

WATER POLO

EAST COAST OYSTERS

BLACK POINT (NS) FRENCH KISS (NB) MALAGASH (NS)
French 75 mignonette, house hot sauce, fresh horseradish, citrus
24 | ½ dozen

RAW BAR

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

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

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

LOBSTER & SHRIMP COCKTAIL
Atlantic lobster tail, colossal shrimp, cocktail sauce, mustard aioli 32

SUSHI

NIGIRI
Raw Local Scallop, Faroe Island Salmon,
Bluefin Tuna & Hamachi atop sushi rice
4 Pieces | 28

NS DYNAMITE ROLL
Lobster Tempura, avocado, cucumber,
truffle, wasabi 24

ABURI BLACK COD ROLL
Lightly seared BC Sablefish, Hokkaido
scallops, yuzu sauce, pickled jalapeño 22

RAW PLATTER
Selection of raw Bluefin Tuna, Faroe
Island Salmon, Sablefish & Hamachi 45.

BLUEFIN TUNA NEGITORO ROLL
Bluefin Tuna Toro, black sesame
tenkasu, avocado, spicy mayonnaise,
sweet soy ponzu 22

THUNDERBIRD ROLL
Seared Faroe Island Salmon, Snow Crab,
white truffle miso, cucumber 22

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, Thunderbird Roll 84

NOVA SCOTIAN

Two Tier | ½ Atlantic lobster, dozen oysters, colossal shrimp,
Bluefin Tuna Negitoro Roll, 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

GLAZED CARROTS

Taleggio cream, toasted pistachio, local honey 14

BABY GEM

Fresh herbs, pangritata, white anchovies, pistachio dressing 18

HEIRLOOM BEET SALAD

Stracciatella, elderberries, wildflower honey, preserved lemon vinaigrette 20

BLACK POINT OYSTERS ROCKEFELLER

Creamed spinach, herbed butter, brioche breadcrumb
3 Oysters | 16

LOBSTER BISQUE

Tarragon brandy butter, brioche crouton, crème fraîche 20

JUMBO SHRIMP SCAMPI

Garlic butter, confit cherry tomatoes, fresh herbs 18

BEEF & SCALLOP DUMPLINGS

Black garlic ponzu, chilli crisp, scallop cracker 18

ATLANTIC MUSSELS

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

FRIED HUMBOLDT SQUID

Ginger scallion sauce, shiso, squid ink aioli 18

GRILLED OCTOPUS

Fried potatoes, capers, Spanish olive oil, lemon & fresh herbs 18

CRAB & LOBSTER CROQUETTES

Sesame aioli, Thai nouc cham, cilantro, lime 22

PASTA

TROMBE ALLA VODKA

Stracciatella, San Marzano tomato, basil, parmigiano reggiano 28

SNOW CRAB TORTELLONI

Snow Crab, mascarpone & braised leeks, smoked cream 30

BRAISED LAMB CASARECCE

Chianti braised lamb ragù, San Marzano tomato, herbed pangritata, parmigiano 32

LOBSTER CROWN

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



WATER POLO

SEA

MISO BLACK COD

Smashed cucumber, pine nuts,
oyster mayo 36

POACHED HALIBUT

Yuzu kosho beurre blanc, dill oil,
buttered green beans, toasted
almonds, baby potatoes,
salmon caviar 42

ARCTIC CHAR

'Nduja cream, local mussels,
braised leeks, Pernod 32

FAROE ISLAND

SALMON WELLINGTON

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

YELLOWFIN TUNA

Sesame & coriander crusted, salsa verde,
pommes dauphine, fennel, lime oil 30

WHOLE ROASTED LOBSTER

Bone marrow, bearnaise, cognac, broccolini,
pomme purée 54

MARKET FISH

Rotating selection of fresh, whole grilled fish | MP

LAND

6oz AAA TENDERLOIN 54 | 16oz PEI BLUE DOT RIBEYE 78
Bordelaise jus, charred broccolini, glazed carrots, crispy potato pavé

ADDITIONS

Crab Hollandaise 10 Colossal Shrimp 8 Atlantic Lobster Tail 18

AAA BEEF TENDERLOIN BURGER

Gruyère, bearnaise aioli, shredded lettuce,
charred scallion relish, crispy onion,
brioche bun 26

BROME LAKE DUCK

Seared magret, duck fat potato pavé,
foie gras, Swiss chard, amarena cherry,
port jus 42

BEEF SHORT RIB

Soy braised, grilled cabbage, mustard cream,
celeriac potato purée 44

RACK OF LAMB

Herb crusted, San Marzano tomato, spinach,
merguez jus, housemade fregola,
glazed carrots 52

FOR THE TABLE

WHITE TRUFFLE & PARMIGIANO FRITES 12

ROASTED WILD MUSHROOMS 10

HERBED MASHED POTATOES 12

CHILI SESAME BROCCOLINI 10

LOBSTER AND WILD MUSHROOM
MAC & CHEESE 24

