

# Spencer's

AT THE WATERFRONT

## appetizers & plates to share

- prosciutto wrapped pears stilton,  
pistachio, chassagne farm honey comb 13
- crispy eggplant charred tomato,  
pinenuts, watercress, parmesan 14
- baked crab dip artichoke, fontina,  
house pumpernickel 18

- wild mushroom flat bread  
chèvre noir, black garlic, arugula 16
- hand-made pierogies kimchi,  
caramelized onions, yuzu sour cream 15
- fried lemon pepper calamari  
buttermilk dill, chorizo, pickled chilis 15

- charred octopus  
confit pork belly, tomatillo salsa,  
bbq dust, charred tomato sauce 18

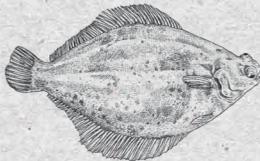
## soups & salads

- caesar  
romaine, lemon, white anchovy,  
garlic croutons, house bacon crumble 13
- winter greens  
heirloom carrots, cauliflower,  
house-made ranch 13
- roasted beets  
horseradish cream, hazelnut gremolata,  
spiced apple vinaigrette 14
- farro & kale salad  
clementine, pickled fennel, goat cheese,  
roasted walnuts, pomegranate dressing 14

- red lentil soup  
roasted squash, shelling beans, raita 10
- classic clam chowder  
potatoes, bacon, crispy fried clams 13

*market board*

selections of fresh fish, local  
meats and veggies change daily!  
YOUR SERVER HAS THE DETAILS



**CHILLED SHELLFISH**

*served on a bed of crushed ice*

bloody caesar peel & eat shrimp  
classic cocktail sauce 23

half 1 1/4 pound canadian lobster  
apple & celery salad,  
25yr barrel-aged balsamic 25

east & west coast oysters  
house sauces 3ea

**platters**

grand serves 2-3 75  
deluxe serves 4-6 125



**STEAKS**

*craft cut beef*

6 oz tenderloin 42

8 oz bavette 32

10 oz striploin 39

12 oz ribeye dry-aged 35 days 49

*all steaks are brushed with red wine  
butter and served with potatoes and  
farm inspired vegetables.*

ADD SURF & MORE

parmesan baked lobster 25  
make it an entrée +7

garlic butter poached wild  
argentinian shrimp 18

baked oysters 15



- classic mains**
- craft cut burger  
local havarti, bacon, tomato,  
pickles, steak sauce aioli, milk bun 19
- orecchiette  
argentinian shrimp, winter sofrito,  
brown butter, garlic 26
- brick chicken  
acorn squash a la plancha, feta,  
pickled chillies, spinach, pine nuts 28
- confit lamb shank  
charred baby carrots, soft polenta,  
medjool date jus 29
- mafalda braised beef cheek,  
marsala tomato sauce,  
roasted mushrooms, manchego 28
- crispy pork schnitzel  
sautéed gnocchi, spinach,  
roasted cauliflower, cider gastrique 27
- grilled king oyster mushroom  
squash & farm vegetables,  
beluga lentils, parsley pesto 24

- sides** 8ea
- double stuffed cremini mushrooms  
mushroom duxelle, fontina,  
roasted garlic purée
- fries  
house-made aioli
- roasted brussels sprouts  
confit pork belly, apple butter

**tuesdays  
steaks & grapes**

from 5pm  
enjoy two of our farm aged  
craft cut steaks with frites  
& a bottle of wine

*\*\*sommelier wines change weekly*

70