


July 22, 2009

 Spicy  Extra Spicy

Executive Chef Michael Levins

~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 *a 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
- Malpeque *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 saffron broth Cup 5.95 Bowl 7.95

- French Onion Soup
Caramelized onions in a sherry spiked beef broth covered with melted Swiss cheese 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	Black Cod Alaska 18.95	Whole Rainbow Trout St. Thomas ON 19.95	Arctic Char Iceland 17.95	Atlantic Salmon Bay of Fundy, N.S. 14.95
Mahi Mahi Gulf of Mexico 18.95	Tilapia Costa Rica 14.95	Halibut British Columbia 17.95	Ahi Tuna Hawaii, U.S.A. 21.95	Wild Chinook Salmon British Columbia 19.95

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*

~Lunch Specialties~

All sandwiches served with sea salt fries and coleslaw

- Shrimp Taco**
Crisp shrimp, guacamole, shredded lettuce, fresh coriander, diced tomatoes, grilled soft flour tortillas with a side house salad 9.95

- Market Gourmet Burger**
Grilled home style seasoned 8oz. Hamburger With Aged cheddar and caramelized onions 11.95

- Blackened Grouper Panini**
Blackened grouper, lettuce, tomato and chipotle aioli 12.95

- Warm Chicken Salad**
Grilled chicken breast, lettuce, peppers ,carrot of matchsticks, red onion, tomatoes and almonds in a warm Italian vinaigrette 11.95

- Grilled Salmon Wrap**
Salmon salad, smoked salmon, lettuce, onion, capers, garlic aioli 12.95

- Crab and Shrimp Focaccia**
Crab and shrimp salad, tomato, melted cheddar cheese on Focaccia 11.95

- Lobster Mac and Cheese**
A new twist on an old favorite with a house or caesar salad 14.95


- Grilled Top Sirloin**
Top sirloin, beef demi glaze, mashed potatoes and asparagus 16.95

- Soup and Salad**
Clam Chowder or Cioppino with choice of caesar or house salad 8.95


~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

-  **Seafood Linguini Diavolo**
Black tiger shrimp, Fundy scallops, calamari, clams and mussels simmered in a fresh herb and chipotle tomato sauce 18.95

- Beer Battered Jumbo Shrimp**
Seven black tiger shrimp, sea salt fries, Walkers tartar sauce, coleslaw 16.95

-  **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

- Shrimp and Scallop Fettuccini**
Grilled jumbo shrimp and sea scallops served on fettuccini tossed in a creamy Alfredo sauce 16.95

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

- Grilled Chicken Penne**
Grilled chicken, grape tomatoes, baby spinach and red onion in a tomato rose sauce 16.95

Chefs Features

- Chilled and Cracked Lobster
- 1 LB Lobster served on baby greens and cucumber salad in a citrus vinaigrette
- Lemon garlic aioli 13.95

- Lobster Quesadilla
- Tortilla stuffed with lobster and three cheese blend served with grilled pineapple salsa 12.95

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