



AUTHENTIC CUISINE

TAKE OUT MENU - EFFECTIVE JANUARY 11, 2022

TUESDAY - FRIDAY: 3:00 - 8:00 PM

SATURDAY: 4:00 - 8:00 PM

SUNDAY & MONDAY: CLOSED

APPETIZERS

SEAFOOD CHOWDER 21

ROOT VEGETABLES, DILL, CLAMS, SHRIMP, MUSSELS, GRILLED BAGUETTE.

MUSHROOM SOUP (VEGAN) 18

MIXED MUSHROOMS, MISO TOFU CROUTONS, EDAMAME, HEIRLOOM CARROTS.

BEET SALAD (VEGETARIAN) 18

MULTIGRAIN RYE, GOAT CHEESE YOGURT, PARSLEY SORBET, RASPBERRY.

RADISH SALAD (VEGAN) 18

STRAWBERRIES, BABY SPINACH, BALSAMIC, PECANS, EVOO.

GARDEN SALAD (VEGAN) 14

BOSTON BIB, CARROTS, CUCUMBER, RED ONIONS, CHERRY TOMATOES, EDAMAME, ORANGE CHAMPAGNE DRESSING.

CAESAR SALAD 18

MAPLE MUSTARD DRESSING, CROUTONS, SMOKED BACON.

SEARED SCALLOPS 22

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

SALT SPRING B.C. MUSSELS 21

GRILLED BAGUETTE, CITRUS BEER BROTH, ROASTED RED PEPPER AND TOMATO BROTH, GARLIC WHITE WINE.

SHRIMP COCKTAIL TACOS 16

FRIED WON TON, SAM JANG COCKTAIL SAUCE, GUACAMOLE, BUTTER BIB LETTUCE

SHAREABLE BAKED BRIE (VEGETARIAN) 26

BLACK BERRIES, GRAPES, GRANOLA, MULLED WINE, BREADBASKET.

OYSTER ROCKEFELLER 18

MALPEQUE'S, ONION, BACON, PARMESAN, DINOSAUR KALE.

CRAB SALAD 22

BLUE CRAB, GUACAMOLE, TOMATO, SPICED LAVASH.

MARKET OYSTERS (MARKET PRICE)

PINEAPPLE HABANERO SAUCE, TANGY HORSERADISH, TRADITIONAL COCKTAIL SAUCE.

HEIRLOOM TOMATO BRUSCHETTA 19

HEIRLOOM TOMATO, ROASTED GARLIC, FRESH BASIL, TOASTED BAGUETTE, MOZZARELLA.

ESCARGOT 22

DANISH BLUE CHEESE, WILD MUSHROOM, RED ONION, CREAM, TOASTED PHYLLO CUP.

THANK YOU FOR YOUR CONTINUED SUPPORT.

WE LOOK FORWARD TO SEEING YOU WHEN WE REOPEN FOR INDOOR DINING.

WANDA, ANDREW AND CREW.



TAKE OUT MENU

MAINS

CHICKEN SUPREME (HALAL) 26

DAUPHINOISE POTATO, SEASONED VEGETABLES, RED WINE JUS

ORGANIC IRISH SALMON 28

HEIRLOOM TOMATO, SAFFRON, SUMMER SQUASHES, FREEKEH.

BLACK COD 32

WILD MUSHROOM RISOTTO, SEASONED VEGETABLES.

GRILLED SPANISH OCTOPUS 26

PARSLEY, HEIRLOOM CHERRY TOMATO WHITE WINE SAUCE, SQUID INK PASTA.

SEAFOOD LINGUINE 32

MIXED VEGETABLES, TOMATO OLIVE OIL, BABY SPINACH.

PAPPARDELLE (VEGAN) 21

WOODLAND MUSHROOMS, CONFIT GARLIC, SAGE, ALMOND BECHAMEL.

SMOKED PASTA 32

CHICKEN, SHRIMP, SCALLOPS, RED ONION, LEEKS, BELL PEPPERS, PESTO CREAM, LINGUINE

CAJUN PASTA 28

SHRIMP, ITALIAN SAUSAGE, BELL PEPPER, RED ONION, LEEKS, BASIL MARINARA LINGUINE

RISOTTO (VEGAN) 22

KING OYSTER MUSHROOM SCALLOPS, WILD MUSHROOMS, PICKLES, TRUFFLE ESSENCE

NEW ZEALAND LAMB SHANK (HALAL) 32

WHIPPED MASH, SEASONED VEGETABLES

TURKEY CLUB 24

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

FALAFEL WRAP (VEGETARIAN) 20

SHREDDED LETTUCE, TZATZIKI SAUCE, HUMMUS, CUCUMBER, TOMATO, PICKLES

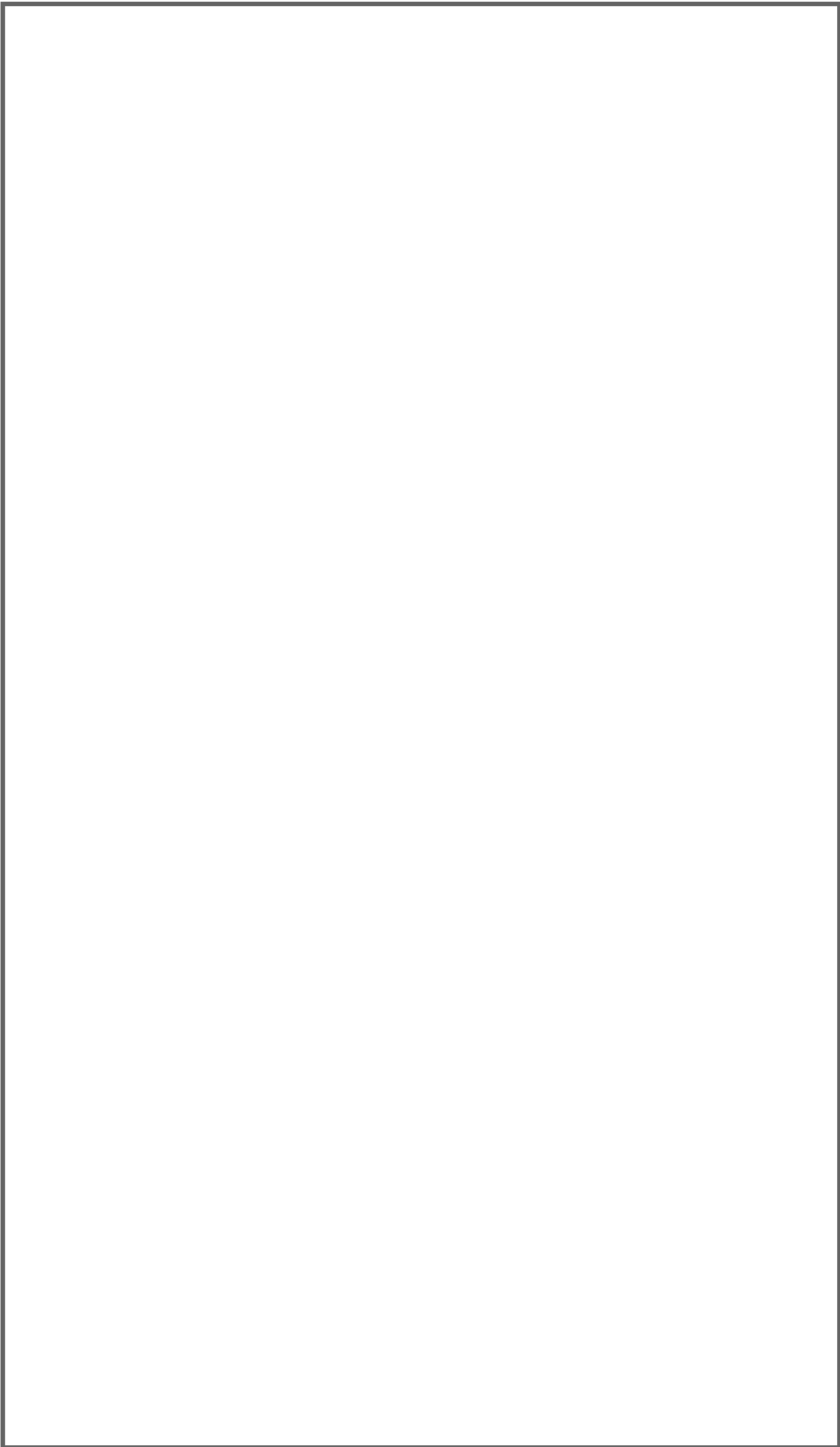
ALL STEAKS SERVED WITH SEASONED VEGETABLES,
CHOICE OF WILD MUSHROOM
BABY SPINACH PARMESAN MINI POTATO HASH OR HOUSE CUT FRITES

CHOICE OF RED WINE
OR DOUBLE SMOKED BACON JUS.

16 OZ AAA RIBEYE. 48

10 OZ AAA NY STRIP LOIN. 38

6 OZ AAA TENDERLOIN. 42





Shrimp Cocktail

AUTHENTIC CUISINE



SEAFOOD • PASTA • STEAKHOUSE

843 King Street West, Oshawa, Ontario L1J 2L4
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