

Appetizers

STEAMED MUSSELS | \$24.75

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

WASABI PRAWN | \$25.75

Fried Prawn with Wasabi Mayo & Mango Salsa

TUNA TARTARE | \$26.75/ \$42.00

Local Yellowfin Tuna, Avocado Mousse, Sesame Lavash

PRICKLY PEAR CEVICHE | \$25.75

Local Fish, Prickly Pear “Leche De Tigre”
Onions, Avocado, Cilantro, Jalapeno, Crispy Noodles,
Cilantro Chili Lime Infused Oil

AURORA SIGNATURE CRUDO | \$28.75

Choose (Tuna , Salmon or Hamachi), Passion Fruit Citrus
Crudo Sauce, Jalapeno, Ponzu Sauce, Mango& Capers Salsa

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 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

AURORA SPECIAL HEALTHY BOWL | \$25.75

Mixed Greens , Cucumber, Tomato, Green Olives, Quinoa, Avocado,
Edamame, Roasted Beets, Feta Cheese Candied Walnuts,
Balsamic Dressing
ADD ON: Shrimp \$15 / Grilled Chicken \$9

CHICKEN CAESAR SALAD | \$21.75/ \$29.75

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

SEAFOOD COBB SALAD | \$22.75 / \$32.75

Fresh Poached Shrimp Salad, Crisp Organic Romaine Hearts,
Smoked Bacon, Tomatoes, Egg, Avocado, Goat Cheese,
Raspberry Vinaigrette

Sandwiches

Served with French Fries or Salad

SEAFOOD CROISSANT | \$29.75

Fresh Poached Shrimp 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

GRILLED STEAK SANDWICH | \$34.75

New York Strip, Swiss Cheese,
Arugula, Tomato, Sautéed Onions, Mushroom,
Special Sauce & Ciabatta Bread

Sandwiches cont’d

GRILLED CHICKEN TIKKA BURGER | \$24.75

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

CHICKEN SHAWARMA WRAP | \$25.75

Juicy Shawarma Chicken, Special Mayo, Lettuce, Tomato,
Pickled Cucumber, Onions, Mozzarella Cheese

CLASSIC CHEESEBURGER | \$26.75

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

BLACKENED SHRIMP TACOS | \$26.75

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

FALAFEL WRAP | \$22.75

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

Pasta

FETTUCCINE BOLOGNESE | \$35.75

House Ground Black Angus Beef Chuck, Tomato Sauce

MAINE LOBSTER LINGUINE | MKT PRICE

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

PAPPARDELLE AGNELLO | \$36.75

Slow Braised Lamb Ragu, Rosemary, Mushrooms, Truffle Oil

SPAGHETTI VONGOLE | \$38.75

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

Main Courses

CATCH OF THE DAY (ALMONDINE) | MKT PRICE

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, Lemon & Saffron Risotto, Lemon Caper Sauce

OLD BAY SEASONING FISH & CHIPS | \$45.75

Haddock Fish Fillet, Pub Fries, Tartare Sauce

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, Poppadom

SEAFOOD PAELLA | \$46.75

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

DEBRAGGA HALF DEBONED HERBS CHICKEN | \$44.75

with Mashed Potatoes & Gravy

NEPALI STYLE LAMB SHANK ROGAN MASALA |\$46.75

Saffron Rice, Butter Naan Bread

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 \$14.75

Sautéed French Beans & Broccolini \$13.75 | Mushroom Medley \$13.75

Plain Mashed Potatoes \$9 | Steamed Basmati Rice \$9

Truffle Parmesan Fries \$14.50 | Mixed Green Salad \$9
Garlic Bread \$8

Vegan/ Vegetarian Menu

Appetizers

VEGETABLE TOM YUM | \$15.75 (vg)

Seasonal Vegetables, Thai Chili & Coconut Broth

CREAMY BURRATA CAPRESE | \$24.75 (v)

Marinated Sliced Tomatoes, Sliced Beets, Arugula,
Balsamic Reduction, Basil Oil

MEZA PLATTER | \$23.75 (v)

Grilled Halloumi, Saffron Hummus,
Romesco Olives, Pomegranate & Quinoa Tabbouleh,
House-baked Pita Chips

Salads

MEDITERRANEAN GREEK SALAD | \$17.75/ \$26.75 (v)

Bell Peppers, Cucumber, Bermuda Tomato,
Red Onion, Feta, Kalamata Olives, Lemon & Oregano Dressing

SEAWEED MANGO SALAD | \$21.75 (vg) (v)

Arugula, Cucumber, Ponzu Dressing

VEGAN POKE BOWL | \$17.75/ \$26.75 (vg)

Sushi Rice, Pineapple, Avocado, Edamame, Wakame, Red Chili,
Crispy Quinoa, Scallions, Saikyo Miso Dressing

Main Courses

GNOCCHI ALLA SORRENTINA | \$37.75 (v)

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

CREAMY MIXED VEGETABLE RISOTTO \$28.75 (v)

Roasted Mixed Vegetables, Chimichurri

STUFFED PORTABELLO MUSHROOM | \$32.75 (v)

Portobello Mushroom, Celeriac and Spinach Stuffing,
Mozzarella Cheese, Mashed Potatoes, Grain Mustard Cream

CHEF SHIVA'S RED THAI CURRY | \$32.75 (vg)

Red Thai Chili, Seared Tofu, Coconut Jasmine Rice,
Seasonal Vegetables

VG = Vegan | V = Vegetarian

A surcharge will be applied for our dine around customers
for appetizers over \$27 and for main courses over \$43

A 18% service charge will be added to your bill.

For parties of 8 or more an additional 3% will be added.



Lunch Menu