



AUTHENTIC CUISINE

APPETIZERS

SEAFOOD STEW 26

SAFFRON TOMATO BROTH OR POTATO CREAM, CLAMS, SHRIMP, MUSSELS, MIXED FISH, GRILLED BAGUETTE.

BEET SALAD (VEGETARIAN) 19

PUFFED GRAIN CRUMBLE, GOAT CHEESE CROQUETTES, PARSLEY SORBET, RASPBERRY.

CAESAR SALAD 21

MAPLE MUSTARD DRESSING, CHOPPED ROMAINE, WHITE ANCHOVY FILLET, FRIED/RAW CAPERS, MACADAMIA NUT SNOW.

FATTOUSH (VEGAN) 19

SUMAC VINAIGRETTE, RADISH, AVOCADO, CUCUMBER, ROMAINE, TOMATOES, PICKLED ONION, FRIED PITA. ADD SHRIMP SKEWER 12

ONTARIO BURRATA 4.5OZ (VEGETARIAN) 26

HOT HONEY ROASTED FIGS, DATE SYRUP, CANDIED PECANS, BLACKBERRIES, ZAATAR FRENCH TOAST.

RANGOON DIP 21 (MID SPICE)

ASIAN INSPIRED FLAVORS, WON TON CHIPS, CILANTRO GARNISH

BRUSCHETTA (VEGAN OPTIONAL) 21

KUMATO, TOMATILLOS, HEIRLOOM TOMATOES, PINE NUTS, PECORINO, BALSAMIC GLAZE, EVOO, GRILLED BAGUETTE.

PEI MUSSELS 21

GRILLED BAGUETTE, LEMON THAI CURRY, BELL PEPPER HARISSA BROTH, GARLIC WHITE WINE BROTH.

4pc u 10/20 SEARED SCALLOPS 24

CANDIED BACON, PEAR, DULCE, CREAM FRESH, ARUGULA.

AHI TUNA TACOS 18 (MILD SPICE)

FRIED WONTON, SAM JANG COCKTAIL SAUCE, GUACAMOLE, LIME, CILANTRO.

JUMBO SHRIMP 6/8's 9 PER PC

LETTUCE CUP, COCKTAIL SAUCE, LEMON.

OYSTER ROCKEFELLER 22

DAILY EAST COAST OYSTER, ONION, BACON, PARMESAN, DINOSAUR KALE.

YORKIES 26

ANGUS SHORT RIB, MUSHROOMS, ONIONS, TRUFFLE PARM GRATIN.

ARUNA SUPER LUMP CRAB SALAD 26

LUMP CRAB, LEMON AIOLI, DAIKON RADISH, GREEN APPLE, ACTIVE CHARCOAL FLATBREADS.

MARKET OYSTERS (MARKET PRICE)

CAROLINA REAPER & HABANERO SAUCE (MAX SPICE), TANGY HORSERADISH, TRADITIONAL COCKTAIL SAUCE.



Shrimp Cocktail
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LUNCH MAINS

CHICKEN SUPREME (HALAL) 28

HUNGARIAN BRAISED CABBAGE, HARISSA RUB, POMME DAUPHINOISE, HALAL JUS.

IRISH ORGANIC SALMON 32

CHEMOULA PUREE, LENTILS DU PUY, TUSCAN KALE, CHERRY TOMATOES, CUCUMBER, GOAT FETA.

5OZ WILD CAUGHT BLACK COD 32

CORN MILK AND GRILLED SCALLION POLENTA, GRILLED CORN SUCCOTASH, SOYA BUTTER FONDUE.

LAKE ERIE PICKEREL 32

BLACK GARLIC PUREE, CREAMED SPINACH, CHARRED VIDALIA CUP, MAPLE ROASTED PARSNIPS.

GRILLED SPANISH OCTOPUS 30

SPIRULINA AND LEMON CRÈME FRESH, ROASTED FINGERLING, CHARD SHALLOTS, DILL AND FENNEL FRON.
(DOUBLE OCTOPUS ADD 3.5 oz. \$20)

SEAFOOD LINGUINE 32

MIXED VEGETABLES, TOMATO OLIVE OIL, BABY SPINACH.

CRESTE DE GALLO SALSICCIA 28

MIXED VEGETABLES, ROASTED RED PEPPER POMODORO, ITALIAN SPICY SAUSAGE, SOUS VIDE CHICKEN BREAST.

LINGUINE ALFREDO 21

TRADITIONAL BÉCHAMEL, ADD ONS: 5oz CHICKEN 8.
4 (u10/20) SCALLOPS 18.
5 (21/25) BLACK TIGER SHRIMP 12.
3.5oz SOUS VIDE OCTOPUS 20.

LENTIL PENNE (VEGAN) 28

WOODLAND MUSHROOMS, ASPARAGUS, PINE NUTS, BABY SPINACH, TRADITIONAL BÉCHAMEL
(OAT MILK BÉCHAMEL AVAILABLE (VEGAN))

RISOTTO (VEGAN AVAILABLE) 24

KING OYSTER MUSHROOM, WILD MUSHROOMS, TRUFFLE ESSENCE.

FAUX CRAB CAKES (VEGAN) 22

JACKFRUIT, OL BAY, VEGANAISE TARTAR, SCALLION, CORN, POMME FRITES.

ALL SANDWICHES SERVED WITH FRIES OR SIDE SALAD.

TURKEY CLUB 24

HONEY MUSTARD SHAVED TURKEY BREAST, LETTUCE, TOMATO, RED ONION, AVOCADO, HOUSE MAYO.

RANCH CRUNCH WRAP 28

BUTTERMILK FRIED SCALLOP BITES, SHAVED ROMAINE, AVOCADO, PICKLED RED ONION, TOMATOES, SPICY RANCH DRESSING.

FALAFEL WRAP 22

GRILLED TORTILLA, SHAVED ROMAINE, HUMMUS, TZATZIKI, DILL PICKLES, CUCUMBER, CHERRY TOMATOES.

CUBANO 26

MOJO PORK SHOULDER, SLICED MORTADELLA, BALL PARK MUSTARD, DILL PICKLE, SWISS CHEESE, BAGUETTE.

THE SLOPPY DOE 24

VENISON, SECRET SEASONINGS, BREAD ROLL, BAKED BEANS, QUICK LEMON COLESLAW.

BRAISED BEEF OPEN FACED 32

TOASTED CIABATTA, ANGUS SHORT RIB, MUSHROOMS, ONIONS, PROVOLONE, ARUGULA.