



# GRAND BANKER

— BAR & GRILL —

## *Seafood Celebration*

### *“A Taste of Nova Scotia” \$27*

Sample plate of NS seafood with a twist.

Eel Lake Oyster “naked” on the half shell, seared scallop with a clarified garlic butter sauce, butter poached lobster tail on mixed greens, smoky salmon tartare, and a haddock bite in a wonton cup with a caper aioli.

*Pair to perfection with a fleet of local*

*Wines of Nova Scotia \$22 (five 2oz glasses)*

### *Sea-cuterie \$18*

Local smoked mackerel, smoked salmon, pickled mussels, and solomon gundy served with crostini and a whipped chive cream cheese.

## *Appetizers*

### *Smoky Salmon Tartare \$16*

Smoked and fresh Atlantic salmon, lemon, red onion and capers, served with crostini.

### *Lobster Poutine \$22*

Pomme frites topped with Nova Scotia Lobster; all knuckle and claw meat, in a lemon beurre blanc sauce, fresh cheese curds, and green onions.

### *Lobster Mac & Cheese \$18*

Macaroni noodles with tender pieces of Nova Scotia lobster, sun-dried tomatoes, green onions, and a three cheese pilsner sauce, with a panko crust.

### *Haddock Bites \$12*

Panko crusted Atlantic haddock dipped in buttermilk and flash fried, served with a caper aioli.

### *Eel Lake Oysters*

\$3.25 Fresh on half shell \$4.25 Broiled (*minimum 4 per order*)

Choice of fresh on the half shell with lemon and mignonette sauce or broiled with a key lime garlic butter sauce, topped with panko & parmesan cheese.



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## *Seafood Celebration* *Entrées*

### *Seafood Quartet* \$32

Fresh A&K scallops, shrimp, pan-fried haddock, and salmon on a lemon butter sauce, served with red skin garlic mashed potatoes and seasonal vegetables.

*Make it a Quintet!,  
add a NS lobster tail for \$15*

### *Lobster Roll* \$20

Banker sized quarter pound of fresh N.S. lobster, all knuckle and claw meat, stuffed in a fresh toasted garlic buttered Artisan bun.

### *Fish Tacos* \$13

Two soft shelled tacos filled with fresh panko crusted fried haddock, topped with lime jalapeno slaw, pickled red onions, and drizzled with lime crema.

*Add: french fries \$2.50*

*House Chips \$3.50, with Cheddar Pilsner Dip \$5*

*Sweet Potato Fries with Curry Mayo \$4,*

*Banker Salad \$4 or Caesar Salad \$4*

### *Seafood Paella* \$25

A classic Spanish rice dish with arborio rice, scallops, shrimp, haddock, mussels, and local sausage.

### *Nova Scotia Lobster Boil* Market Price

Fresh 1 1/4 pound boiled lobster, corn on the cob, roasted baby red potatoes, lemon and drawn butter.

### *Catch of the Day!*

Ask your server what our Chef was able to procure today from our local seafood partners and bring their inspiration to your table.