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
An 18% service charge will be added to your bill.
For parties of 8 or more an additional 3% will be added.

Aurora
OCEAN TO TABLE

Lunch Menu