



RAW BAR

OYSTERS	MP
WILD GULF SHRIMP COCKTAIL 5pc or 12pc	19/38
CANADIAN LOBSTER CLAW	15
NS SNOW CRAB CLUSTER	35

CAVIAR

FULL SERVICE	35
30g tin with fresh blinis and classic accoutrements	

TOWERS

THE SIREN	68
6 oysters, frutti di mare, sturgeon tartar, Albacore tuna, shrimp cocktail 4pc	
THE WALRUS	155
8 oysters, Albacore tuna, lobster tail, sturgeon tartare, smoked sturgeon loin, shrimp cocktail 6pc, PEI mussels	
THE KRAKEN	249
10 oysters, whole lobster, snow crab cluster, wild Gulf shrimp cocktail 6pc, smoked sturgeon loin, PEI mussels, frutti di mare, salmon pâté, acadian sturgeon caviar	

TIDE STAPLES

KAT'S SEAFOOD CHOWDER 14/19
scallops, cold water shrimp, lobster, clams, salmon, haddock cup/bowl

TIDE & VINE EASTER BRUNCH

three course \$58

Includes one choice of entree per guest.
All starters and desserts are served family style.

TO GREET

Includes all items

GREEK YOGURT PARFAIT

Niagara rhubarb compote, house granola, Rosewood honey

CLASSIC DEVILLED EGG

ADD: caviar 3g Bump \$12

&

BROWN SUGAR COFFEE CAKE

caramelized apple, whipped maple butter

ENTREES

choose one per guest, served with crispy potato rosti & salad

SMOKED SALMON BENEDICT

cold smoked salmon, butter toasted English muffin, arugula, classic Hollandaise

STEAK & EGGS

6oz striploin, chimichurri, poached eggs

TIDE & VINE LOBSTER ROLL

chunked Canadian Atlantic lobster, caper & tarragon aioli **Additional \$MP**

THICK CUT CHALLAH FRENCH TOAST

poached pears, ice wine caramel, toasted pecans, candied maple shards, vanilla chantilly

NICOISE

herb crusted yellow fin tuna steak, fingerlings, egg, cherry tomato, red onion, snow peas, olive tapenade, lemon vinaigrette

THE LOBSTER PICNIC

1.5LB chilled lobster, Bib & Butter included,

Additional \$MP

SWEET

Includes all items

LEMON CUSTARD

torched meringue

&

COOKIES