

THE RESTAURANT AT THE CN TOWER
360
LE RESTAURANT DE LA TOUR CN



seafood bar à la carte

360 iced seafood platters

THE SAMPLER PLATTER \$65

*A chilled platter of fresh Canadian seafood
(An ideal appetizer for one)*

3 shrimp, 3 East Coast crab claws, 4 Malpeque oysters 🍷,
6 marinated Prince Edward Island mussels 🍷,
House smoked Manitoulin Island trout

Raw sea scallops 🍷 marinated in garlic and buttermilk with parsley gremolata

THE GRAND PLATTER \$120

*A chilled two tiered platter of fresh Canadian seafood
(An ideal appetizer for two or main course for one)*

½ of a 1 ½ lb lobster
4 Malpeque oysters 🍷
½ dozen shrimp

1 dozen marinated Prince Edward Island mussels 🍷
¼ lb of Fogo Island snow crab legs 🍷

House smoked Manitoulin Island trout

Raw sea scallops 🍷 marinated in garlic and buttermilk with parsley gremolata

THE 360 TOWERING PLATTER \$210

*A chilled three tiered platter of fresh Canadian seafood
(An ideal appetizer for four or main course for two)*

1 whole 1 ½ lb lobster
1 dozen Malpeque oysters 🍷
1 dozen shrimp

1 dozen marinated Prince Edward Island mussels 🍷
½ lb Fogo Island snow crab legs 🍷

House smoked Manitoulin Island trout

Raw sea scallops 🍷 marinated in garlic and buttermilk with parsley gremolata

THE 360 ULTIMATE SEAFOOD PLATTER \$395

*A chilled three tiered platter of fresh Canadian seafood
(The ultimate seafood lover's dining extravaganza)*

2 whole 1 ½ lb Atlantic lobsters
2 dozen Malpeque oysters 🍷
2 dozen shrimp

½ lb of queen crab claws

1 lb of Fogo Island snow crab legs 🍷

¼ lb of House smoked Manitoulin Island trout

Raw sea scallops 🍷 marinated in garlic and buttermilk with parsley gremolata

2 dozen marinated Prince Edward Island mussels 🍷

appetizers

MALPEQUE OYSTERS 🍷 half dozen \$21, dozen \$38

Grown in oyster beds in rivers and bays around Prince Edward Island, Malpeque oysters have a salty sweetness that lend themselves to citrus and spicy flavours

BEEF CURED SMOKED ATLANTIC SALMON \$26

Ficelle crostini, whipped tarragon cream cheese, frisée and pickled fennel

WARM SEAFOOD VERRINE \$26

Atlantic lobster, Fogo shrimp 🍷, Humboldt squid 🍷, bay scallops 🍷, octopus 🍷, clams, tomato seafood reduction, dulce seaweed puff pastry

CHILLED ATLANTIC LOBSTER COCKTAIL \$42

Half lobster, horseradish cocktail sauce



 **ocean wise**. A SUSTAINABLE CHOICE

To receive complimentary elevation, a minimum of 2 courses must be purchased per person
Prices do not include taxes or gratuities | Please advise server of any food allergies
Menu en français disponible