinach and a tomato basil sauce

#### FRIED CALAMARI 18

Marinated calamari rings, served with tzatziki sauce

#### BEER BATTERED AND FRIED WEST COAST OYSTERS 20

Beer battered and fried, served with Siracha mayo (add additional oyster | 5)

#### AHI TUNA TARTARE 21

Soy-ginger marinated tuna, toasted sesame seeds, avocado salsa and yuca chips

#### LITTLENECK CLAMS 20

1lb clams in white wine garlic sauce

#### STEAMED MUSSELS 20

Mussels steamed in your choice of white wine garlic sauce or tomato basil sauce

#### OYSTERS ROCKEFELLER 20

Oven baked west coast oysters, bacon, spinach, Ouzo, béchamel and panko (add additional oyster | 5)

#### GRILLED OCTOPUS 20

Served on a bed of mixed greens, pomegranate, hummus and tabouli

#### SERRANO TUNA 20

Seared rare Albacore tuna, sliced cucumbers, avocado, serrano chilies and ponzu dressing

#### APPETIZER PLATTER (SERVES TWO) 36

Crab cake, serrano Albacore tuna, fried calamari, grilled octopus and shrimp cocktail

## ENTRÉE

#### BOUILLABAISSE 32

Shrimp, mussels, clams, assorted fish all stewed in a fish broth, topped with crostini with a spicy cajun spread

#### GRILLED SALMON 30

Shiitake mushroom fennel cream sauce. mashed potatoes and sautéed market vegetables

#### MISO GLAZED CHILEAN SEABASS FILET 49

Oven baked, served with mashed potatoes and sautéed market vegetables

#### GRILLED WHOLE SEABREAM (TSIPOURA) 29

Seasoned with a herb oil then grilled, served with garlic rice and sautéed market vegetables

#### GRILLED BRANZINO (LAVRAKI) 29

Seasoned & drizzled with a lemon-oregano olive oil dressing, served with sautéed market vegetables and mashed potatoes

#### WILD WHOLE DEEP FRIED RED SNAPPER (BONE-IN) MARKET PRICE

Coated in a cajun dust, served with garlic rice and sautéed market vegetables

#### PINK PEPPERCORN CRUSTED AHI TUNA STEAK 28

Seared and sliced Ahi Tuna served on your choice of mixed green, caesar or beet salad

#### SURF & TURF 45

Grilled 10oz Striploin, grilled shrimp, seared scallops, served with mashed potatoes and sautéed market vegetables,

#### AAA STRIPLON STEAK 38

Mashed potatoes, sautéed market vegetables, mushrooms,

#### DIANA'S SEAFOOD PILAF 35

Shrimp, chorizo sausage, mussels, clams, fish with rice all cooked in a fennel tomato fish broth

#### SEAFOOD MIXED GRILL 42

Grilled Salmon filet, shrimps, scallops, with mashed potatoes, sautéed market vegetables, lemon-oregano & olive oil dressing

#### KING CRAB LEGS 70 / LB

Steamed crab legs served with roasted mashed potatoes and market vegetables.

#### SEAFOOD PLATTER (SERVES TWO) 170

1.5LB Whole steamed Atlantic lobster, 1LB Biardi Alaskan crab legs, grilled salmon filet, grilled octopus, scallops, shrimp, served with garlic rice and sautéed market vegetables

#### STEAMED WHOLE ATLANTIC LOBSTER MARKET PRICE

Served with fresh cut fries, sautéed market vegetables and drawn butter

## ADD TO ANY ENTRÉE

4OZ GRILLED SALMON FILET | 10  
THREE GRILLED TIGER SHRIMP | 12  
TWO SEARED SCALLOPS | 18

## SIDES

FRESH CUT FRIES 6 GARLIC RICE 6

SAUTÉED MARKET VEGETABLES 6 SAUTÉED MUSHROOMS 7

ROASTED GARLIC MASHED POTATOES 6