



**ROW HOUSE**  
— STEAK & LOBSTER —  
SEAFOOD - GRILL - WINE BAR

## LUNCH

---

### Soups & Chowders

---

**Soup of the Day 6/9.75** - Chef selection - served with crostini

**Row House Chowder 8/14**

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

**Cioppino 14.75/27**

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

---

### Salads

---

**Mixed Greens Salad 8.75/14**

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

**Seafood Salad 21**

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

**Row House Caesar 8.75/14.75**

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



---

### Lobster Tastes

---

**Lobster Lollipops 25**

Six tempura "lollipops" made from a succulent Island lobster tail  
served with spicy aioli, cilantro lime sauce and tempura vegetables

**Lobster Poutine 14/23**

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

**Lobster Risotto Cakes 19.75**

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

**Lobster Roll Platter 20**

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

**Lobster Tacos 25**

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

---

**\*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](http://www.rowhouselobster.ca)

# LUNCH



## From The Land

### Mushrooms & Toast 14

Daily selection of mushrooms, focaccia, balsamic vinaigrette, parmesan

### Steak Sandwich 19

6 oz. AAA beef tenderloin with spicy aioli, creamy BBQ, pickled red onions, and fried onion strings served on grilled focaccia - served with hand-cut PEI fries.  
(Add gouda cheese for \$2)

### Burger Platter 17

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

### Beef Stir Fry 20

A 6 oz. AAA beef tenderloin stir-fried with seasonal vegetables in our hoisin-ginger sauce  
- served on a bed of white rice

### Steak & Frites 18.75

A grilled bacon-wrapped, 6 oz. AAA beef tenderloin with house jus  
- served with hand-cut PEI fries

### Hoisin 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

### 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

## From The Sea

### Island Blue Mussels (1/1.5 lbs.) 13.75/15

**Provençal:** white wine, lemon and herbs

**Sicilian:** spicy tomato broth, fennel, garlic

### 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

### Spicy Fish Tacos 16

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

## Sharing Plates

### Paysan Board 29.75

Daily selection of local cured meats, artisan cheeses, home-made pickles  
- served with crostini

### Row House Seafood Platter 99 (serves two)

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

## Additions

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

Potato Salad 2.75  
Hand-cut PEI Fries 2/4.5  
Fingerling Potatoes 2.5  
Seasonal Vegetables 2.5

Salad Substitution 3  
Goat's Cheese .75  
Spicy Aioli .50

### \*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](http://www.rowhouselobster.ca)