

STARTERS & SHAREABLES

LOBSTER CHOWDER	25
Fresh lobster, celery, potato, onion, cream, foccacia	
CLAM CHOWDER	CUP 7 BOWL 14
Onion, carrot, celery, potato, butter, clam meat, croutons	
CAESAR SALAD	16
House Caesar dressing, bacon, grana padano cheese, croutons	
VILLAGE GREEK SALAD	18
Vine Tomatoes, red onion, cucumber, bell peppers, Greek feta, olive tapenade, olive oil, vinegar, oregano	
MIXED GREEN SALAD	12
Honey shallot dressing, vine tomatoes, cucumber	
BEET SALAD	16
Roasted coloured beets, honey vinaigrette, pressed yogurt, roasted pumpkin seeds, sumac	
FOCACCIA BREAD	6
Baked fresh daily, fresh herbs, olive oil, balsamic vinegar	
AHI TUNA TARTARE	25
Avocado crema, sesame seeds, soy sauce, sesame oil, cassava chips	
CRAB CAKES	24
Crab meat, chipotle aioli, fried leeks, spinach, garlic	
FRIED CALAMARI	22
Cajun, chickpea and corn flour dusted, tzatziki, serrano chillies, dill	
GRILLED CALAMARI	22
White wine and butter sauce, fried capers	
OYSTER ROCKEFELLER (4 PIECES)	26
Bacon, spinach, grana padano cheese, panko, bechamel	
FRIED OYSTERS	26
Cajun dusted, fried onions, lemon dill sauce	
SHRIMP COCKTAIL (4 PIECES)	22
Signature cocktail sauce	
STEAMED MUSSELS (SIZE MAY VARY WITH CHANGING SEASONS)	22
Choice of: White wine, butter, garlic or Marinara or Ginger, miso, coconut	
PAN SEARED DAY BOAT SCALLOPS	35
Green pea purée, cauliflower purée, red beets, Antonius caviar	
PERUVIAN STYLE CEVICHE	MARKET PRICE
Ask server about daily selection	
OCTOPUS	25
Sauteed Moroccan octopus, garlic aioli, sweet paprika, fingerling medallions	
NEWFOUNDLAND COD FISH CHEEKS	25
Battered & fried, tartar sauce	
NEWFOUNDLAND COD FISH TONGUES	30
Dusted in chick pea flour and corn flour, lemon dill aioli	

CAVIAR

CAVIAR BUMP | 15

30GM TIN | 125

SERVED WITH DILL CRÈME FRAÎCHE, CREPES, EGG, CAPERS, CHIVES

ANTONIUS CAVIAR, SIBERIAN STURGEON

FARMED IN POLAND. 1ST PRODUCER OF CAVIAR IN EUROPE

*An oyster needs to grow 2 to 3 years
before it can be harvested, to go to market.*

MAIN COURSE

ANTONIUS CAVIAR CARBONARA LINGUINI 35

Egg yolk, bacon, tomato, garlic, onion, caviar

CLAM LINGUINE (SEASONAL) 35

New Zealand cockle clams, smoked bacon, onions, garlic, white wine, butter, olive oil

LOBSTER & SHRIMP TAGLIATELLE 42

Saffron cream sauce, tomatoes, onions, garlic

MUSHROOM PAPPARDELLE 30

Mushroom medley, truffle oil, truffle salt, roasted pine nuts, cream, garlic, onions

PAN-SEARED COD FILET 32

Chardonnay, olive oil, basil, thyme, garlic, tomato, truffle parmesan mashed potato, seasonal vegetables

GRILLED WHOLE DEBONED BRANZINO 35

Fingerling potatoes, seasonal vegetables

SEARED CHILEAN SEABASS 52

Cauliflower purée, fingerling potatoes, pancetta, edamame

WHOLE BOILED LOBSTER MARKET PRICE

Fresh cut fries, drawn butter

1LB ALASKAN KING CRAB OR 1LB SNOWCRAB MARKET PRICE

Truffle parmesan mashed potato, seasonal vegetables, drawn butter

GRILLED ATLANTIC SALMON 32

Pressed yogurt, blistered garlic grape tomatoes, fresh dill & Italian parsley, focaccia

SEAFOOD STEW 40

Assorted fish, squid, mussels, clams, shrimp, house made tomato fish broth, focaccia

HOT SEAFOOD PLATTER (FOR 2) 275

Whole lobster, crab legs, salmon, scallops, shrimp, octopus, onion rings, seasonal vegetables

SURF & TURF MARKET PRICE

Whole 1.5 lb lobster, 10oz New York striploin, fried dusted onions, fresh cut fries, jus, drawn butter

20oz BONE-IN RIB STEAK 75

Truffle fries, fried dusted onions, jus

10oz NEW YORK STRIPLOIN 55

Fresh cut fries, fried dusted onions, jus

SIDES

FINGERLING POTATOES 6 ONION RINGS 7

SAUTÉED MUSHROOM MEDLEY 8 TRUFFLE FRIES 10

SEASONAL VEGETABLES 6 FRESH CUT FRIES 6

TRUFFLE PARMESAN MASHED POTATO 12 CASSAVA CHIPS 6

LOBSTER MAC & CHEESE 25

TAKE ME HOME

DIANA'S T-SHIRT | 25

OYSTER SHUCKING BOARD | 10

OYSTER SHUCKING KNIFE | 10

OYSTER SHUCKING LESSON, VISIT A SHUCKER AT THE BAR | FREE

18% service charge will be added to

parties of 6 or more

20% parties over 12