


~Appetizers~

- Cajun Fried Calamari *Lemon garlic aioli* 10.95
- Pan Roasted Blue Mussels *White wine, garlic, tomatoes* 9.95
- Fire Island Coconut Shrimp *Citrus ginger sauce* 10.95
- Warm Brie *Roasted almonds, red currant drizzle, crisp bread* 10.95
- Lobster Mac and Cheese *Twist on an old favorite* 13.95
- Steamers *Clams steamed in butter, white wine, tomatoes, garlic* 12.95

- Cyclone Shrimp *Fried in Asian wrapper, sweet chili sauce* 9.95
- Spinach and Artichoke Dip *with flat bread crisps* 9.95
- Sweetwater Crab and Shrimp Cakes *Chili aioli* 10.95
-  Dynamite Shrimp *Fried shrimp in Walkers spicy sauce* 11.95
- Toasted Bruschetta *tomatoes, garlic, basil, Parmesan mozzarella* 9.95
- Bacon wrapped Sea Scallops *Hoisin drizzle* 12.95

~ Raw Bar ~

- Today's Oyster Selections ~ 4 per order
- Malpaque *Prince Edward Island* 10.95
  - Tatamagoush *Nova Scotia* 10.95
  - Salutation Bay *Prince Edward Island* 11.95
  - Sinners in Heaven *Prince Edward Island* 11.95

- Oyster Samplers Small 1 of each 10.95  
Large 2 of each 17.95

- Walkers Baked Oysters *Artichoke, scallions, cream cheese* 13.95
- Classic Shrimp Cocktail *Horseradish cocktail sauce* 11.95

- Chilled Seafood Platter  
*Jumbo cocktail shrimp, vodka smoked salmon, Marinated mussels, snow crab legs and white clams* 34.95

- The Executive Chilled Seafood Tower  
*Cold poached Nova Scotia lobster, assorted oysters Jumbo cocktail shrimp, vodka smoked salmon, mussels, king crab, snow crab legs and white clams* 124.95

- Smoked Salmon *Caper berries, horseradish creme fraiche* 13.95

- Sashimi Tuna *Pickled ginger and wasabi* 12.95

~Soups and Salads~

- Nova Scotia Clam Chowder  
*Clams, smoked bacon, potatoes and onions in a creamy chowder* Cup 5.95 Bowl 7.95

- San Francisco Cioppino  
*Fresh fish, shrimp, clams and mussels stewed in a rich tomato broth* Cup 5.95 Bowl 7.95

- French Onion Soup  
*Caramelized onions in a sherry spiked beef broth smothered with Swiss & mozzarella* Bowl 8.95


- Our Caesar  
*Romaine hearts, smoked bacon, Parmesan, garlic croutons* 9.95
- The Market's House Salad  
*Mixed baby greens, English cucumbers, cherry tomatoes, extra virgin olive oil and balsamic vinaigrette* 6.95
- Wedge of Iceberg  
*Creamy blue cheese dressing, spiced pecans and crisp bacon* 9.95
- Greek Salad  
*Romaine, cucumber, tomato, olives, red onion, feta oregano vinaigrette* 9.95

~ Today's Fresh Catch ~

"Our selection changes daily because we are committed to providing our customers the freshest fish and seafood from around the world" FISH MAY CONTAIN BONES

Catfish 10oz U.S.A 17.95	Whole Rainbow Trout St. Thomas ON 19.95	Black Cod Alaska 19.95	Halibut British Columbia 19.95	Atlantic Salmon Bay of Fundy, N.S. 16.95
Wild Chinook Salmon British Columbia 21.95	Tropical Tilapia Costa Rica 16.95	Arctic Char Iceland 17.95	Ahi Tuna Hawaii, U.S.A. 25.95	Mahi Mahi Gulf of Mexico 18.95

Pacific Rim *Steamed with fresh ginger and green onion, Sticky rice, Steamed Asian vegetables and hoisin drizzle*  
Grilled or Roasted *Brushed with lemon garlic herb butter, garlic mashed potatoes and asparagus*


Cedar Plank *Baked with extra virgin olive oil and sea salt on the Markets house salad*  **Bronzed** *Creole sauce, chorizo, dirty rice and asparagus*

~Steak and Shellfish~

*Served with Loaded Baked Potato and Asparagus*

- Grilled Top Sirloin  
*Top sirloin seasoned and grilled to perfection sauced with red wine demi reduction 8oz.* 17.95

- Beef Tenderloin  
*Wild and forest mushroom demi glaze 7oz.* 29.95

-  Cajun Rib-Eye  
*Aged beef rib-eye bronzed and grilled served with Creole sauce 16oz.* 28.95

- Steak and Shrimp  
*Grilled top sirloin with red wine beef demi glaze and garlic shrimp* 26.95

- New York Striploin  
*Beef center cut striploin grilled and served with peppered demi glaze 14oz.* 29.95

- Snow Crab Legs  
*Alaskan Snow crab, drawn butter and lemon one lb.* 24.95

- Alaskan King Crab  
*Alaskan King crab, drawn butter and lemon one lb.* 39.95

- Steak and Lobster  
*Grilled top sirloin seasoned and grilled to perfection accompanied by a half lobster baked with mascarpone cheese and spinach* 34.95

- ADD TO ANY ENTREE or TODAY'S FRESH CATCH
- 6oz. Lobster Tail 21.95 *1/2 lb. Alaskan King Crab* 18.95
  - Garlic Roasted Shrimp (5) 8.95 *Crab Cake* 5.95
  - 1/2lb Snow crab 11.95 *Bacon Wrapped Scallops (4)* 9.95


~Walkers Specialties~


- Walkers Haddock and Chips  
*Haddock fillet coated in our signature Pepperwood cream ale beer batter ,sea salt fries, Walkers tartar sauce, creamy coleslaw one piece 10.95 two pieces 14.95*

- Halibut and Chips  
*Halibut fillet coated in our signature Pepperwood cream ale beer batter, sea salt fries, Walkers tartar sauce, creamy coleslaw one piece 14.95 two pieces 18.95*

- Beer Battered Jumbo Shrimp  
*Seven black tiger shrimp, sea salt fries, Walkers tartar sauce, coleslaw 16.95*
- Grilled Chicken penne  
*Grilled chicken, grape tomatoes, baby spinach and red onion in a tomato rose sauce 16.95*

- Shrimp and Scallop Fettuccini  
*Grilled jumbo shrimp and sea scallops served on fettuccini tossed in a creamy Alfredo sauce 19.95*

-  Chicken and Shrimp Curry  
*Chicken and shrimp in a spicy Thai red curry serve on sticky rice with steamed Asian vegetables, fresh pineapple and coriander 17.95*

-  Seafood Linguini Diavolo  
*Black tiger shrimp, Fundy scallops, calamari, clams and mussels simmered in a fresh herb and chili spiked tomato sauce 19.95*

- Grilled Vegetable and goat cheese Penne  
*Grilled zucchini, peppers, red onion, asparagus, tomatoes and roast garlic in extra virgin olive oil, herbs and a balsamic reduction 14.95*

- Blackened Grouper  
*Grouper fillet blackened and served on citrus greens with a grilled pineapple salsa, sweet potato fries 19.95*

CHEFS FEATURES

- Nova Scotia Lobster Shore Dinner  
*One 1 lb Lobster loaded baked potato and corn on the cob* 16.95

Double Nova Scotia Lobster Shore Dinner

- Two 1 lb Lobsters loaded baked potato and corn on the cob* 28.95

Stuffed Salmon

- Atlantic salmon stuffed with crab and shrimp, citrus buerre blanc, loaded baked potato and asparagus* 19.95