



ROW HOUSE
— STEAK & LOBSTER —

STARTERS & SHARINGS

Mixed Greens Salad 9.5/15.5

Toasted candied pecans, sliced apples, fresh berries, cherry tomatoes, cucumber, balsamic vinaigrette (GF)

Row House Caesar Salad 9.5/15.5

House-made dressing and croutons, double smoked bacon, parmesan (GF)

Seafood Chowder 10/16

Local lobster, haddock, salmon, shrimp, scallops, mussels, baby potatoes, traditional herb-seasoned cream base - served with crostini

Cioppino 16/30

Tomato, garlic, fennel, spicy seafood broth, lobster, haddock, mussels - served with crostini (GF)

Soup of the Day 7.5/11

Chef daily selection - served with crostini (GF)

Paysan Board 33

Daily selection of cured meats, artisan cheeses and house-made sauces - served with crostini (GF)

BBQ Chicken Flatbread 17.95

A creamy BBQ based flatbread baked with chicken, in-house BBQ sauce, green peppers, mozzarella cheese, chopped chives (GF)

Hoisin & Ginger Ribs 21/34

Baby back pork ribs braised in a hoisin-ginger glaze. Served with coleslaw, PEI hand-cut fries, tempura vegetable

Goat Cheese Wontons 13.95

Deep fried goat's cheese wonton seasoned with cayenne-Cajun sweet chili spice served with a hoisin dip

Wonchos 14.95

Buffalo spiced fried wontons baked with mozzarella cheese, topped with jalapeno, diced tomato, spicy crème fraiche drizzle, served with sour cream
Add chicken for an extra \$3

1 lb Island Blue Mussels 13

Provençal: white wine, lemon and herbs.
Sicilian: spicy tomato broth, fennel, garlic
Add PEI hand-cut fries for an extra \$2 (GF)

Chilled Oysters 6 for 18

Your choice of two sauces: cilantro lime, raspberry mignonette, horseradish crème fraiche, cocktail sauce (GF)

Row House Rockefellers 6 for 24

Broiled with Pernod cream, double smoked bacon, panko toppings

Coconut Curry Shrimp 18

Six shrimp, coconut curry, toasted coconut, pickled red onions, cilantro, crispy wonton (GF)

Spicy Shrimp Wontons 14.95

Deep fried shrimp wontons seasoned with cayenne-Cajun sweet chili spice served with a creamy cilantro dip

Bacon Wrapped Scallops 18

Six seared scallops, double smoked bacon, spicy aioli and tempura vegetable garnish (GF)

Lobster Poutine 17/27

PEI hand-cut fries, white béchamel sauce, lobster, cheese, chopped chives

Lobster Flatbread 22.95

A béchamel based flatbread baked with Atlantic lobster, sliced red onion, mozzarella cheese, finished with olive oil, kosher salt, chopped chives (GF)

Make sure to let your server know of all allergy & dietary concerns!

