

# The MENU

## 100% NEW BRUNSWICK SEAFOOD

### **Raw Oysters**

*with New Brunswick wild blueberry mignonette  
and traditional condiments*

### **Lobster Rolls**

### **Lobster Mac & Cheese**

### **Lobster Cakes**

*with mango pineapple relish*

### **Snow Crab Rangoons**

### **Snow Crab Cakes**

*with lemon mustard sauce*

### **Snow Crab Summer Rolls**

*with hoisin aioli sauce*

### **California Roll**

*starring snow crab*

### **Coldwater Shrimp Rolls**

### **Spicy Coldwater Shrimp Cucumber Bites**

### **Popcorn Coldwater Shrimp**

*with napa cabbage slaw and a drizzle of cilantro mint  
and sweet chilli sauce*

### **Whole Baked Atlantic Salmon**

### **Atlantic Salmon Filet**

*with New Brunswick wild blueberry sauce*

### **Smoked Atlantic Salmon**

*with scallion cream cheese, dark rye bread and pickled onions*

### **Smoked Sardines**

*with sun-dried tomato and micro cilantro on white crostini*

### **Marinated Herring**

*with whipped potatoes, sliced beet on dark rye bread crostini*

### **Jersey Shore Thin Cut Seasoned Fries**

*from New Brunswick*

### **Crispy Lattice Fries**

*from New Brunswick*

### **Assorted Chocolates and Maple Candies**

*from New Brunswick*

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**MIDLAND**

