

starters

OPA! TOAST | 15

basil-scented cheese, olive tapenade,
candied cherry tomatoes, grilled crostini

WHITE BEAN HUMMUS & PITA | 15

green olive, crispy chickpeas, tomato, green
harissa

GAMBAS AL AJILLO | 21

sautéed shrimp, garlic paprika sauce, olive
bread, lemon

CALAMARES FRITOS | 23

buttermilk marinated squid, espelette aioli

MUSSELS | 24

1lb P.E.I mussels, saffron chili cream sauce,
parsley, grilled crostini

CHILI FENNEL TUNA | 24

seared tuna, citrus mostarda, fried artichokes,
salsa verde, pine nuts

TROUT CRUDO | 24

sashimi style trout, aji verde, tropical fruit boba,
citrus, green oil, radish, rice chips

OYSTERS | 6 PCS | 26

parsley oil, shallot pearls, horseradish, lemon

MEZZE PLATTER | 33

cured meats, Ontario cheeses, pickled peppers,
artichokes, cucumber, marinated vegetables,
olives, hummus, baba ghanoush

CLASSIC SEAFOOD TOWER | M.P.

East Coast oysters, Fogo Island crab, P.E.I.
mussels, Newfoundland lobster tail, cocktail
sauce, mignonette, horseradish, herb butter

GRANDE SEAFOOD TOWER | M.P.

oysters, prawns, crawfish, saku tuna, cured
trout, snow crab, cucumber mignonette,
chermoula beet tzatziki

ACADIAN CAVIAR | 149

Sturgeon 30g Acadian Gold, champagne pearls,
potato chips, beet tzatziki, dill

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Menus and pricing are subject to change based on seasonal
availability. Prices exclude tax, RA fees & gratuities.

salads

FATTOUSH SALAD | 15

endive, gem lettuce, cucumber, tomatoes,
radish, pomegranate, fried pita, chickpeas,
mint, sumac dressing

HARBOUR CAESAR SALAD | 16

gem lettuce, parmigiano, crispy capers,
prosciutto, herb croutons, caesar vinaigrette

WATERMELON & HALLOUMI SALAD | 18

sweet watermelon, cucumber, tomato,
sweety drop peppers, grilled halloumi cheese,
olive tapenade, dill, mint, fine lettuce

add-ons

GRILLED CHICKEN | 14

5 SAUTÉED SHRIMP | 16

TUNA | 22

COD | 24

LOBSTER TAIL | 50

sides

CHEF'S DAILY VEGETABLES | 11

SKINNY FRIES | 11

SWEET POTATO FRIES | 13

SPICED SKINNY FRIES | 13

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entrées

QUINOA FALAFEL BOWL | 26

quinoa, cucumber, cherry tomatoes, edamame, pomegranate, pickled cauliflower, green hummus, beet falafel, parsley

SEAFOOD ON NOODLES | 31

mussels, shrimp, sofrito, fennel, chili garlic cream sauce, squid ink pasta

½ OCTOPUS | 32

tomato parsley salad, peach, smoked paprika hummus, pickled heart of palm, fried chickpeas, aji amarillo sauce

FRIED EGGPLANT | 32

tomato stewed chickpeas, dried fruit pickled Turnips, pomegranate, green harissa, parsley

SPRING HILL TROUT | 34

patatas bravas, asparagus, pickled cauliflower, toum sauce

CHICKEN SUPREME | 34

harissa carrot purée, spiced potato, pickled cauliflower, za'atar potato, jus, beet tzatziki

MOROCCAN LAMB SHANK | 45

24-hour braised lamb shank, tomato, stewed chickpeas, dried fruit, pickled turnips, jus, mint

GRILLED WHOLE SEABASS | 49

chermoula, shaved fennel & micro green salad, pickled chili's, crispy garlic

STEAK FRITES | 49

10oz striploin sous vide, asparagus, verde sauce, toum sauce, spiced fries

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desserts

CRÈME BRÛLÉE | 14

espresso, biscotti, cocoa nibs

BAKLAVA | 15

phyllo pastry, Innisfil Creek honey, pistachio

SUMAC STRAWBERRY

SHORTCAKE | 15

berry mousse, sponge cake, macerated
strawberries, mint

SORBET | 14

seasonal fruit sorbet, peach, oat crumble,
berry powder

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