

elements
seafood night
every friday from 6.00pm to 9.30 pm

cold cooked seafood on ice
such as: whole shrimp, marinated mussels, oysters and alaskan king crab

display platters
peppered salmon, smoked salmon, smoked herring
smoked mackerel, smoked kippers, smoked trout

salads
marinated seafood salad
shrimp and noodle salad
saffron rice and mussel salad
salad nicoise
caesar salad, tossed salad, potato salad, tomato sliced with cucumber, pasta salad, coleslaw

condiments and dressings
lemon wedges, thousand islands, buttermilk dill
caesar, grated parmesan
red wine vinegar shallot
seafood sauce, cocktail sauce
croutons, bacon bits

hot food selection

soups
spicy seafood soup
seafood chowder

cook In front -
sauté scallop and shrimps with white wine and garlic

carving
roast beef with red current demi

entrees- changes weekly- below is the sample items

steamed mussels

steamed crab legs

condiments – cajun spices, melted butter, lemon wedges, cocktail sauce,

seafood pasta with dill cream sc.

chicken stroganoff

maple glazed grilled salmon

stuffed haddock seafood and rice with curry hollandaise.

roasted herb potato

vegetable pilaff rice

garden vegetables

dessert table

12-14 tempting selections include one hot dessert. a variety consists of mousses, cakes, tortes, French pastries, fresh fruit and cheese platters.

\$36.95 plus hst

add fresh lobster just at cost.