

DINNER MENU



FRESH OYSTERS

Freshly shucked oysters by the piece.
Price subject to market value.

12 FOR \$45
18 FOR \$65
EACH - MARKET PRICE

OYSTER SPECIALS ARE SHUCKERS CHOICE

Our shucker will hand select a variety of oysters from different provinces for you to try

HANDHELDS

OUR TACOS AND WRAPS ARE SOLD ONE PER ORDER

CRISPY FISH TACO 9 1/2

cod | avocado | slaw | tomato salsa
smoky adobo sauce | cilantro | chipotle mayo

GRILLED TUNA TACO 9 1/2

bluefin tuna | avocado | slaw
mexican pickles | baja sauce | cilantro

CARNITAS TACO 9 1/2

pulled pork | monterey jack | baja sauce
mexican pickles | cilantro | lime

KOBE BEEF LETTUCE WRAP 9 1/2

kobe beef (medium) | japanese "mac" sauce
house kimchi | cilantro | puffed rice

VEGGIE TACO (VG) 8 1/2

vegetable of the day (ask your server)
avocado | slaw | cilantro
mexican pickles | baja sauce

ROUND OF BEERS FOR THE KITCHEN 25

ROUND OF SHOTS FOR THE HOUSE 100

bartender's choice

SMALL PLATES

BAKED OYSTERS

4 baked east coast oysters when available

KIMCHI (V) 7

chili oil | ginger gastrique | green onion | cilantro

FILIPINO ADOBE WINGS 20

fried wings | sesame seeds | green onion
cilantro

FRIED BRUSSELS SRPOUTS (VG) 11

shallots | honey sesame glaze | puffed rice
green onion | radish

MISO SCALLOPS 22

pan seared scallops | bacon | oyster mushrooms
miso glaze | green onion

TUNA POKE 21

bluefin tuna | ginger | edamame | green onion
avocado | cucumber | nori | crispy wontons

THAI PORK RICE BOWL FULL 18, HALF 11

ground pork | cucumbers | carrot
crushed peanuts | green onion | fresh herbs
jasmine rice

SESAME PEANUT NOODLES FULL 19, HALF 12

crispy marinated tofu | sesame peanut sauce
cabbage | teriyaki | crushed peanuts | green onion
chili crisp | pickled cucumber

TEMPURA BROCCOLI 16

tempura battered broccoli | black sesame tahini
wasabi caramel | radish | sesame seeds

BUTTER CHICKEN BURGER 22

yogurt marinated chicken thigh | butter chicken
sauce | cilantro peanut aioli | jalapeno coconut
sambal | lettuce | pickled red onion | potato bun
curry seasoned fries

(VG) - VEGETARIAN (V) - VEGAN (GF) - GLUTEN FRIENDLY - ASK SERVER

COCKTAIL MENU



— ADELAIDE CLASSICS —

EL CAMINO 16

sauza tequila | triple sec | cilantro syrup
thai chili | agave | bitters | lime

OYSTER PORTER CAESAR 15

absolut vodka | porter | tabasco | clamato
worcestershire | housemade rim | oyster

PIMM'S PINA 15

pimm's | beefeater gin | pineapple | agave | lime

CUCUMBER CRISP 15

beefeater gin | st germain | cucumber syrup
soda | lime

SOME BUNNY SAY? 16

vegetable of the day (ask your server)
avocado | slaw | cilantro
mexican pickles | baja sauce

YOU DA POM.COM 16

monkey shoulder scotch whisky | pomegranate
juice | simple syrup | lemon

OLITOV 16

espolon tequila | olive juice | olives

CHAMBORD MEETING 17

chamboard | tia maria | simple syrup

SAILOR CHERRY 15

sailor jerry spiced rum | disaronno | cherry juice | lime

CRIMSON & CLOVE 15

crown royal peach | piedra negra malbec | brown sugar and clove syrup | grenadine | lemon

SPICY JIM DANDY 16

sauza tequila | peach schnapps | agave | chili salt |
lime

AP LIKE THAT 15

apricot brandy | aperol | triple sec | apple juice | ginger beer

WINE MENU



WHITE	GLASS	BOTTLE
bendito pinot grigio, chile	12	50
the bend in the river riesling, germany	11	45
oyster bay sauvignon blanc, new zealand	12	50
washington hills chardonnay, usa	17	70
jean-marc brocard chablis, france	--	90

RED	GLASS	BOTTLE
bendito cabernet sauvignon, chile	12	50
motecillo crianza rioja, tempranillo spain	12	50
zonin chianti, italy	17	70
peidra negra malbec, argentina	11	45
primarius pinot noir, usa	--	85

ROSÉ / SPARKLING / CHAMPAGNE	GLASS	BOTTLE
villa sandi prosecco, italy	11	40
villa sandi rose prosecco, italy	11	40
veuve clicquot brut champagne, france	--	155

BEER MENU



FEATURE BEER

GAHAN BLUEBERRY ALE (CAN) 12

unfiltered wheat ale (4.5% Alc/Vol)

Made with blueberries from Atlantic Canada. Hazy amber colour with natural blueberry aromas and flavours followed by notes of grain bread, herb, citrus, pie crust and dried flowers.

The palate is dry, tangy and crisp with fresh unsweetened blueberry and malty notes on the finish.

ON TAP

An ever changing and rotating selection of local craft beers. Check the board above our kitchen or ask your server what's on tap today.

QV PINT 11
CRAFT PINT 11
DOMESTIC PINT 9

ROUND OF BEERS FOR THE KITCHEN 25

ROUND OF SHOTS FOR THE HOUSE 100

bartender's choice

CRAFT BEER

COLLECTIVE ARTS COCONUT KEYLIME IPA (CAN) 11
COLLECTIVE ARTS RANSACK THE UNIVERSE IPA (CAN) 11
GARRISON JUICY IPA (CAN) 11
GLUTENBURG (CAN) 8
MAGNERS IRISH CIDER (CAN) 12
UNIBROUE BLANCHE DE CHAMBLY (CAN) 11
QV MARGARITA CERVEZA (CAN) 11
QV PINK LEMONADE (CAN)
QV STRAWBERRY BLONDE ALE (CAN)
QV IMPERIAL COCONUT PORTER (CAN)
MILL STREET ORGANIC (BTL)
NO BOATS ON SUNDAY CIDER (BTL)
UNIBROUE BLANCHE DE CHAMB CHAMBLY (CAN)
MURPHY'S STOUT

DOMESTIC / IMPORTS

BLACK HORSE 7
BLUE STAR 7
COORS LIGHT 7
MICHELOB 7.5
SOL 8

LOCAL

QV ICEBERG 9.25
QV DAY BOIL 8
QV 1892 7