

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



seafood bar à la carte

appetizers

ACADIAN STURGEON CAVIAR 🐠 \$135

30g, served with blinis, crème fraîche & chives

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 lends itself to citrus and spicy flavours

MAPLE SUGAR & JUNIPER-CURED SMOKED SALMON \$26

Cold-smoked in house Atlantic salmon, pretzel toast, freeze-dried blueberry crumble & pressed crème fraîche

OCEAN WISE CHAMPION SEAFOOD CHOWDER 🐠 \$20

Fogo Island crab cracker & shrimp, smoked BC sablefish, bay scallops, Manitoulin Island lake trout, wild salmon caviar, crème fraîche, fingerling potatoes

CHILLED ATLANTIC LOBSTER COCKTAIL \$42

Half lobster, horseradish cocktail sauce



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 lobster

4 Malpeque oysters 🐚

6 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 \$240

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 🐚



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