

The Grand Victorian Tea and Oyster Room

Mondays, Tuesdays, Wednesdays 11-6pm

Live music (high season)

~ Oyster Special \$2 daily 2-4pm ~

OYSTERS

Fresh oysters on the half shell — 3

cocktail sauce, lemon

HIGH TEA

Traditional Tea — 28

Assorted finger sandwiches, scones and preserves, deviled eggs, fresh fruit, petite sweets, tea

~ For 2 people \$49/ Gluten free option available \$32 per person ~

Not So Traditional High Tea — 20

Cauliflower wings tossed in hot sauce, assorted sandwiches, franks wellington with mustard, deviled eggs, doughnuts and cookies

Savory Tea — 14

Tea, assorted finger sandwiches

~ Gluten free option available \$18 ~

Tea & Scones — 10

Tea, two scones, and preserves

Soup & Sandwich — 12

Choose from our finger sandwich selection

~ Add bowl of chowder \$4 ~

Sweet Tea — 16

Tea, petite sweets

Seafood Chowder — 12

Mussels, salmon, bacon, potato, charred corn, cream

Kids Tea — 10

Ham & cheese, or peanut butter & jelly sandwich, fresh fruit, brownie, juice or milk

~ Ages 12 and under ~

Trays made to order, no substitutions

~ Please notify your server of any allergies ~

Substitute your tea for a draft beer or house wine — 5

SHARE

Cheese Board — 15/20

Canadian and International cheese selection, preserves, bread

Charcuterie Board — 22

Selection of cured meats, breads and homemade condiments

Crudet Board — 16

Raw vegetables, hummus, boiled egg, crackers

Seafood Board — 21

Lobster, mussels and crab legs served chilled

~ Add 6 oysters \$18 ~

DESSERT

Feature — 8

Layered chocolate cake — 8

Peach Melba Cake — 8

Vanilla cake, peach compote, raspberries

White Chocolate and Brown Butter Bread Pudding — 8

Rum toffee sauce

LOCAL TEA FROM MS.PRICE

Black Tea — 4

Coach House Premiere

~ Hint of Earl Gray ~

Alysse

~ Tropical Fruit ~

Afternoon Select

~ Darjeeling ~

Herbal — 4

The Cambridge

~ Rooibus with a hint of pear and ginger ~

Green Tea — 4

