

LOBSTER MADNESS

LOBSTER BISQUE \$10.75

chive oil, crème fraîche

LOBSTER & SCALLOPS CRUDO \$19.75

avocado mash, house pickle, ponzu glaze, mango vinaigrette

LOBSTER & BEETS \$24.75

beet purée, pistachio, cucumber, orange, organic greens, balsamic glaze

LOBSTER SALAD \$29.75

chilled ½ lobster, hardboiled egg, roasted sesame, crispy chickpeas, warm olives, house made hummus, cucumber, heirloom tomato, organic greens, lemon honey dressing

LOBSTER CIOPPINO \$38.75

½ lobster, fresh fish, BC manila clams, Salt Spring Island mussels, fresh tomato fennel broth, garlic toast

LOBSTER & CAULIFLOWER AU GRATIN \$42.75

butter poached ½ lobster, crispy capers, brie, curry spiced cauliflower, rosemary garlic panko, crispy sundried tomato cannellini bean cake, roasted red pepper coulis

SURF & TURF \$48.75

butter poached ½ lobster, 8oz PEI Blue Dot striploin steak, cajun fries, salsa verde

LOBSTER RISOTTO \$38.75

saffron, edamame beans, parmesan, scallion, enoki mushroom

Brunch

LOBSTER & PRAWN ROLL \$27.75

butter poached lobster, black tiger prawns, brioche roll, celery, bell pepper, lobster butter, garlic aïoli, cajun fries

LOBSTER BENEDICT \$28.75

butter poached lobster, house made focaccia, avocado mash, poached free run eggs, crispy potato, hollandaise sauce

LOBSTER FRITTATA \$28.75

free run eggs, roasted eggplant, bell pepper, heirloom tomato, asiago, parmesan, crispy potato

Enhancements

ADD MORE LOBSTER +\$24.75

½ lobster, herb butter, grilled lemon

SAUTÉED GARLIC BLACK TIGER PRAWNS +9.75

4 prawns, garlic butter, grilled lemon

ADD BURRATA +7.75

fresh Italian burrata flown in weekly

AIR HIGH-FIVE & DO A JIG AT YOUR TABLE +\$0

Just let us know, and we'll make it happen!