

## *Appetizers*

### **FRESH PEI OYSTERS** GF | DF

Served with cocktail sauce, mignonette, horseradish & lemon.  
Fresh from coves, bays, rivers and estuaries throughout Prince Edward Island.

**\$4 EACH**

### **CROWBUSH CHOWDER** GF

Poached haddock, cold water shrimp, Island lobster, bay scallops, and garlic toast points.

**\$18**

### **GARDEN GREENS SALAD** V | GF | DF

Fresh mesclun & crisp vegetables, baby tomatoes, radish, fresh berries, cucumber, and shaved beets. Served with our Oxford blueberry vinaigrette.

**\$15**

### **MARINATED GREEK SALAD** V | GF

Charred marinated artichokes, crisp cucumber, tomato, olives, and edamame with cubed feta, shaved red onion, and arugula; tossed in sun-dried tomato pesto, balsamic syrup & sumac.

**\$17**

### **CLASSIC CAESAR** V | GF

Romaine lettuce, smokey bacon, shaved Parmesan, creamy garlic dressing.  
Topped with oven toasted herb croutons.

**\$17**

### **MUSHROOM MOUSSE** V

Velvety smooth mushroom mousse, caramelized onion & roasted garlic.  
Served with garlic crustini & pickled onion.

**\$16**

### **MUSSELS** V

Fresh Island mussels traditionally steamed in wine, lemon, & garlic.  
Served with charred garlic toast points.

**\$18 PER POUND**

CELEBRATING 25 YEARS OF RODD CROWBUSH

## *Anniversary Special*

### **LAKESIDE SAMPLER** GF

Seared scallops, aged cheddar-filled Island potato & lobster fritter, chili aioli, pomegranate molasses, and citrus-dusted nori rice cracker.

**\$23**

GFR = Gluten-Free Upon Request

GF = Gluten-Free

V = Vegetarian

DF = Dairy-Free

N = Contains Nuts



We are proud to serve  
fresh Island products

## Entrées

### CLASSIC CHICKEN PARMESAN

Panko & herb crusted chicken, baked with marinara and mozzarella cheese over tender pasta noodles with sweet peppers, red onion, and shredded Romano. Served with your choice of creamy Alfredo sauce or our hand-crushed roasted fresh basil marinara.

Or try the best of both with our rosé sauce!

**\$34**

### SHORELINE LINGUINE

Island lobster, scallops, shrimp & mussels char-broiled & tossed with lemon butter, herbs & garlic. Served over tender pasta noodles with your choice of creamy Alfredo sauce, marinara & fresh basil or the best of both with our rosé sauce.

**\$40**

### MEDITERRANEAN CHICKEN GF | NF

Citrus, herb & wine soaked chicken breast, filled with whipped cream cheese, feta, spinach & sun-dried tomato pesto. Served with Chianti red wine demi-glace, and balsamic reduction.

**\$36**

### PANEER MAKHANI V | GFR | N

Grilled paneer stewed in a rich creamy tomato curry with spinach, crispy onion & butter beans. Served with charred naan bread.

**\$32**

### ATLANTIC SALMON GF

Pan-seared salmon fillet, glazed with spiced lime syrup and topped with refreshing tomato cucumber salsa & citrus crema.

**\$38**

### PORK TENDERLOIN

Perfectly sweet & salty miso marinated then char-broiled. Served with maple and brown butter celeriac purée, and soy gastrique.

**\$32**

### ISLAND LOBSTER GF

Succulent Prince Edward Island lobster dinner with lemon & tarragon drawn butter.

**MARKET PRICE**

### GRILLED STRIPLOIN STEAK GF

8 oz. AAA Island beef, hand-carved & grilled to your liking. Served with choice of peppercorn demi glace or creamy mushroom ragout.

**\$43**

### DAVID'S 'CATCH'

By land or by sea, what fresh local creation 'caught' David's eye today?  
Ask your server for today's selection.

All entrées (excluding pasta) are served with buttermilk whipped potatoes, chef-inspired daily starch, or vegetable rice pilaf & buttery garden vegetables.

GFR = Gluten-Free Upon Request

GF = Gluten-Free

V = Vegetarian

DF = Dairy-Free

N = Contains Nuts



We are proud to serve  
fresh Island products