

## LIGHT LUNCH

~ available until 4pm daily ~

### LOBSTER, CRAB & SHRIMP ROLL 24

Tomatoes, lettuce, red peppers, parsley, onion and mayo

### OYSTER PO'BOY 24

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

### STEAK SANDWICH 24

Caramelized onions and mushroom jus

### FRESH WILD HADDOCK FISH & CHIPS 26

Battered and fried Haddock, served with coleslaw and fries

Light Lunch Sandwiches served with choice of soup, salad or fries

## SIDES

~ perfect accompaniments ~

- STEAMED BASMATI RICE | 7
- BASMATI GARLIC BUTTER RICE | 7
- FRIES | 7
- FINGERLING POTATOES | 7
- MARKET VEGETABLES | 9

## WAITING TO BE SHUCKED

~ a small selection of our oysters ~

### ACADIAN GOLD

consistently meaty, briny and a full ocean flavour

### FANNY BAY

briny and creamy with a melon finish

### KUMAMOTO

creamy, buttery texture, with a sweet finish

### KUSSHI

plump, creamy, like Kumamoto, with a crunchy texture

### MALPEQUE

briny and sweet flavour

Call and ask for our current available oyster selection.



Diana's everlasting commitment to procuring the freshest seafood available has paved the way for our legacy. For over 30 years, her mantra has continued to deliver quality ingredients to Ontarian families.

Our menu is a tribute to those that have grown with us in the past and an invitation to those that we have not yet had the pleasure of sharing our craft.

We hope that you cherish your seafood experience.

### ASK ABOUT OUR DAILY SPECIALS

For all your catering inquiries please give us a call or send us an email at:

**416.288.1588**

**CATERING@DIANASOYSTERBAR.COM**

Please provide a minimum of 48 hours notice for all catering services.

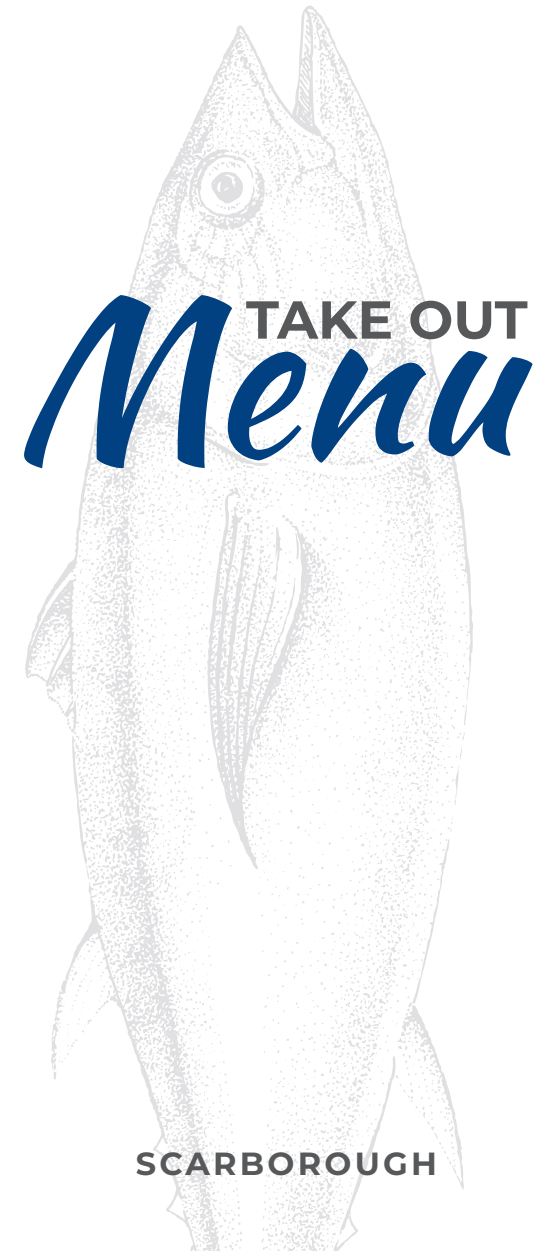
## SCARBOROUGH

**416.288.1588**

**INFO@DIANASOYSTERBAR.COM**

**WWW.SCARBOROUGH.DIANASOYSTERBAR.COM**

**2105 LAWRENCE AVE, E. SCARBOROUGH M1R 2Z4**



**SCARBOROUGH**

## SOUPS & SALADS

### DIANA'S CLAM CHOWDER SM 7 | LRG 14

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

### CAESAR SALAD 16

Chopped Romaine lettuce tossed with house made Caesar dressing, topped with shaved Grana Padano, garlic croutons and smoked bacon

### VILLAGE GREEK SALAD 18

Feta, tomato, cucumber, Bermuda onion, olives with red wine vinaigrette

### HOUSE MIXED GREEN SALAD 12

Lettuce, tomato, cucumber, dried cranberries, house dressing

### BEET SALAD 16

Red and yellow roasted beets tossed with walnuts, apples and shallots with cider vinaigrette

## PASTA

~ a fork full of flavour ~

### CLAM LINGUINE 35

Fresh clams with clam juice and garlic herbs

### MUSHROOM PAPPARDELLE 30

Mushroom medley, black truffle oil, pine nuts, onions, garlic, cream

### LOBSTER, CRAB & SHRIMP TAGLIATELLE 42

Crab, shrimp and tender lobster meat, tossed in a saffron cream sauce

### SEAFOOD PESTO LINGUINE 40

Served with scallops, shrimp, and cherry tomatoes

### DIANA'S PAELLA 42

Black tiger shrimp, chorizo sausage, mussels, clams, assorted fish, and saffron infused Italian rice cooked in fennel-tomato fish broth

## APPETIZERS

### FRIED TRIO (2 OF EACH) 28

Panko breaded scallops, oysters, and shrimp

### CRISPY FRIED CRAB CAKES 20

Blue Crab claw meat, herbs with spicy aioli

### FRIED CALAMARI 22

Crispy herb crusted fried calamari with zucchini bâtons, house tzatziki and spicy aioli

### GRILLED CALAMARI 22

With tomatoes, herbs, capers, olive salsa, lemon vinaigrette, with crostini

### AHI TUNA TARTARE 22

Sushi grade, soy ginger marinade, mango salsa, and sweet chili cucumber

### STEAMED SALTSRING MUSSELS 20

Prepared in **White Wine Garlic**, **Marinara** or **Spicy Thai** styles, with a crostini

### OYSTERS ROCKEFELLER 20

Creamy baked west coast oysters with panko, bacon, spinach and cheese

### GRILLED OCTOPUS 22

Tabouli salad, lemon vinaigrette, tzatziki, with crostini

### CLASSIC SHRIMP COCKTAIL 22

Poached shrimp over ice, with house cocktail sauce

### PAN SEARED DAY BOAT SCALLOPS 22

Manouri Cheese, Roma tomatoes, drizzled with chive oil vinaigrette

### APPETIZER SAMPLER (SERVES TWO) 45

Crab cake, grilled calamari, grilled octopus, seared tuna, smoked salmon and shrimp

### CEVICHE MARKET PRICE

Chef's selection

## ENTREES

### CATCH OF THE DAY MARKET PRICE

### DIANA'S SEAFOOD STEW 35

Fennel tomato broth, shrimp, mussels, clams, fresh fish, lobster tail, and crab leg, with crostini

### GRILLED ATLANTIC SALMON 32

Salmon filet with shiitake and fennel cream sauce with fingerling potatoes and market vegetables

### BUTTERFLIED & GRILLED WHOLE FISH 35

With lemon oregano, olive oil and market vegetables. Choice of: **Sea Bream (Tsipoura)** OR **Eurobass (Branzino)**

### ROASTED CHILEAN SEA BASS 59

Miso glazed with fingerling potatoes and market vegetables

### SEAFOOD MIXED GRILL 42

Organic Salmon, jumbo shrimp, day boat scallops with lemon oregano vinaigrette, market vegetables and basmati garlic butter rice

### STEAMED WHOLE MARITIME LOBSTER MARKET PRICE

1.5 lb Lobster with drawn butter, served with market vegetables and basmati garlic butter rice

### SEAFOOD PLATTER (SERVES TWO) 225

Whole steamed lobster, crab legs, scallops, shrimp, calamari and octopus, basmati garlic butter rice and market vegetables

### CRAB LEGS MARKET PRICE

With drawn butter, served with market vegetables and basmati garlic butter rice. Choice of: **Bairdi Crab Legs** OR **King Crab Legs**

### GRILLED 12OZ RIBEYE STEAK 45

Mushroom jus, market vegetables, and choice of fries or fingerling potatoes

### RACK OF NEW ZEALAND LAMB 45

Mushroom jus, with fingerling potatoes and market vegetables

### SURF & TURF 75

Steamed fresh half lobster with drawn butter and choice of: **Grilled 12oz Ribeye Steak** OR **Rack of New Zealand Lamb**