

APPETIZERS

Clam chowder	9
Crabe soup with cilantro	11
Bruschetta	7
Warm pistachio crusted goat cheese on a bed of greens with a port and raspberry sauce	13
Fried calamari with a sour cream, gin and cayenne dipping sauce	12
Scallops sautéed in a Madagascar green peppercorn sauce, flambéed with brandy	13
Coconut shrimp with a orange horseradish sauce	10
Cajun grilled calamari served with a tomato, cucumber and cilantro salsa	13
Tuna tartare with wonton chips and infused red pepper oil	15
Mussels Marinière (white wine)	8
Iced shrimp cocktail with it's classic sauce	15
Poached clams in a white wine and garlic broth	11
Caesar salad with shaved parmesan cheese	9
Green salad with endives and tomato, lemon and honey vinaigrette	8
Crab cakes with a citrus sauce	12
Steamed snow crab, warm or cold, with garlic butter	14

BAKED OYSTERS

3/9.00 6/18.00 12/36.00

- Rockefeller - swiss cheese, pesto & spinach
- St Jacques - scallops, swiss cheese & béchamel sauce
- Port & blue cheese
- Goat cheese & raspberry sauce
- Tomato concasse & cheddar cheese
- Maple & prosciutto

OYSTER SHOOTER Vodka, cocktail and horseradish sauce, in a shooter 5 \$

THE
OYSTER

HAPPY HOUR Everyday 11am to 7pm

13\$

12 "Beau soleil"
oysters from New-Brunswick

All night Tuesday, Wednesday, Thursday

MAESTRO PLATTER

A gigantic platter featuring assortment of our specialties

bruschetta • clams • king crab • steamed mussels • coconut shrimp
maestro calamari • 1/2 lobster • chicken and shrimp satays

And their five sauces:
garlic butter • lime butter • cayenne/gin
Thai peanut • orange and horseradish

For Two 72 For Three 128
(Extra ½ lobster 20\$)

COLD SEAFOOD PLATTER

King crab, 1/2 lobster, snow crab, black tiger shrimps, tuna tartare
Beau soleil oysters, mussels

For Two 65 For Four 130
(Extra ½ lobster 20\$)

FISH

Caramelized Atlantic salmon in a miso marinade with sautéed fingerling potatoes	27
Roasted Chilean sea bass, lentils with proscuitto in a spiced "demi-glace"	34
Seared red tuna with a Havana sauce (rum, coconut milk and star anise) on its sugar cane bed	35

ETC...

Grilled marinated filet mignon with wild mushrooms, green peppercorn sauce	39
Golden linguini with goat cheese, grilled oyster mushrooms, white wine cream sauce	20
Linguini with shrimps in a olive oil, caper and lemon sauce, with garlic confit tomatoes	25
Seafood Pasta: scallops, shrimp, mussels calamari and clams in a chardonnay cream sauce	29
Stuffed chicken supreme with asiago cheese, sun-dried tomatoes, pine nuts, in a pesto sauce	23

* For all allergies please ask your waiter about our ingredients so we can accommodate you.

SEAFOOD

Louisiana seafood: mussels, clams, black tiger shrimp, scallops, salmon and calamari all served in a cream white wine and cajun spice reduction	33
Flambéed shrimps with citrus and limoncino, grilled vegetables with Xeres	33
Shrimps sautéed with garlic, parmesan risotto and Kenyan green beans with almonds	32
Scallops sautéed in a Madagascar green peppercorn sauce flambéed with brandy	30
Surf and Turf: grilled marinated filet mignon, roasted shrimp in a seafood butter, wild mushrooms, blue cheese glaze	43
Thai curry shrimp with ginger & lemongrass served with sautéed vegetables & rice	27
Lobster grilled or boiled	Market price
Royal Alaska king crab with a choice of lime or garlic butter	58
Snow crab with a choice of lime or garlic butter	35

MUSSELS

Marinière (white wine)	16
Provençale (tomato sauce)	16
Lemon, honey and garlic	16
Smoked tomato	16
Orange cream and chili	18
Madagascar (cream, peppercorns and brandy)	18
Blue Cheese	19
Yukon gold fries & mayonnaise	5

ALL YOU CAN EAT MUSSELS

OYSTER PARTY

MAESTRO TAPAS

Discover our menu in small portions.
From Tuesday to Friday 11am to 5pm lunch.
Tuesday, Wednesday and Thursday nights.

Sunday and Monday nights 12,99\$
Three sauces to choose from.....try them all !

SHUCKING LESSON

Every Tuesday night
Just show up at the bar at 6pm
or RSVP your group info@maestrosvp.com

MaestroSVP can help you organize an oyster party at home or at the office. Ask about our specials sauces and recipes. Maestro's ideas will make your party a night to remember