



APPETIZERS

Fox Harb'r Signature Seafood Chowder

Lobster, halibut, scallops & salmon
Light cream & dill broth
Cup \$13 Bowl \$18

Fox Harb'r Mixed Green Salad

Julienne fennel, pickled onion & pepper basil oil
Green olive goat cheese, prosciutto crisp
\$16

Beef Carpaccio

Caper, lemon & chive aioli
micro greens & truffle oil
\$16

Duck Leg Rilette

House made focaccia crouton, cranberry chutney and
pickled mushrooms
\$19

Classic Caesar Salad

Parmesan and garlic dressing,
crisp bacon & croutons
\$15

Baked Malagash Oysters

Topped with panko breadcrumbs, bacon
spinach and Pernod cream
\$18

Warmed Crottin de Chavignol

Wild mushrooms and local greens,
maple balsamic carrot chips
\$17

Braised Pacific King Octopus

Kalamata olive spread, wilted arugula & mint, red
pepper oil
\$17

MAINS

Rack of Lamb, Charred Leek Crust

Roast sunchoke, heirloom carrot
Dijon glazed potato, grainy mustard jus
\$42

Roast 8oz Blue Dot Tenderloin

Pan seared crispy compressed potato terrine
Porcini cream, French beans & caramelized onion
\$45

Ballotine of Cornish Game Hen

Truffled chanterelle mushroom farce,
Parsnip crema, wilted gai lan
\$38

Pesto Glazed Tofu Steak

Chick pea puree, sauteed mushrooms, greens & dulce
Balsamic vinaigrette
\$25

Pan Seared Nova Scotia Halibut

Shaved zucchini, brussel leaves "etuve"
Crispy kale and wild rice croquette, xo sauce
\$38

Roast Filet of Sustainable Blue Salmon

Kim chi butter, lobster risotto
Spring asparagus
\$35

Butter Poached 1.5Lb Lobster

Spring pea puree, fondant potato
Rhubarb butter sauce
\$44

Chive Crusted Fogo Island Cod

Lobster infused Robuchon potatoes
Blistered tomato, squash puree, pickled radish
\$37