

starters

shrimp cocktail with house made seafood sauce -6
chilled lobster salad slider -8
green salad with fresh marinated vegetables & champagne vin -9
caesar salad with baked parmesan and house smoked bacon -9
shrimp bruchetta with pulped avocado-10
daily ceviche - 10
oscar's famous smoked salmon with crostini and horseradish cream -10
prince edward island mussels with white wine, potatoes, leeks and house smoked bacon -12
grilled calamari with tomato caper and olive salsa -13
pan seared scallops with apple and house cured prosciutto -15
pan seared foie gras with escargot, braised beef cheeks and angel hair pasta -18

oysters

ask your server for today's selection -minimum 6 per preparation
prepared fresh, cornmeal fried with bacon tartar or caesar shooter with wasabi caviar

main

oscar's fish & chips with local pickerel and feltis farm fries bacon tartar - 15
fish tacos with tomatoes and pulped avocado and house made corn tortillas -15
lobster pot pie -21
lobster ravioli with tomato confit, bok choy and oyster mushrooms -22
crispy seared trout with apple & walnut slaw and celeriac puree -22
potato crusted salmon with shrimp and mussel nage -25
wild black cod with vegetable orzo salad and shellfish stock -26
rare seared tuna with warm feltis farms fingerling potato salad and cucumber olive friccasse-28
alaskan halibut with citrus roasted heirloom carrots and squid ink gnocchi -29
1 ¼ lobster with romaine salad and hand cut fries- 33
king crab with vermouth spiked garlic butter, bok choy and loose mashed potato-42

not fish

grilled chicken supreme with white bean and butternut squash -20
pork chop with goat cheese polenta and house smoked bacon jus -23
best beef tenderloin in town with roast garlic mash and red wine reduction -32

tasting menu

3 course -33 4 course-44 5 course -55