

A TASTE OF
the
OAR HOUSE
RESTAURANT WEEK PRIX FIXE- \$52PP

FEATURED REFRESHMENTS

BIG SALT WHITE BLEND	\$16/GLASS	\$44/BOTTLE
FRIDA KAHLO DAY OF THE DEAD RED	\$16/GLASS	\$44/BOTTLE
GHOSTMOPOLITAN -		\$17
GRAINGERS CITRUS VODKA, ELDERFLOWER, COINTREAU, WHITE CRANBERRY, LIME		

TO START

Oar House Clam Chowder

clams, potatoes, corn,
smoked bacon

Ceviche

shrimp, onion, cilantro,
green and red bell peppers,
jalapeno, leche de tigre

Tomato Lobster Bisque

clams, potatoes, corn,
smoked bacon

Golden Shrimp

medium shrimp,
wonton wrap, romesco
sweet chilli aioli

Autum Salad

arugula, cranberry, dried papaya, walnuts, golden raisins

PRODUCTIONS

Pork Chop

butternut squash puree, brocollini, cornlettes, cherry
tomatoes, cranberry sauce

Oar House Delight

shrimp, scallops, haddock, sherry lobster reduction, green
beans, focaccia

Baked Haddock

fresh haddock, yukon gold whipped potatoes, green beans,
potato crust

Seafood en Brodo

blend of seafood in a rich yet delicate golden fumet with
tender rice, served with focaccia for dipping.

INDULGENCES

Pumpkin Pie

Cinnamon Roll

**Flourless
Chocolate torte**

NOVEMBER 5-14