

WATER POLO

EAST COAST OYSTERS

French 75 mignonette, house hot sauce, fresh horseradish, citrus 24 | ½ dozen

RAW BAR

HAMACHI CRUDO

Passionfruit ponzu,
pickled fennel,
jalapeño 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

AAA 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, avocado,
spicy mayo, flash-fried sushi rice,
wasabi tobiko 22

UMI KAZE ROLL

Fresh Snow Crab, white truffle miso,
cucumber, avocado, topped with
Seared Sustainable Blue Salmon 22

ALBA EBI ROLL

Fresh Albacore Tuna, sesame aioli,
kabayaki sauce, green onion, topped with
fresh Coldwater Shrimp, bonito, jalapeño
22

SPICY BLUEFIN TUNA ROLL

Fresh Bluefin Tuna, spicy red yuzu
kosho, avocado, cucumber, yuzu tobiko
22

NAGISA ROLL

Fresh NS Lobster, avocado,
cucumber, black truffle, wasabi
mayo 24

NIGIRI

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

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,
housemade 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

HEIRLOOM BEET SALAD

Roasted beets, whipped goat cheese,
pickled kumquats, fennel pollen,
puffed crispy rice 18

TEMPURA GREEN BEANS

Tempura green beans & maitake
mushrooms, yuzu & sesame aioli,
kabayaki sauce, scallion 26

LOBSTER BISQUE

Tarragon brandy butter, brioche
crouton, crème fraîche 20

JUMBO SHRIMP SCAMPI

Garlic butter, confit cherry
tomatoes, fresh herbs 18

FRIED HUMBOLDT SQUID

Ginger scallion sauce, shiso,
squid ink aioli 18

MUSSELS & FRITES

Local Mussels, caramelized leeks,
white wine, smoked cream, served
with house frites 20

BEEF & SCALLOP DUMPLINGS

Black garlic ponzu, chilli crisp,
scallop cracker 18

GRILLED SPANISH OCTOPUS

'Nduja & San Marzano tomato,
housemade fregola, charred lemon,
Spanish olive oil 20

PASTA

RADIATORI ALLA VODKA

Fresh Burrata, San Marzano
tomato, basil pesto,
parmigiano reggiano 28

SPAGHETTI ALLA CHITARRA

Local Jumbo Shrimp & Scallops,
spicy Calabrian chili, San Marzano
rosé, chives 32

LOBSTER MAFALDINE

Fresh Nova Scotia Lobster,
wild mushrooms, Lobster shrimp
cream, fresh tarragon 38

MAINS

BLUEFIN TUNA NIÇOISE

Fennel & sesame crusted Bluefin Tuna, free
range egg, green beans, baby potatoes,
Italian olives, dijon vinaigrette 24

STEAK SANDWICH

AAA Beef Tenderloin, crispy onions, grilled
sourdough, peppercorn jus, served with
pommes frites & baby gem salad with
gorgonzola dolce 28

HALIBUT TACOS

Fresh local Halibut, flash fried, avocado
salsa verde, cilantro crema, cabbage,
pickled red onion, flour tortilla
22 | 3pc

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

SNOW CRAB CROQUETTES

Fresh Cape Breton Snow Crab, scallion,
parsley, citrus aioli, 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

Double smoked bacon, Gruyère,
crispy onions, iceberg lettuce,
bread & butter pickles, housemade aioli,
brioche bun 27

MISO BLACK COD

Miso glazed BC Black Cod,
maitake mushroom dashi, bok choy &
braised daikon 36

