



3
BRASSEURS

**LOBSTER
FEAST**



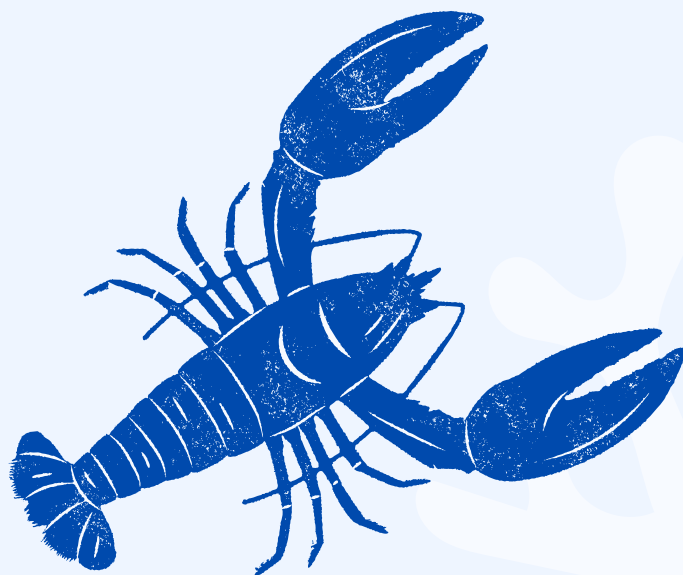
FISHERMAN'S APPS

LOBSTER BISQUE - \$12.95

Creamy lobster bisque topped with fresh chives.

OCEAN NACHOS - \$29.95

Corn tortilla chips, lobster meat, pico de gallo, black olives, green onions, jalapeños, queso sauce, cheddar and mozzarella cheeses. Served with salsa and sour cream. Add guacamole + \$3.75



*Add lobster to
your feast +\$9.95
Because why not!*

PORT DESSERT

KEY LIME PIE - \$10.95

Creamy and tangy key lime pie, topped with toasted coconut and lime zest.



FEATURED BEER

FRAMBOISIÈRE

Fruity and refreshing wheat beer, brewed with real raspberries.

Alc/vol : 4,7% IBU : 18

HAPPY HOUR FROM 3PM TO 7PM
MONDAY TO FRIDAY

CAPTAIN'S DELIGHTS

LOBSTER ROLL

SIMPLE - \$28.95 DOUBLE - \$39.95

Toasted brioche bun filled with creamy garlic lobster meat, samphire relish with pear, honey and tarragon. Served with fries and lemon.

PINCH YOURSELF SALAD - \$34.95

Mixed mesclun and arugula, lobster meat, pink grapefruit, samphire, carrots, fennel, and pickled onions. Served with a tarragon and honey vinaigrette.

SEA-SIDE POUTINE

FRIES - \$28.95 BEER-BATTERED FRIES \$33.95

Fries, lobster meat, cheese curds, lobster bisque sauce, and green onions.

CREAMY LOBSTER VOL-AU-VENT 28.95\$

Two garlic lobster puff pastries, topped with lobster bisque sauce. Served with house salad.



TO SHARE... OR NOT!

FLAMM AT SEA - \$49.95

Flammekueche topped with a hearty 1/2 lb portion of garlic lobster, lobster bisque sauce, melted cheese, and chives. Served with garlic butter and lemon.

