



APPETIZERS

GF Big Prawn Cocktail

Chilled jumbo wild Argentina shrimp, martini cocktail sauce 17

GF Mussels

Local steamed mussels, lemon, cream, shallots, white wine, dill, tarragon, bread 18

GF Lobster Dip

Warm lobster, cream cheese, lemon, Gruyère cheese, bread 22

GF Tait Signature Nachos

Tortilla chips, salsa, cheddar & Monterey Jack cheese, green onions, tomato, peppers, jalapenos, drizzled with a cilantro & lime aioli 24

— Add ons —

Chicken +8	Extra cheese +3
4oz Steak +14	Sour cream +2
Lobster +MP	Extra salsa +2

Oyster Rockefeller (8)

Butter, white wine, spinach, Parmigiano cheese, bacon, breadcrumbs 32

Bread + Olives

Warm olives, oil, hot pepper flakes, balsamic, bread 13

GF Available

SOUP

Lobster Bisque Cognac Cream

Lobster, cognac, cream, lemon, homemade croutons 16

Classic French Onion

Beef broth, red wine, onion, French bread, Gruyère cheese 14

SALAD

Tait Signature Caesar Salad

Croutons, Parmigiano cheese, maple bacon, lettuce, lemon

Half 8 Full 17

Greek Salad

Tzatziki, herbs, olive oil, cucumbers, tomatoes, onions, peppers, feta, olives

half 9 full 19

— Add ons —

Chicken +8	Lobster +MP
4oz Steak +14	Shrimp +10
	Scallops +8

BURGERS

Tait Signature Beef Burger

5oz angus beef burger, lettuce, tomato, onions, pickle, cheddar cheese, brioche bun, purple slaw, hasselback baked potato 24

SUB Vegan Burger (no cheese) 21

Vegan Mayo + 2

Add: Maple, Bacon Chutney +5

Teriyaki Glazed Pineapples +8

Shediac's Lobster Burger

Fresh lobster, mayo, lemon, dill, garlic pepper, purple slaw, lettuce, brioche bun, hasselback baked potato MP

PASTA

Seafood

Linguini, mussels, lobster, shrimp, scallops, cream, butter, garlic, spices, herbs, aged cheddar, bread 39

GF Noodles & Bread 45

Chicken + Mushroom Marsala

Linguini, chicken, cremini mushroom, butter, cream, spinach, tomatoes, garlic, black truffle, herbs, shallots, white wine, parmesan cheese, bread 28

Vegetarian (no chicken or cream) 20

GF Noodles & Bread 34

FROM THE SEA

(Choose 1 side, with seasonal roasted vegetables)

Lobster Tail Dinner

Two warm Atlantic lobster tails, roasted lemon 58

Maple Crusted Salmon

Atlantic salmon, breadcrumbs, local maple syrup, butter 36

Parmesan Crusted Haddock

Pan-seared haddock, panko, lemon, Parmigiano cheese 25

FROM THE LAND

Herb-Roasted Chicken

Grilled chicken breast, thyme, rosemary, olive oil, garlic 28

Vegetarian Shepherd's Pie

Lentils, chickpeas, tomatoes, herbs, corn, mashed potatoes 21

SURF N TURF

(Choose 1 side, 1 sauce, with seasonal roasted vegetables)

10 oz AAA Striploin 44

7 oz Filet Mignon 59

Add a Lobster Tail +25

SAUCES

Chimichurri

Peppercorn Red Wine Demi Glace

House Honey BBQ

SIDES

Herb & Garlic Whipped Potatoes

Rice

Hasselback Baked Potato

Ceaser Salad +5

Greek Salad +5

Baked Maple Beans +4

Add ons

Fried Mushrooms +3

Fried Onions +3

Torched Blue Cheese Butter +3

KIDS

Grilled cheese or tomato linguini 10

