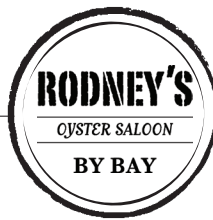


menu



FIRST COURSE

NEW ENGLAND CLAM CHOWDER New England style	11
PROVENÇAL FISH SOUP Seared jumbo prawns, bouillabaisse relish, aioli	14
CAESAR Organic romaine, crisp pork belly, garlic brioche croutons, parmigiano-reggiano shavings, garlic vinaigrette	12
WINTER GREENS Belgian endive, treviso radicchio, shaved fennel, frisee, New Brunswick gai blue, candied pecans, blood orange, creamy vinaigrette	14
HAIDA INDIAN CANDY Maple glazed smoked salmon, red pepper jelly	11
CRAB CAKES Crispy crab cakes, lemon aioli	14
CALAMARI Grilled, tomato confit, rappini, picholines, montanini olives	14
WILLY KRAUCH SMOKED SALMON Pumpernickel, cream cheese, onions, capers, chilli jelly	14
TRIO OF TUNA TARTARES Jalapeno and ginger, shitake mushroom, spicy red chilli, miso vinaigrette	17
CARPACCIO Cured beef tenderloin, arugula, parmigiano-reggiano, truffle oil	14
SHRIMP COCKTAIL 6 Fresh Louisiana white tail jumbo shrimp	21

SECOND COURSE

CRISPY FISH AND CHIPS Gritstone battered, Nova Scotia wild caught Haddock, frites, slaw	17
BURGER Grilled sirloin burger, cave aged gruyere, caramelized onions, frites	17
MUSSELS MOULES ET FRITES Steamed mussels, shallots, bacon, fennel, white wine OR YELLOW THAI CURRY MUSSELS Steamed in a mild thai curry	15
SEARED TUNA Crusted seared tuna, avocado, sweet spicy soba noodle salad	23
STEAK Grilled 10 oz New York Striploin, crispy onion rings, choice of greens or frites	25
SHORT RIBS POUTINE Braised Short Ribs, white cheddar cheese curd, gravy, frites	19
RISOTTO Daily seafood selection	22
LOBSTER Live Maritime 1.5 lb Lobster	26
DAILY CATCH On the chalk board, or ask one of us	Market Price

SWEET

CRÈME BRULÉE	9
APPLE GALETTE Cinnamon ice cream	9
CALLEBAUT CHOCOLATE BROWNIE Thaitian ice cream	9

\$5.00 fee for all split dishes

We have used mostly reclaimed materials in building

RODNEY'S BY BAY

Many of the materials around you could have been found over 100 years ago. We believe in sustainable living and do everything we can to reduce our footprint on this earth.