



506.529.8823

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## WARM BOWL

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### SEAFOOD CHOWDER ~13

lobster / scallops / shrimp / haddock / double smoked bacon / grilled house made focaccia

### VEGETARIAN FRENCH ONION SOUP ~10

ale soup / gratinee au Gruyère

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## FRESH

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### CAESAR SALAD ~11

romaine hearts / creamy anchovy garlic dressing / crisp bacon / parmesan shards / garlic crostini

### ALGONQUIN HOUSE SALAD ~9

baby greens / Algonquin honey mustard / seasonal garnishes

### SPINACH SALAD ~12

berry tossed baby spinach / blueberry dressing / peppered goat cheese / spiced pecans / crispy onions

### ESCARGOT ~12

French snails in a garlic butter / herb sauce / pearl onions / button mushrooms

### MUSSELS ~15

full pound Atlantic Blue PEI Mussels / classic white wine / herb and garlic broth /  
house made grilled focaccia

### OYSTERS BY THE PIECE ~3

Atlantic Oysters / freshly grated horseradish / lemon / blueberry mignonette

### PULLED DUCK ~16

curds / sweet potato blinis

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## ENTREES

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### SHRIMP AND GRITS ~25

garlic tomato herb butter tossed shrimp / Chef George Braxton's southern grits

### LINGUINE CARBONARA ~19

double smoked bacon / garlic cream sauce / real parmesan / chives / raw egg yolk just like Rome  
add chicken ~6  
add shrimp ~9  
add scallops ~19

### BLACKENED SALMON ~32

house spice blackened salmon / grilled pineapple salsa / buttered basmati / seasonal vegetables

### SCALLOP RISOTTO ~39

4 pan seared Bay of Fundy Scallops / lemon pan drippings / white wine risotto / seasonal vegetables

### 6oz. FILET MIGNON ~33

charbroiled / fingerling potatoes / seasonal vegetables / red wine jus or béarnaise

### 10oz. AAA ATLANTIC NY STRIP ~33

charbroiled / buttermilk mashed potatoes / seasonal vegetables / red wine jus or béarnaise

### DUCK BREAST ~27

pan roasted / Brome Lake duck / Charlotte County wild blueberry gastirique sauce /  
seasonal vegetables / sweet potato puree

### ATLANTIC HALIBUT "GRENOBLOISE" ~39

pan roasted / capers / lemon / butter / parsley / seasonal vegetables / buttered basmati

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