

WATER POLO

EAST COAST OYSTERS

SOBER ISLAND (NS) BEAUSOLIEL (NB) BLACK POINT (NS)
French 75 mignonette, house hot sauce, fresh horseradish, citrus
24 | ½ dozen

RAW BAR

SEA BREAM CRUDO
Umbrian olive oil, marinated olives, citrus 18

BEEF TARTARE
Tenderloin, Cured egg butter, capers, cornichons, truffle, crispy potato pavé 18

BLUEFIN TUNA CARPACCIO
Truffle, caviar, olive oil, crème fraîche 22

SCALLOP CEVICHE
Coconut leche de tigre, aguachile, honey dew criolla, sweet potato 18

HAMACHI CRUDO
Passionfruit ponzu, pickled fennel, jalapeño, clementine 22

CURED FAROE ISLAND SALMON
Labneh, green shug, persian cucumber, salmon roe, fingerling chip 19

BEEF TATAKI ROYALE
Beef fat & sake vinaigrette, pickled korean pear, arugula, rice crisp 22

LOBSTER & SHRIMP COCKTAIL
Atlantic lobster tail, colossal shrimp, cocktail sauce, mustard aioli 29

SEAFOOD TOWERS

Served with French 75 mignonette, cocktail sauce, mustard aioli, house hot sauce, citrus

SEAFOOD
Single Tier | ½ Dozen oysters, hamachi crudo, bluefin tuna tartare, sea bream crudo 82

NOVA SCOTIAN
Two Tier | ½ Atlantic lobster, dozen oysters, colossal shrimp, scallop ceviche, marinated mussels 125

WATER POLO SIGNATURE
Two Tier | Full Atlantic lobster, snow crab legs, dozen oysters, colossal shrimp,
bluefin tuna tartare, marinated mussels 195

CAVIAR

Acadian Wild 30g 185 Italian Oscietra 30g 162



WATER POLO

SMALL PLATES

BABY GEM

Fresh herbs, pangritata, white anchovies, pistachio dressing 18

HEIRLOOM TOMATO SALAD

Stracciatella, basil, calabrian chili, preserved lemon vinaigrette 22

SNOW CRAB WEDGE

Iceberg lettuce, mango, avocado, tobiko, wild ginger vinaigrette 22

LOBSTER BISQUE

Tarragon brandy butter, brioche crouton, crème fraîche 20

ATLANTIC MUSSELS

Chorizo, cultured butter, vermouth, pine nuts, rosemary 16

FRIED HUMBOLDT SQUID

Ginger scallion sauce, shiso, squid ink aioli 18

SOY GLAZED EGGPLANT

Honey miso, pine nuts, fresh herb 14

PASTA

LOBSTER CROWN

NS Lobster, mascarpone, chives, cognac cream, lobster oil, salmon caviar 38

TROMBE ALLA VODKA

Stracciatella, San Marzano tomato, basil, parmigiano reggiano 30

OCTOPUS CASARECCE

Chianti braised octopus, bone marrow, pangritata 34

SMOKED POTATO & TRUFFLE AGNOLOTTI

Aged cheese, cultured butter & potato sauce, chive oil 30

Fresh Truffle 8



WATER POLO

SEA

POACHED HALIBUT

XO sauce, swiss chard, chanterelles,
sunflower furikake 44

MISO BLACK COD

Smashed cucumber, pine nuts,
oyster mayo 36

SWORDFISH STEAK

Seaweed persillade, saffron poached
fennel, guanciale &
white bean cassoulet 44

BLUEFIN TUNA

Avocado crema, snap peas, hakurei
turnips, laurel leaf vinaigrette 36

FAROE ISLAND SALMON WELLINGTON

Housemade puff pastry, creamed kale,
celery root, wild mushroom duxelle,
red wine gastrique 42

EAST COAST SCALLOPS

Brussels sprouts, charred corn velouté,
wild garlic butter 44

WHOLE ROASTED 2LB LOBSTER

Bone marrow, bearnaise, cognac,
asparagus, pomme purée 65

DAILY MARKET FISH

Olive oil, capers, citrus, fresh herbs MP

LAND

6oz AAA TENDERLOIN 50 | 16oz PEI BLUE DOT RIBEYE 84
Bordelaise jus, charred asparagus gremolata, crispy potato pavé

ADDITIONS

Crab Hollandaise 10 Colossal Shrimp 5 Atlantic Lobster Tail 18

HALF VALLEY CHICKEN

Salt baked heirloom carrots,
spiced carrot purée, citrus jus 40

SHORT RIB

Beef cheek & ale croquette, parsnip purée,
charred shallot, crab hollandaise 44

RACK OF LAMB

Salsa macha, field spinach, macadamia
cream, merguez jus 54

LION'S MANE STEAK

Barolo marinated mushroom, braised
& crispy leeks, porcini demi glace (v) 36

FOR THE TABLE

WHITE TRUFFLE & PARMIGIANO FRITES 12

SAUTÉED BABY SPINACH WITH
LEMON & GARLIC 8

CHILI SESAME BROCCOLINI 10

GRILLED ASPARAGUS & BEARNAISE 12

HONEY GLAZED CARROTS 8

LOBSTER AND WILD MUSHROOM
MAC & CHEESE 24

