

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 yolk, Cerignola olives, aged Gruyere, horseradish, grilled sourdough baguette 18

JUMBO SHRIMP COCKTAIL
Jumbo shrimp, cocktail sauce, mustard aioli 21

CEVICHE
Raw local Scallop, coldwater Shrimp, Spanish Octopus, jalapeño aguachile,
cucumber, avocado, lime, housemade tortilla chips 22

WATER POLO SIGNATURE SEAFOOD TOWER
Two Tier | ½ Atlantic lobster, dozen oysters, jumbo shrimp,
Bluefin Tuna tartare, marinated mussels, served with French 75 mignonette, cocktail sauce,
mustard aioli, house hot sauce, citrus 135

ADDITIONS
Nigiri 7 | Sushi Roll 22 | Half Lobster 18 | Snow Crab 24

SUSHI

SCALLOP CRISPY RICE
Raw local Scallop, spicy mayo, flash-fried sushi
rice, wasabi tobiko 22

UMI KAZE ROLL
Seared Sustainable Blue Salmon,
Snow Crab, white truffle miso, cucumber 22

SPICY BLUEFIN TUNA ROLL
Bluefin Tuna, red yuzu kosho, avocado,
cucumber, yuzu tobiko 22

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

BEEF TATAKI ROYALE
Beef Tenderloin, lightly torched, ponzu,
crispy garlic 18

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

UNAGI ROLL
BBQ eel, avocado, cucumber, tempura,
shaved foie gras 22

RAW PLATTER
Selection of raw Bluefin Tuna,
Sustainable Blue Salmon, Sablefish & Hamachi 45

CAVIAR

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



WATER POLO

SMALL PLATES

BABY GEM CAESAR

Fresh herbs, pangritata, pistachio dressing 18

LOBSTER WEDGE SALAD

Butter poached NS Lobster, spring pea fricasée, green goddess dressing 26

HEIRLOOM TOMATO SALAD

Burrata, fresh basil, chive oil, preserved lemon vinaigrette & grilled sourdough baquette 18

FRIED HUMBOLDT SQUID

Ginger scallion sauce, shiso, squid ink aioli 18

JUMBO SHRIMP SCAMPI

Garlic butter, confit cherry tomatoes, fresh herbs 18

LOBSTER BISQUE

Tarragon brandy butter, brioche crouton, crème fraîche 20

LITTLE NECK CLAMS

Lamb merguez, grilled corn, scallions, grilled sourdough 20

BEEF & SCALLOP DUMPLINGS

Black garlic ponzu, chilli crisp, scallop cracker 18

ALBACORE TUNA

Crusted Albacore Tuna, seared rare, green peppercorn cream, matchstick frites 18

GRILLED SPANISH OCTOPUS

Butter beans, roasted red pepper, salmoriglio 20

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 AGNOLOTTI

Cape Breton Snow Crab, truffle ricotta, sweet corn cream, chives 32

SPAGHETTI ALLA CHITARRA

Local Jumbo Shrimp, 'nduja, aglio e olio, lemon, parmigiano 28

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

ARCTIC CHAR

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

POACHED HALIBUT

Yuzu kosho beurre blanc, dill oil,
buttered green beans, toasted
almonds, baby potatoes,
salmon caviar 44

SUSTAINABLE BLUE

SALMON WELLINGTON

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

GRILLED SEA BREAM

Whole Sea Bream, lemon, capers,
Italian Olive Oil, roasted fingerling potatoes,
sautéed spinach 39

WHOLE ROASTED LOBSTER

Bone marrow, bearnaise, cognac, broccolini,
pomme purée 62

LAND

6oz AAA TENDERLOIN 56 | 16oz PEI BLUE DOT RIBEYE 84
Bordelaise jus, charred broccolini, glazed carrots, crispy potato pavé

ADDITIONS

Crab Hollandaise 10 Jumbo Shrimp 4 Atlantic Lobster Tail 18

ROASTED CHICKEN SUPREME

Wild mushroom & Taleggio farce, potato
pavé, grilled asparagus, Taleggio cream 36

BEEF SHORT RIB

Braised with honey & miso demi-glace,
creamed spinach, garlic mashed potatoes,
glazed carrots 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

GRILLED ASPARAGUS & BEARNAISE 12

HERBED MASHED POTATOES 12

CHILI SESAME BROCCOLINI 10

LOBSTER AND WILD MUSHROOM
MAC & CHEESE 24

