

Spencer's

AT THE WATERFRONT

appetizers

caesar salad
romaine, white anchovies, bacon, croutons 13

spring chopped salad
grape tomatoes, avocado, cucumber, radish, mint, sumac 13

warm asparagus & poached egg
crispy egg, toasted macadamia,
pickled shallot, manchego 14

prosciutto wrapped pears
stilton, pistachio, honeycomb 13

baked crab dip
corn chips, artichoke, fontina 18

lemon pepper calamari
herbed buttermilk, chorizo sausage 15

grilled octopus
confit pork belly, bbq dust, charred tomato salsa 18

classic clam chowder
bacon, fried clams, herbs, potatoes 13



classic mains

craft cut burger
bacon, havarti, pickle, tomato,
steak sauce aioli, milk bun 19

grilled vegetable cacciatore
eggplant, zucchini, bell peppers,
cremini mushrooms, rice noodle 26

brick chicken
blistered green beans, feta, pickled chillies,
spinach, pine nuts 28

lamb loin chops
bagna cauda, warm couscous salad 32

crispy pork schnitzel
caponata, basil pesto, chassagne farm honey 27

confit king oyster mushroom
spring pea succotash, wasabi vinaigrette 24

orecchiette pasta
Argentinian shrimp, soffrito, parmesan cream 26

sides 9 ea.

roasted garlic mushrooms
parmesan, pesto
croutons, pickled onions

handmade pierogies
kimchi, sour cream

crispy eggplant
sun dried tomato, parmesan,
olive tapenade

sautéed garlic rapini
n'duja sausage,
preserved lemon

market board

ASK YOUR SERVER
FOR DAILY FEATURES

steaks

CRAFT CUT BEEF

6oz tenderloin 42

8oz bavette 32

10oz striploin 39

12oz ribeye 49

all steaks brushed in red wine butter served
with potatoes and farm inspired vegetables



add surf & more

miso & chilli butter lobster 25
make it an entrée +7

garlic butter poached Argentinian shrimp 17
parmesan baked crab 18

chilled shellfish

served on a bed of crushed ice

bloody caesar peel and eat shrimp
classic cocktail sauce 23

half Canadian lobster
grilled pineapple and avocado salad, cilantro 25

east and west coast oysters
house made condiments 3 ea.



platters

grand serves 2-3 75

deluxe serves 4-6 125