

WATER POLO

EAST COAST OYSTERS

Selection of local Oysters, French 75 mignonette, housemade hot sauce,
fresh horseradish, citrus
24 | ½ dozen

RAW BAR

HAMACHI CRUDO

Passionfruit ponzu, pickled fennel, jalapeño 22

BLUEFIN TUNA CARPACCIO

Truffle, Caviar, olive oil, crème fraîche 22

JUMBO SHRIMP COCKTAIL

Jumbo Shrimp, cocktail sauce, mustard aioli 21

CEVICHE

Raw local Scallop, cold-water Shrimp, Spanish Octopus, jalapeño aguachile,
cucumber, avocado, lime, housemade tortilla chips 22

BEEF TARTARE

AAA Beef Tenderloin, cured egg yolk, Cerignola olives, aged Gruyère,
horseradish, grilled sourdough baguette 18

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

CAVIAR

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

SUSHI BAR

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

SPICY BLUEFIN TUNA ROLL

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

ALBA EBI ROLL

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

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

LOBSTER BISQUE

Tarragon brandy butter, brioche crouton, crème fraîche 20

TEMPURA GREEN BEANS

Tempura green beans & maitake mushrooms, yuzu & sesame aioli, kabayaki sauce, scallion 18

JUMBO SHRIMP SCAMPI

Garlic butter, confit cherry tomatoes, fresh herbs 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

SNOW CRAB CROQUETTES

Fresh Cape Breton Snow Crab, scallion, parsley, citrus aioli 22

FRIED HUMBOLDT SQUID

Ginger scallion sauce, shiso, squid ink aioli 18

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

TORTELLONI DI MANZO

Housemade spinach pasta filled with braised beef short rib, demi-glace, fried sage & rosemary, parmigiano reggiano 28

LOBSTER MAFALDINE

NS Lobster, wild mushrooms, Lobster Sherry cream, fresh tarragon 38



WATER POLO

SEA

POACHED HALIBUT

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

GRILLED SEA BREAM

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

MISO BLACK COD

Miso glazed BC Black Cod,
crispy rice, wakame, cucumber &
carrot, sesame, green onion 36

SUSTAINABLE BLUE SALMON WELLINGTON

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

WHOLE ROASTED LOBSTER

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

LAND

6oz AAA BEEF TENDERLOIN

Port braised shallots, maître d' butter, celery root purée,
duck fat potato pavé, glazed carrots, fried Brussels sprouts 56

16oz PEI BLUE DOT RIBEYE

Bone Marrow, Bordelaise jus, charred broccolini, glazed carrots,
horseradish mashed potatoes 88

ROASTED CHICKEN SUPREME

Wild mushroom & Taleggio filled,
potato pavé, glazed carrots,
Taleggio cream 36

BEEF SHORT RIB

Short Rib Bourguignon, wild mushrooms,
braised shallots, horseradish mashed
potatoes, glazed carrots 44

AAA BEEF TENDERLOIN BURGER

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

FOR THE TABLE

WHITE TRUFFLE & PARMIGIANO FRITES 12

ROASTED CARROTS, TALEGGIO CREAM &
PISTACHIO 12

HORSERADISH & CHIVE MASHED POTATOES 12

CHILI SESAME CHARRED BROCCOLINI 10

LOBSTER AND WILD MUSHROOM
MAC & CHEESE 26

