



FALL 2025

East Coast Seafood Boil Menu

A Hands-On Celebration of Atlantic Flavour

Seafood Harvest Table — One-Pot Wonder!

Includes the Following:

- Whole Atlantic Lobster
 - PEI Mussels & Clams
 - Snow Crab Legs
 - Jumbo Shrimp
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Classic Accompaniments

Sea-Salted Baby Potatoes

Steamed directly in the boil with dill and garlic butter.

Maple-Roasted Sweet Corn

Corn on the cob brushed with maple butter and Old Bay seasoning.

Crisp Apple-Cabbage Slaw

Ontario apples, shaved fennel, and cabbage tossed in a cider vinaigrette.

Warm Fresh-Baked Rolls & Whipped Butter

Optional Add-Ons

Drawn Garlic-Herb Butter or Citrus-Cider Aioli.

Chowder Shooters – lobster, clam, or vegan roasted pumpkin-corn.

Desserts – spiced pumpkin cheesecake jars, apple-cranberry crumble, or mini lemon pies.

Beverages – hot mulled cider bar, local craft beer, or Niagara white wine pairing station.