

FRESH FISH

"CHOOSE YOUR CATCH"

DINNER

APRIL 2012



~Appetizers~

Feta Bruschetta Vine ripened tomato, charred red onion, garlic, feta and mozzarella cheese, fresh oregano pesto 9.95

Blue Crab Shrimp Cakes Panko crusted and crispy fried crab cakes, chipotle aioli, guacamole, pico de gallo salsa 9.95

Killer Calamari Sweet peppers, organic carrots, fresh coriander, mango chili sauce on crispy noodles 10.95

Pulled Pork Dumplings Apple bourbon hoisin dipping sauce 11.95

Tempura Shrimp Sweet soy dipping sauce, pickled ginger 12.95

Bacon Scallops Smithfield bacon, Boston scallops, pineapple mango salsa, orange cream 12.95

Escargot & Mushrooms Garlic and lemon escargot, roasted cremini mushrooms baked with asiago cheese sauce 8.95

Dynamite Shrimp Flash fried shrimp tossed in Walkers spicy sweet and creamy dynamite sauce on chopped romaine 9.95

Walkers Mussels Your Way White wine, garlic, fresh parsley and butter or Spicy Marinara. 10.95

Cajun Fried Calamari Coated in Cajun flour and crisp fried, garlic aioli and fresh lemon 10.95

Octopus, Calamari and Chorizo Sausage Braised in tomato, fennel, lemon, garlic and fresh herbs, grilled foccacia 14.95

Lobster "Mac and Cheese" A twist on an old favourite 12.95

TODAYS OYSTER SELECTION

~prices are per oyster~

Conway P.E.I 2.72

Blue Point Connecticut 2.28

Gooseberry Point P.E.I 2.72

Beausoleil New Brunswick 2.67

Cocktail New Brunswick 2.15

Riptide P.E.I. 2.88

~ Raw And Chilled Seafood~

FRESH FEATURE Cherrystone Clams

1.75 ea

Chilled Seafood Platter Marinated mussels, poached shrimp, salmon gravalax, clams, snow crab and accompaniments 29.95

House Cured Salmon Gravalax Atlantic salmon cured with orange vodka and fresh dill, flying fish caviar, grilled flatbread, honey and grainy mustard aioli 10.95

Classic Shrimp Cocktail Jumbo poached shrimp with horseradish cocktail sauce and lemon 12.95

~Soups and Salads~

NOVA SCOTIA CLAM CHOWDER

Chopped and baby clams, smoked bacon, potatoes, onions and celery in a creamy chowder **Cup** 4.95 **Bowl** 7.95

LOBSTER SHRIMP BISQUE

Walkers brandy spiked rich and silky bisque made from roasted vegetables, lobster and shrimp **Cup** 6.95 **Bowl** 9.95

CAESAR Romaine hearts, creamy garlic dressing, smoked bacon, Parmesan, garlic croutons **small** 6.95 **large** 8.95

WALKERS MARKET HOUSE Baby greens, cucumber, organic carrots, sesame seeds, peppers, mango citrus vinaigrette **small** 5.95 **large** 7.95

ARUGULA SALAD Baby arugula, spinach, orange segments, goat cheese, ginger honey lime vinaigrette, candied pecans 11.95

GREEK VILLAGE SALAD Tomatoes, kalamata olives, charred red onion, cucumbers, green pepper, feta cheese, fresh oregano vinaigrette 10.95

~FRESH FISH~

"Walkers Fish Markets believe it is our responsibility to try and source as many sustainable fish as possible"

FISH MAY CONTAIN BONES

TILAPIA
Costa Rica 17.95

TUNA
Philippines 24.95

SWORDFISH
Chile 22.95

CATFISH
North Louisiana 17.95

ATLANTIC SALMON
Bay of Fundy, N.S. 19.95

PICKEREL
Ontario 22.95

BARRAMUNDI
Tam Isle Vietnam 21.95

CHILEAN SEABASS
South Georgia Island 29.95

PACIFIC RIM Steamed with fresh ginger and green onion, sticky rice, steamed Asian vegetables and hoisin drizzle
BRONZED Black bean and corn braise, orange sour cream, micro greens

GRILLED Lemon garlic and thyme butter, caramelized onion roasted fingerling potatoes, asparagus, heirloom organic carrots

MEDITERRANEAN Baked with preserved lemon, garlic, red pepper, parsley, olive oil, herb couscous, spinach and roasted cherry tomatoes

~SURF and TURF~

GRILLED TOP SIRLOIN

Canadian Reserve Angus AAA top sirloin grilled to perfection, sauced with roasted veal demi reduction and served with caramelized onion roasted fingerling potatoes, heirloom organic carrots and buttered asparagus 21.95

STEAK AND SHRIMP

Canadian Reserve Angus AAA top sirloin grilled and topped with jumbo shrimp, roasted veal demi glaze and served with caramelized onion roasted fingerling potatoes, heirloom organic carrots and buttered asparagus 28.95

FILET MIGNON

Bacon wrapped center cut Canadian AAA top beef tenderloin with a rich cremini mushroom and caramelized onion demi glaze served with asparagus, heirloom organic carrots and a baked potato garnished with butter, sour cream and green onions 29.95

NEW YORK STRIPLOIN

Canadian Reserve Angus AAA 10 oz center cut striploin with green peppercorn demi glaze caramelized onion roasted fingerling potatoes, heirloom organic carrots and buttered asparagus 28.95

CANADIAN LOBSTER TAIL DINNER

Half pound Nova Scotian lobster tail roasted in lemon garlic butter served with buttered asparagus and a baked potato garnished with butter, sour cream and green onions 29.95

WHOLE NOVA SCOTIA LOBSTER

Steamed Nova Scotian lobster steamed and served with drawn butter, asparagus and a baked potato garnished with butter, sour cream and green onions 1 1/4 LB 29.95

MARKET GOURMET HAMBURGER

Grilled homestyle half pound burger topped with caramelized onions, aged cheddar and smokey bacon, lettuce, tomatoes and pickles served with fries and coleslaw 13.95

~WALKERS FAVOURITES~

WALKERS FISH AND CHIPS

Haddock fillet coated in our signature Walkers Kingfish lager beer batter, sea salt fries, Walkers tartar sauce, creamy coleslaw **two pieces** 16.95 **one piece** 11.95

HALIBUT AND CHIPS

Halibut fillet coated in our signature Walkers Kingfish lagerbeer batter, sea salt fries, Walkers tartar sauce, creamy coleslaw **two pieces** 22.95 **one piece** 15.95

BEER BATTERED SHRIMP

Shrimp coated in our signature Walkers Kingfish lager beer batter, sea salt fries, Walkers tartar sauce, creamy coleslaw 18.95

SEAFOOD LINGUINI DIAVOLO

Black tiger shrimp, Fundy scallops, calamari, clams and mussels simmered in a fresh herb and spicy tomato sauce 23.95

TUSCAN ROAST CHICKEN

Lemon rosemary seasoned half boneless chicken, roasted with tomatoes, black olives, caramelized onions and artichokes hearts, herb risotto, dark chicken jus 18.95

ROASTED STUFFED SALMON

Atlantic salmon filled with crab and shrimp, drizzled with a mango citrus glaze, asparagus, baked potato with butter, sour cream and green onions 23.95

BOUILLABAISSE

Ocean and freshwater fish, shrimp, mussels, clams and calamari in a rich tomato fennel orange scented broth, rouille drizzle, grilled foccacia 24.95

CHICKEN PENNE ALFREDO

Roast chicken, sauteed cremini mushrooms and baby spinach tossed in a creamy garlic Alfredo sauce 15.95

ADD TO ANY ENTREE OR SALAD

SAUTEED CREMINI MUSHROOMS 4.95

CARAMELIZED ONIONS 2.95

CHILI FRIED EDAMAME BEANS 5.95

GRILLED CHICKEN BREAST 5.95

GARLIC SHRIMP 9.95

BACON WRAPPED SCALLOPS 7.95

BRONZED SALMON 7.95

CRAB AND SHRIMP CAKES 8.95

CANADIAN LOBSTER TAIL 8oz 19.95

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.