

MERIVALE FISH

— Since 1993 —

HOUSE FAVOURITES

COLD	
Oysters 6 for \$22 12 for \$40 Served with mignonette + hot sauce	
Shrimp cocktail	14
Jumbo shrimp + sauce	
Tuna crudo	16
HOT	
Calamari	19
Smelts	19
Spring Roll Shrimp + crab	5 each
Fish Taco Crispy wild haddock, purple slaw, aioli	6.5
Clam Chowder	8
PEI Mussels white wine or tomato sauce	20

SALADS

Caesar Anchovy dressing, bacon, parmesan, croutons	16
House Wild greens, pickled onions, cherry tomatoes, cucumber, citrus vinaigrette,	16

Linguine Pescatore Shrimp, scallops, mussels, and clams in a rose sauce	38
Paella Our take on a classic. Shrimp, mussels, chorizo sausage, wild haddock	35
Tony's Bouillabaisse Tomato based broth with shrimp mussels and all the good fish	25
Octopus Braised octopus, potatoes, vegetables	26
Linguine Vongole Roasted garlic, anchovy butter, clams	26
Crispy Fish Sandwich Panko crusted haddock, cheddar, lettuce, tartar sauce	16

FISH + CHIPS

2 PIECES OF FISH + FRESH CUT FRIES + SLAW

Halibut	28
Haddock	21

Upgrade to Caesar, house salad or sweet fries \$5
1/2 fresh cut fries + 1/2 salad \$4
1/2 salad + 1/2 sweets \$6

A LA CARTE

Fish served a la carte, sides available below
+\$2 for blackened or maple sesame style

Atlantic Salmon	18
Rainbow Trout	16
Shrimp	18
8 pieces - Grilled or Panko crusted	

SIDES

Fresh cut fries	6	Vegetables	6
Sweet potato fries with spicy aioli	8	Roasted garlic potatoes	6
Caesar	10	Rice	4
House	10	Linguine rose	12
Coleslaw	4	Local bread basket	6

Consuming raw or uncooked meat and seafood may increase your risk of foodborne illness

Please notify us of any food allergies

20 % gratuity will be added to parties of 6 or more

\$5 sharing fee on soups + mains

WHITE WINE

	5oz	9oz	1/2 L	Bottle
Sauvignon Blanc Two Oceans - South Africa	8	14	26	48/L
Pinot Grigio Folonari - Italy	10	16	32	50
Chardonnay Meldville - Lincoln Lakeshore VQA	10	18	34	52
Sauvignon Blanc Left field - New Zealand	11	18	36	56
Pecorino Falerio - Italy	12	19	38	58

RED WINE

	5oz	9oz	1/2 L	Bottle
Cabernet Merlot Two oceans - South Africa	8	14	26	48/L
Malbec Norton - Argentina	10	17	34	52
Cabernet Sauvignon Three thieves - California	10	17	34	52
Pinot Noir Malivoire - Niagara VQA	14	26	48	70

BUBBLES

Che Bello Malivoire Sparkling VQA	5 oz / 9	Bottle / 42
---	----------	-------------

BOTTLES + CANS

Stella	8
Corona	8
Canadian	7
Heineken zero	5
Muskoka - cream ale	6
ABC - cider	7

COCKTAILS

A Really Good Caesar Clamato, vodka, spicy bean, tiger shrimp	14
Mulled Wine Brandy, red wine, spice and everything nice	12
Apple Pie Moscow Mule Cinnamon vanilla infused vodka, apple cider, ginger beer	16
Earl Greyhound Earl grey gin, grapefruit	15
Cranberry Margarita Spiced tequila, fresh cranberries, lime	14
Spiced Pear Gin Fizz Gin, pear, lemon, cardamon, egg white	16
Amoré Americano Whiskey, amaro montenegro, vanilla, chai	14
Hot Buttered Rum Spiced rum with a richness of butter	12
Espresso Martini	16
Bar Rail Cocktails	8

DRAFT

12 oz - 6.5	16oz - 9
House Lager Golden lager - 5%	
Camerons Ambear red ale - 5%	
Collective Arts Life in the clouds NE IPA - 6%	
Collective Arts Stranger than fiction porter - 5.5%	
Muskoka Detour session IPA - 4.5%	
Rotating Tap Ask your server or bartender	

FINISHING NOTES

Amaro Nonino	8	Coffee / tea	3.5
Glenfiddich Scotch	12	Espresso	4
Grappa	8	Cappuccino	6
Limoncello	8	Café latte	5

MAKI ROLLS

6 PIECES

SPICY SALMON ROLL	\$ 11.00
SPICY TUNA ROLL	\$ 12.00
SPICY SHRIMP ROLL	\$ 10.00
SMOKED SALMON ROLL	\$ 9.00
SALMON ROLL	\$ 9.00
TUNA ROLL	\$ 10.00
CALIFORNIA ROLL	\$ 9.00
AVOCADO ROLL	\$ 7.00
AVOCADO CUCUMBER ROLL	\$ 9.00

SASHIMI

3 PIECES

SALMON

\$ 11.00

TUNA

\$ 13.00

SMOKED SALMON

\$ 9.00

SUSHI MENU

HOUSE SPECIALTY ROLLS

10PC KAMIKAZE ROLL	\$ 16.00
FRESH SALMON, CUCUMBER, AVOCADO, CRAB, MASAGO, SPICY MAYO	
10PC MERIVALE ROLL	\$ 18.00
TEMPURA SHRIMP, CUCUMBER, AVOCADO, CRAB, MASAGO, SPICY MAYO. TOPPED WITH SALMON	
10PC SUNSHINE ROLL	\$ 18.00
TEMPURA SHRIMP, CUCUMBER, AVOCADO, MASAGO AND CRAB, TOPPED WITH SALMON	
8PC MANGO SALMON ROLL	\$ 17.00
AVOCADO, CUCUMBER, MANGO, SPICY MAYO, TOPPED WITH SALMON AND MASAGO	
8PC RED DRAGON ROLL	\$ 16.00
TEMPURA SHRIMP, AVOCADO, MASAGO, & SPICY MAYO, TOPPED WITH TUNA	
8PC KISS ROLL	\$ 17.00
SPICY TUNA, CUCUMBER & AVOCADO, TOPPED WITH SPICY CRAB	
8PC RAINBOW ROLL	\$ 15.00
SPICY CALIFORNIA, TOPPED WITH TUNA AND SALMON	

MAKI ROLLS

8 PIECES

AVOCADO CUCUMBER ROLL	TUNA	\$ 12.00
AVOCADO SPICY TUNA ROLL		\$ 13.00
AVOCADO SALMON ROLL		\$ 10.00
AVOCADO SPICY SALMON ROLL		\$ 12.00
TEMPURA SHRIMP ROLL		\$ 10.00

NIGIRI

2 PIECES

SALMON

\$ 8.00

TUNA

\$ 9.00

SMOKED SALMON

\$ 9.00

SHRIMP

\$ 9.00

PLATTER A

3PC SALMON SASHIMI
8PC AVOCADO SPICY SALMON ROLL
8PC CUCUMBER SPICY TUNA ROLL
6PC CALIFORNIA ROLL
\$38

PLATTER C

10PC MERIVALE ROLL
8PC MANGO SALMON ROLL
8PC AVOCADO SPICY SALMON
ROLL 8PC RAINBOW ROLL
8PC RED DRAGON ROLL
\$82

PLATTER B

6PC ASSORTED SASHIMI
4PC ASSORTED NIGIRI
8PC AVOCADO SPICY SALMON ROLL
8PC RAINBOW ROLL
8PC KISS ROLL
\$70