

# WATER POLO

## EAST COAST OYSTERS

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

## RAW BAR

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**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

**COLOSSAL SHRIMP COCKTAIL**  
Colossal shrimp, cocktail sauce, mustard aioli 28

## SUSHI

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**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

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### 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 135

### WATER POLO SIGNATURE

Two Tier | Full Atlantic lobster, snow crab legs, dozen oysters, colossal shrimp,  
bluefin tuna tartare, marinated mussels 210

## CAVIAR

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Acadian Wild 30g | 185      Italian Oscietra 30g | 162



# WATER POLO

## SMALL PLATES

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### 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

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### 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 MAFALDINE

NS Lobster, wild mushrooms, Lobster Sherry cream, fresh tarragon 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 44

### 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 62

### 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 Jumbo Shrimp 4 Atlantic Lobster Tail 24

### 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

### AAA BEEF TENDERLOIN BURGER

Gruyère, bearnaise aioli, shredded lettuce,  
charred scallion relish, crispy onion,  
brioche bun 27

## 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

