

# WATER POLO

## EAST COAST OYSTERS

Sober Island (NS) Beausoleil (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 WONTON

Crispy wonton, avocado mousse, pickled daikon, sesame, sweet soy ponzu 20

#### SCALLOP CEVICHE

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

#### HAMACHI CRUDO

Passionfruit ponzu, pickled fennel, jalapeño, clementine 22

#### CURED 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

#### BLUEFIN TUNA CARPACCIO

Truffle, caviar, olive oil, creme fraîche 22

#### LOBSTER & SHRIMP COCKTAIL

Atlantic lobster tail, colossal shrimp, cocktail sauce, mustard aioli 29

### 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 fraiche 20

#### SOY GLAZED EGGPLANT

Honey miso, pine nuts, fresh herb 14

#### ATLANTIC MUSSELS

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

#### FRIED HUMBOLDT SQUID

Ginger scallion sauce, shiso, squid ink aioli 18

### PASTA & MAINS

#### FISH & CHIPS

Newfoundland cod, fennel remoulade, lemon, house frites 26

#### ATLANTIC LOBSTER BUN

Truffle tarragon aioli, frisee, brioche bun, pommes frites 32

#### POKE BOWL

Bluefin Tuna, Faroe Island Salmon, watermelon, cucumber, mango, calrose rice, lime crema, ginger dressing 24

#### WATER POLO BURGER

AAA beef tenderloin burger, caramelized onions, fontina, house frites 28

#### LOBSTER CROWN

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

#### TROMBE ALLA VODKA

Stracciatella, San Marzano tomato, basil, parmigiano reggiano 30

#### SMOKED POTATO &

#### TRUFFLE AGNOLOTTI

Aged cheese, cultured butter & potato sauce, chive oil 30  
Fresh Truffle 8

#### OCTOPUS CASARECCE

Chianti braised octopus, bone marrow, pangritata 34

#### STEAK SANDWICH

Seared tenderloin, crispy onions, horseradish aioli, house frites 28

#### MISO BLACK COD

Smashed cucumber, pine nuts, oyster mayo 36

#### POACHED HALIBUT

XO sauce, swiss chard, chanterelles, sunflower furikake 44

#### LION'S MANE STEAK

Barolo marinated mushroom, braised and 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

