

LE PESCADEUX

DINNER

"Québec Sait Faire"

TO BEGIN

Selected East Coast OYSTERS	3pp	Quebec CLAM CHOWDER	9
Classic CAESAR SALAD	12	Grilled SARDINES, Mesclun	14
MACKEREL Tartar	10	Old Bay CRABCAKE, Spicy Remoulade	16
Sautéed P.E.I. MUSSELS, Andouille Marineres	12	Roasted CALAMARI, Picante Piri Piri Sauce	13
Cajun ROCK SHRIMP, Blue Cheese	12	BBQ PORK RIBS, Watercress	14
DUCK LEG Confit, Blackberry Reduction	14	WILD MUSHROOM Fricassee	12

PLATEAU de FRUITS de MER for Two 62
(10 Oysters, 8 Clams, 2 Jumbo Shrimps, Tartar of Mackerel, Mussels Vinaigrette)

SPECIALTY MENU ~ FISH DUETS

CHOOSE 2 ~ (1/2 ORDERS) 24

Mustard Crusted Wild SALMON, Horseradish Sauce

Black BASS, Sauce Verte

GROUPER, Fried Artichoke Hat, Cauliflower Puree

Grilled Jumbo SHRIMP, Sweet Corn Relish

Herb Crusted COD, Potato Leek Puree, Roasted Pepper

Braised OCTOPUS, Watercress, Saffron Aioli

SIDES 7

Roasted CAULIFLOWER, Toasted Almonds

Creamy SWISS CHARD & SPINACH

Maple Glazed CARROTS

BRUSSEL SPROUTS, Bacon & Apples

Jack's FRIES

Cajun or Smoked Meat POUTINE (add 4)

HOUSE FAVORITES

BOUILLABAISSSE QUEBECOISE, Potato Rouille 27

Seafood TAGLIATELLE, Lemon Garlic Jus 25

Grilled Whole Boneless DORADO, Fennel Leek Puree, Tarragon Oil 25

Skillet Free Range ½ CHICKEN, Pistou & Farro 22

LAMB SHANK, White Beans, Caramelized Carrots 26

New York Strip STEAK aux Deux Poivres, Garlic Spinach, Jack's Fries 32

MONTREAL SMOKED BRISKET, Red Wine Mustard, Sweet Potatoes 2-way 25