



STARTERS & SHARING

Soups & Salads

Mixed Greens Salad 8.75/14

Toasted pecans, sliced apples, fresh berries, cherry tomatoes, cucumber, balsamic vinaigrette

Cioppino 14.75

Tomato, garlic, fennel seafood broth, lobster, haddock, mussels - served with crostini

Row House Caesar 8.75/14.75

House-made dressing and croutons, double smoked bacon, parmesan

Row House Chowder 8/14

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

Seafood Salad 21

Cajun-style seared shrimp, spicy haddock, scallop, goat's cheese, mixed greens, citrus vinaigrette

Soup of the Day 6/9.75

Chef selection
- served with crostini



Appetizers From the Land

Mushrooms & Toast 14

Daily selection of mushrooms, focaccia, balsamic vinaigrette, parmesan

Hoisin & Ginger

BBQ Pork Ribs 17

Baby back pork ribs braised in a hoisin-ginger glaze - served with tempura vegetables, hand-cut PEI fries and house-made coleslaw

Paysan Board 29.75

Daily selection of local cured meats and artisan cheeses



Appetizers From the Sea

Chilled Oysters 6 for 18

Your choice of two sauces; cilantro lime, raspberry mignonette, horseradish crème fraîche, cocktail sauce

Island Blue

Mussels (1/1.5 lbs) 13/15

Provençal: white wine, lemon and herbs
Sicilian: spicy tomato broth, fennel, garlic

Red Rockers - Our Take on

Oysters Rockefeller 6 for 22

Broiled with Pernod cream, double-smoked bacon, panko topping

Bacon Wrapped Scallops 16.75

Seared scallops, double smoked bacon, spicy aioli
- served with tempura vegetables

Coconut Curry Shrimp 15.75

Six shrimp, coconut curry, pickled red onions, cilantro, crispy wonton chips



Our Lobster Story

At Row House, we take pride in serving only the freshest of Atlantic lobster — the best tasting lobster in the world. We prepare it a number of ways, ranging from the traditional “church supper” method to some of our unique culinary takes on this seafood icon.

Lobster Tastes

Lobster Lollipops 25

Six tempura “lollipops” made from an Island lobster tail - served with spicy aioli, cilantro lime sauce and tempura vegetables

Lobster Risotto Cakes 19.75

Three pan-fried risotto cakes, spicy aioli, cilantro lime sauce, corn salsa - served with tempura vegetables

Lobster Poutine 14/22.75

Hand-cut PEI fries, bechamel, lobster, cheese curds

*Full dinner menu available upon request

Please inform your server of any dietary restrictions and our chef will do his best to accommodate your needs.

Manager: Stephanie Hines • Chef: Billy Shields



www.rowhouselobster.ca

MAINS

From the Land

Pan Seared Half-Chicken 28

House-made Asian BBQ sauce,
fingerling potatoes, seasonal vegetables

Vegetarian Tacos 16

Two slightly grilled soft shell tacos, tomatoes,
cucumber, charred corn salsa, spicy aioli, pickled red
onions, coleslaw - served with hand-cut PEI fries

1 ¾ Inch Island Pork Chop 28

Seared bone-in, Island pork chop,
mustard ginger-beer sauce, creamy
mashed potato, house-made coleslaw

Vegetarian Feature 17

Basmati rice served with daily
vegetables, house sauce



Our Steak & Beef Story

Our beef includes local product from family owned businesses supplying only the highest quality steak and beef.
Choose between our house steaks or custom Row House steak features.

House Steaks

Ribeye Steak - 12oz 40

Tenderloin - 6oz 36

New York Striploin - 10oz 36

Our AAA house steaks are seasoned in the Row House method with house jus and come with
roasted fingerling potatoes, seasonal vegetables, and crispy onion strings.

Row House Steak Features

Row House Surf & Turf 56

10 oz. AAA grilled Island New York
Striploin or 6 oz. AAA pan seared
Island beef tenderloin with choice of a
lobster tail or a half of lobster

Glasgow Glen Beef Tenderloin 39.75

6 oz. AAA Island tenderloin topped with
choice of melted artisanal cheeses

Scotch Whiskey Ribeye 44

12 oz AAA grilled Island Ribeye served
in a smoked scotch whiskey demi-glace
*(you select your choice scotch whiskey -
Johnny Walker Blue excluded)*

Our steak features come with roasted fingerling potatoes, seasonal vegetables, and crispy onion strings.

Burgers & Ribs

Burger Platter 17

Island beef, horseradish crème freche,
red pepper relish, gouda, lettuce, double-smoked
bacon, hand-cut PEI fries

Hoisin Ginger BBQ Pork Ribs 17/28

Baby back pork ribs braised in hoisin and ginger and
cooked to perfection, served with tempura vegetables,
hand-cut PEI fries and house-made coleslaw



All Things Lobster

Lobster Tacos 25

Two slightly grilled soft shell tacos,
butter poached lobster, charred corn salsa,
spicy aioli, pickled red onions - served with
hand-cut PEI fries, and coleslaw

Lobster Gnocchi 31

Hand rolled Island potato gnocchi,
lobster, lemon-dill and white
wine cream sauce

Lobster Roll Platter 20

Atlantic lobster, fresh dill, mayonnaise,
lettuce, grilled roll-served with hand-cut
PEI fries and house-made coleslaw

Lobster Dinner *Market Price

Whole 1 ¼ lb. lobster with drawn butter,
lemon, slaw, fingerling potatoes.
Your choice of preparation:
Traditional salt-water boil
• Broiled with buttered breadcrumbs

Lobster Church Supper *Market Price

An Island tradition-bowl of mussels,
small chowder, 1 ¼ lb. lobster,
drawn butter, lemon, house-made
potato salad and coleslaw

Lobster Poutine 22.75

Hand-cut PEI fries, bechamel,
lobster, cheese curds

From the Sea

Spicy Fish Tacos 16

Two slightly grilled soft shell tacos,
Cajun style haddock, charred corn
salsa, spicy aioli, cilantro, pickled red
onions - served with hand-cut PEI fries

Island Halibut 35

Seared local halibut served on goat's cheese
polenta, olive tapenade, cherry tomatoes,
crispy capers, wonton chips

Row House

Seafood Platter 99 (for two)

Butter-poached lobster tails, snow crab,
mussels, oysters, bacon wrapped
scallops, shrimp, variety of house-made
local sauces, pickles, garnishes - served
with a medley of vegetables and a choice of
hand-cut PEI fries or fingerling potatoes

Fish and Chips 12.75/17.75 one piece / two piece

Local haddock in Gahan Beer
tempura batter, hand-cut PEI fries,
house-made tartar sauce

Seared Island Scallops 31.75

Six scallops, lemon-herb risotto,
tempura vegetable

Diavolo Di Mare 28

Linguini, seared shrimp, scallop, mussels,
spicy Arrabiatta-style tomato sauce

Cioppino 27

Tomato, garlic, fennel seafood broth, lobster,
haddock, mussels - served with crostini

Additions

Shrimp 3 each
Scallops 3.5 each
Lobster Tail 21
Grilled Chicken 6

Potato Salad 2.75
Hand cut Fries 2/4.5
Garlic Mashed Potatoes 2.5
Fingerling Potatoes 2.5

Vegetables 2.5
Salad Substitution 3
Goat's Cheese 0.75
Spicy Aioli 0.50