

## APPETIZERS

### Oyster Bar

Raw on the half shell **3**

Ask about our Chef's baked oysters - changes weekly! **4**

### Calamari

Crispy breaded calamari with choice of spicy tomato sauce or citrus aioli **14**

### Steamed Mussels

Your choice of flavouring: Chilli stout, white wine & saffron broth, or garlic & tomato **13.5**

### Beet Tartare

Roasted beets, spices, squash hummus, carrots, caramelized shallots, parsnip chips, and sprouts **12**

### Salmon Cakes

Yukon Gold potatoes, leeks, bacon, and Sustainable Blue salmon, served with citrus aioli **15.5**

### Seafood Chowder

Fresh seafood, corn, Yukon Gold potatoes, smoked salmon mousse, and a caramelized onion biscuit **15.5**

### Seafood Board

Selection of fresh seafood with caper cream cheese, fresh lemon, pickles, and Brie **19**

### Loaded PEI Potato Chips

PEI potato chips, ADL Cheddar cheese, peppers, tomato, scallions, avocado aioli drizzle, spicy aioli, and salsa **17**

### Crab Spinach Dip

Cheesy spinach and artichoke crab dip with fried pita chips **16**

## BOWLS & SALADS

### Vermicelli Bowl

Peppers, edamame beans, carrots, chilli ginger sauce, and a crispy fried wonton **16**

### Vegetable Bowl

Zucchini noodles, tomatoes, peppers, cucumber, purple cabbage, and coconut curry broth **16**

### Roasted Beet Salad

Roasted beets and parsnips, mixed greens, goat cheese, hazelnuts, and spiced vinaigrette **13**

### House Salad

Spinach, arugula, red onion, feta, flash-fried capers, grilled croutons, and maple-Dijon vinaigrette **13**

### Cranberry Salad

Kale, dried cranberries, sunflower seeds, orange segments, and a creamy cranberry ricotta dressing **13**

## MAKE IT A MEAL

Chicken **6**

Salmon **10**

Cajun Haddock **10**

Halibut **14**

## FISH 'N' CHIPS

Beach Chair Lager battered fish served with hand-cut fries and lemon dill tartar

Choice of:

Cod **19**

Haddock **17**

Halibut **24**

## HANDHELDS

/ Served with choice of side.

### Chicken Sandwich

Hand-tossed breaded chicken, purple cabbage slaw, and spicy aioli **17**

### Smoked Salmon Bagel

Toasted bagel topped with caper cream cheese, smoked salmon, sprouts, cucumber, and pickled onion **18**

### Lobster Roll

Buttery toasted bun with lobster mix, chives, and lemon aioli **Market**

### Fish Tacos

Tempura haddock with purple cabbage slaw, roasted jalapeño pico de gallo, and zesty cilantro dressing **16.5**

### Brisket Tacos

Braised brisket, house-made cowboy gravy, horseradish sour cream, topped with purple cabbage slaw and deep fried jalapeños **16.5**

### Cauliflower Tacos

Fried cauliflower, red pepper chilli jam, fresh lettuce, pickled onions **15**

### Portside Burger

Grilled local ground beef, bacon, smoked Cheddar cheese, pickles, fried onions, tomato, and BBQ sauce **17**

### The ZMT Sandwich

Roasted zucchini, marinated portobello mushrooms, tomato, sprouts, hazelnut romesco, pickled onions, fresh focaccia bread **14**

## SIDES

Hand-cut fries

Roasted potatoes

Seasonal vegetables

Yukon Gold garlic mashed potatoes

## PREMIUM SIDES

House salad **4**

Roasted beet salad **4**

Cranberry Salad **4**

Sweet potato fries **4**

Seafood chowder **8**

## ENTREES

### Smoked Salmon Fettuccine

Served in a dill cream sauce with asparagus, cherry tomatoes, Parmesan cheese, and a side of garlic toast **19**

### Seared Scallops

Served with double-smoked bacon, apple slaw, seasonal vegetables, and whipped potatoes **26**

### Roasted Salmon

Sustainable Blue salmon pan-seared with fresh parsley, butter, lemon, and served with seasonal vegetables and roasted potatoes **28**

### Striploin Steak

10 oz. AAA striploin steak grilled to your liking with sautéed mushrooms, onions, cowboy gravy, and served with seasonal vegetables and whipped potatoes **35** Add scallops **4/ea.** / Add lobster tail **Market**

### Paella

Individually baked paella with mussels, haddock, scallops, green peas, Arborio rice, saffron broth, and snow crab or lobster tail **55** Include both snow crab and lobster tail for extra **15**

### Lobster

Traditional boiled lobster split with fresh lemon and melted butter, served with slaw and seasonal vegetables **Market**

### Butter-Poached Halibut

Served with a sweet corn purée, roasted baby red potatoes, asparagus, corn, and cherry tomato salsa **28**

### Lemon & Herb-Roasted Chicken

Oven-roasted chicken, onion au jus, served with your choice of side **26**

### Feature of the Day

Ask your server about today's Feature of the Day! **Market**

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