



### Chilled Seafood

<b>Loch Fyne Scottish Oysters</b> ♦ cocktail sauce, cucumber mignonette sauce (GF, DF)	\$6 each
<b>Yellowfin Tuna Carpaccio</b> ♦ ginger dressing, chili oil, red onion, micro croutons (DF)	\$18
<b>Tiger Shrimps Cocktail</b> ♦ bloody Mary sauce, grilled lemon (DF, GF)	\$18
<b>Hand-crafted Lobster Guacamole</b> ♦ mango & cilantro (DF, GF)	\$28
<b>Tapas Style Sharing Platter</b> ♦ shucked oysters, shrimps, tuna carpaccio, lobster guacamole (DF)	\$48

### Starters & Salads

<b>Chatham Bay Mussels</b> ♦ Thai lemongrass sauce, fresh cilantro	\$18
<b>Farmer Tom's Greens</b> ♦ orange, cherry tomatoes, almonds, honey-mustard dressing (DF, V, VEGAN)	\$18
<b>My Caprese Salad</b> ♦ garden tomatoes, avocado, Grana Padano flakes, oregano, olive oil (V)	\$17
<b>Watermelon Greek Salad</b> ♦ tomato, feta, marinated olives, oregano dressing (GF)	\$16
<b>Burrata</b> ♦ beets, berries, granola crunch, balsamic (GF)	\$20

### Pasta

<b>"Fishghetti"</b> ♦ shrimps, scallops, wahoo, zucchini, olives, capers, tomato broth	\$44
<b>Capelli D'Angelo</b> ♦ angel hair with little neck clams, chili, tomatoes, parsley, white wine broth (DF)	\$29

### Mains

<b>12oz Grilled Prime NY Strip Steak</b> ♦ rosemary-garlic potatoes, arugula & parmesan salad, chimichurri (GF)	\$44
<b>Posh Fish &amp; Chips</b> ♦ haddock and shrimps, mushy peas, hand cut fries, tartar sauce	\$29
<b>Local Catch</b> ♦ vegetable caponata, basil gnocchi, Tzatziki sauce	\$39
<b>Farmer Tom's Organic Chicken Tagine</b> ♦ preserved lemon, olives, minted cous-cous (GF)	\$29
<b>Roasted Butternut Squash Chili</b> ♦ avocado salsa, lime, cilantro-yoghurt (GF, V)	\$28
<b>Cioppino</b> ♦ sauté of mussels, clams, shrimps in lobster broth with rouille croutons	\$38

GF= Gluten Free

DF= Dairy Free

V=Vegetarian