

# Lunch Menu

## Appetizers

STEAMED MUSSELS | \$24.75

Prince Edward Island Mussels, White Wine, Light Cream Sauce, Garlic Bread

WASABI PRAWN | \$24.75

Fried Prawn with Wasabi May & Mango Salsa

TUNA TARTARE | \$26.75/ \$42.00

Local Yellowfin Tuna, Avocado Mousse, Sesame Lavash

PRICKLY PEAR CEVICHE | \$25.75

Thinly Sliced Local Fish, Prickly Pear "Leche De Tigre" Onions, Avocado, Cilantro, Shaved Coconut, Crispy Noodles

HOUSE-MADE PORK DUMPLINGS | \$23.75

Dried Shitake, Scallions, Ponzu Dressing

CRAB CAKES | \$27.75

Lump Jonah Crab Meat with Apple & Cabbage Slaw & Relish Remoulade

HALF DOZEN BLUE POINT OYSTERS | \$36.00

served with Pink Peppercorn & Prosecco Mignonette

## Soups & Salads

SOUP OF THE DAY | \$16.75 (v)

Chef's Daily Creation

CLASSIC LOBSTER BISQUE | \$17.75

CRISPY TEMPURA SOFT SHELL CRAB SALAD | \$27.75

Julienne Cucumber, Crabstick, Mango, Romaine, Wasabi Mayo, Unagi Sauces

POKE BOWL | \$23.75/ \$36.75

Bermuda Yellow Fin Tuna or Faroe Island Salmon, Sushi Rice, Pineapple, Avocado, Edamame, Wakame, Crispy Quinoa, Scallions, Saikyo Miso Dressing

CHICKEN CAESAR SALAD | \$21.75/ \$29.75

Pan Roasted Chicken Breast, Garlic Croutons, Chopped Romaine Shaved Parmesan Cheese, Caesar Dressing

SEAFOOD COBB SALAD | \$23.75 / \$35.75

Mixed Shrimp & Lobster Salad, Crisp Organic Romaine Hearts, Smoked Bacon, Tomatoes, Egg, Avocado, Goat Cheese, Raspberry Vinaigrette

## Sandwiches

Served with French Fries or Salad

SEAFOOD CROISSANT | \$32.75

Fresh Poached Shrimp & Maine Lobster Salad, Chopped Romaine Lettuce, Red Onions, Old Bay Aioli, Toasted Croissant

HARBOUR ROAD FISH SANDWICH | \$24.75

Grilled Wahoo, Seared Banana, Lettuce, Tomato, Tartare Sauce, Raisin Bread

BLACKENED SHRIMP TACOS | \$24.75

Chopped Romaine, Red Cabbage, Cilantro, Lime, Sesame, Jalapeno Ranch

## Sandwiches Cont'd

### CLASSIC CHEESEBURGER | \$26.75

Custom Blend of fresh-ground Angus Beef Chuck, Smoked Cheddar, Pickled Cucumbers, Romaine Lettuce, Sliced Tomato, Toasted Brioche Bun

### GRILLED CHICKEN TIKKA BURGER | \$23.75

Lettuce, Pickled Cucumber, Red Onion, Jalapenos, Burger Special Sauce, Toasted Brioche Bun

### AURORA SPECIAL BURGER | \$32.75

Ground Black Angus Beef Chuck, Cheddar & Swiss, Pickled Cucumbers, Romaine Lettuce, Sliced Tomato, Applewood Bacon, Sautéed Onions Mushrooms, Burger Special Sauce & Toasted Brioche Bun

### CLUB SANDWICH | \$24.75

Toasted Whole Wheat, Applewood Smoked Ham, Turkey Breast, Bacon, Swiss Cheese, Lettuce, Tomato

### FALAFEL WRAP | \$22.75

Homemade Falafel, Hummus, Arugula, Onions, Pickled Cucumber, Tahini Sauces

## Pasta

### GNOCCHI ALLA SORRENTINA | \$36.75 (v)

Home Made Gnocchi, Tomato Sauces, Creamy Burrata, Fresh Basil

### MAINE LOBSTER LINGUINE | MKT PRICE

Grilled ½ Maine Lobster, Sautéed Shrimp, Confit Cherry Tomatoes, Zucchini

### PAPPARDELLE AGNELLO | \$39.75

Slow Braised Lamb Ragu, Rosemary, Mushroom, Truffle Oil

### SPAGHETTI VONGOLE | \$38.75

Manila Clams, Chili, Garlic, White Wine, Fresh Herbs

## Main Courses

### CATCH OF THE DAY (ALMONDINE) | \$47.75

Ask your server for today's selection of Local Fish, served with Baby Potatoes, Lemon Butter Sauce, Flaked Almonds

### PAN SEARED FAROE ISLANDS SALMON | \$47.75

Seared Salmon, Carrot Coconut Puree With Sautéed Spinach & Asparagus

### STUFFED TIGER SHRIMP | \$46.75

Lump Jonah Crab Meat, Creamy Lemon Pea Risotto

### CHEF SHIVA'S MONKFISH CURRY | \$47.00

Red Thai Chili, Steamed Rice, Seasonal Vegetables

### CHICKEN TIKKA MASALA | \$44.75

Basmati Rice ,Spices Marinated Chicken Thighs, Papadum

### SEAFOOD PAELLA | \$46.75

Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish Rice, Saffron

### JERK SEASONING CORN FEED CHICKEN BREAST (12oz) | \$45.75

with Mashed Potatoes & Gravy

### SPECIAL BUTCHER CUT | MKT PRICE

with Mashed Potatoes, Malbec Jus

### SLOW BRASIED SHORT RIBS | \$55.75

Mashed Potatoes, Malbec Jus

## Sides

Buttered Asparagus \$14.75 | Honey Glazed Carrots \$12.75 | Steamed Basmati Rice \$9

Sautéed French Beans & Broccoli \$12.75 | Mushroom Medley \$12.50

Plain Mashed Potatoes \$9 | Truffle Parmesan Fries \$12.50 | Mixed Green Salad \$9



17% service charge will be added to your bill  
For parties of 8 or more, an additional 3% will be added