



SMALL PLATES & SHAREABLES

SURF & TURF

hard seared scallops, pork belly, black sesame puree, wakame, wasabi pea crunch GF/DF

\$24

SEAFOOD CHOWDER

scallops, shrimp, haddock, clams served with a house made buttermilk biscuit

\$18

OYSTERS ON HALF SHELL

mignonette, lemon

3 - \$12 | 6 - \$24 | 12 - \$36 |

GRILLED CALAMARI

smoked pepper marinade tubes & tentacles, lemon zest, micro greens GF/DF

\$15

BEEF FLATBREAD

tenderloin tips, mushrooms, onions, peppers, cheese, bbq sauce on flatbread

\$24

SCOTCH EGG

Italian sausage, soft hen's egg, black sesame paste, panko crusted, pickled vegetables, micro greens DF

\$14

ROASTED BEET SALAD

orange segments, rocket, pickled onion, goat cheese GF

\$13

GREEN SALAD

tender greens, petit tomatoes, radish, carrot strings, cucumber with raspberry vinaigrette GF/DF/Vegan

\$10

LOCALLY IMAGINED, SEASONALLY INSPIRED

LARGE PLATES

CHICKEN BLT

buttermilk marinated breaded breast, green leaf, bacon, chipotle aioli, tomato, brioche bun, served with fries or green salad

\$ 19

FISH & CHIPS

Nine locks dirty blonde beer battered haddock, crispy fries, tartar DF

2 pieces \$24 | 1 piece \$18

LOBSTER ROLL

lobster meat, citrus aioli, fries or green salad DF

\$25

JUMBO SHRIMP

skewer grilled, lime and chili marinated, rice pilaf, garden vegetables GF/DF

\$24

DOUBLE BONED PORK CHOP

wilted green, potato puree, apple chutney, garden vegetables

\$32

STEAK FRITES

8oz AAA striploin, fries DF

\$32

CHANA MASALA

a rich tomato and coconut milk based curry, chickpeas, root vegetables, wilted greens, served with basmati rice and warm naan

GF/DF/Vegan

\$21

CHICKEN SUPREME

pan seared breast, sausage and cornbread crumble, potato puree, garden vegetables, jus

\$31

*OUR MENU IS BASED ON AVAILABILITY, MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE
PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES OR MEDICAL CONDITIONS