

# 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

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

**JUMBO SHRIMP  
COCKTAIL**  
Housemade cocktail  
sauce, mustard aioli  
21

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

**BEEF TARTARE**  
Beef Tenderloin, cured  
egg yolk, Cerignola olives,  
Gruyère, horseradish,  
grilled sourdough  
18

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

## SUSHI

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

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

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

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

**NAGISA ROLL**  
Lobster Tempura, avocado,  
cucumber, truffle, wasabi 24

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

## SMALL PLATES

**BABY GEM CAESAR**  
Fresh herbs, pangritata,  
pistachio dressing 18

**LOBSTER WEDGE**  
Butter poached NS Lobster, spring pea  
fricassée, green goddess dressing 26

**HEIRLOOM TOMATO SALAD**  
Burrata, fresh basil, chive oil, preserved  
lemon vinaigrette, grilled sourdough 18

**LOBSTER BISQUE**  
Tarragon brandy butter, brioche crouton,  
crème fraîche 20

**FRIED HUMBOLDT SQUID**  
Ginger scallion sauce, shiso,  
squid ink aioli 18

**JUMBO SHRIMP SCAMPI**  
Garlic butter, confit cherry tomatoes,  
fresh herbs 18

**LITTLE NECK CLAMS**  
Lamb merguez, grilled corn, scallions,  
grilled sourdough 20

**BEEF & SCALLOP DUMPLINGS**  
Black garlic ponzu, chilli crispu, scallop  
cracker 18

**GRILLED SPANISH OCTOPUS**  
Butter beans, roasted red pepper,  
salmoriglio 20

## PASTA

**TROMBE ALLA VODKA**  
Stracciatella, San Marzano tomato,  
basil, parmigiano reggiano 28

**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

## MAINS

**BLUEFIN TUNA NIÇOISE**  
Fennel & sesame crusted Bluefin Tuna,  
free range egg, green beans, baby  
potatoes, Italian olives, crispy capers,  
dijon vinaigrette 24

**RIBEYE STEAK SANDWICH**  
Caramelized & crispy onions,  
grilled sourdough, Maître D' butter,  
served with pommes frites & baby gem  
salad with gorgonzola dolce  
28

**FISH & CHIPS**  
Newfoundland Cod, celeriac remoulade,  
housemade Tartar sauce, pommes frites 26

**NS LOBSTER ROLL**  
Fresh local Lobster, citrus aioli, potato bun,  
served with spring green salad  
& pommes frites 32

**CRAB & SEAFOOD CROQUETTES**  
Sesame aioli, Thai nouc cham, cilantro, served  
with spring green salad & pommes frites 26

**POKE BOWL**  
Sustainable Blue Salmon & Bluefin Tuna,  
avocado, mango, edamame, radish,  
sushi rice, kewpie mayo, ponzu 26

**AAA BEEF TENDERLOIN BURGER**  
Gruyère, bearnaise aioli, shredded lettuce,  
charred scallion relish, crispy onion,  
brioche bun, pommes frites 27

**MISO BLACK COD**  
Smashed cucumber, pine nuts,  
oyster mayo 36

