Seafood Fest

Appetizers and Pastas are available for Lunch and Dinner

Appetizers



ESCARGOT $16.95 GF when served without garlic toast
Six large Snails sautéed with garlic, butter and lemon juice, then stuffed into fresh mushroom caps. We top ours with a creamy Alfredo sauce and Parmesan cheese. Try them, you'll love them! Served with a slice of garlic toast.

CALAMARI $18.95
Rings and tentacles lightly dusted then deep fried until golden brown. Served with Garlic Aioli.



CHICKEN WONTONS $13.50
6 wontons filled with ground chicken thighs with a medley of spices. Served with sweet 'n spicy Thai sauce.

Pleasing Pasta



PEPPERED SHRIMP PASTA Lg (10 Shrimp) $28.50 Sm (6 Shrimp) $21
Black Tiger Shrimp sautéed with red peppers, onions, mushrooms, fresh basil then tossed in a creamy rosé sauce and Penne noodles. Topped with Parmesan cheese and crushed black pepper. Served with garlic toast.

SEAFOOD FETTUCCINE AL FORNO Lg $32.95 Sm $26.95
Sautéed Shrimp, tender Lobster, Pollock, fresh mushrooms and onions, tossed with a creamy Hollandaise sauce and tender Fettuccine noodles. Smothered with a generous helping of Mozzarella cheese and baked to perfection. Served with garlic toast.



SUN-DRIED TOMATO PESTO SHRIMP PASTA Lg $28.95 Sm $21.25
Sautéed mushrooms, red onions and Shrimp, tossed with Sun-Dried Tomato Pesto, Alfredo sauce and tender Spaghetti noodles topped with Parmesan cheese. Served with garlic toast.

GF Gluten Free Spicy Contains Peanuts

Chef's Note:
All ingredients are not listed.
If you have any allergy or diet concerns, please speak with your server. Thank you.

Nov 24, 2026 – Jan 4, 2027

THE Russell Inn
HOTEL & CONFERENCE CENTRE

Seafood Fest

Main Courses and Add-ons are available for Dinner only

Main Courses

All main courses are accompanied with your choice of side, vegetable of the evening, and a potato scallion roll.



THE CLASSIC STEAK & LOBSTER $72.25 GF
AAA 7 oz. New York steak grilled to your liking and topped with sautéed mushrooms, and a 5 - 6 oz. Atlantic Lobster tail, served with hot drawn butter.

LOBSTER TAIL $47.95 GF
A 5 - 6 oz. Atlantic Lobster tail, served with hot drawn butter.

STEAK & CRAB $62.75 *A spin on the classic surf & turf!* GF
AAA 7 oz. New York steak grilled to your liking, topped with sautéed Mushrooms and served side by side with a ½ lb of Snow Crab! Served with hot drawn butter.



SNOW CRAB $52.95 GF
A pound of Snow Crab, poached and served with hot drawn butter.

MAPLE & PUMPKIN SEED SALMON $34.95 GF
A 6 oz. Salmon filet, drizzled with maple syrup and encrusted with crushed pumpkin seed.

SURF & TURF STEAK $39.95 GF
AAA 7 oz. New York, done to your liking and smothered with four Shrimp Scampi.

SURF & TURF CHICKEN $28.95 GF
Grilled marinated Chicken and smothered with four Shrimp Scampi.



CHICKEN PORTOBELLA $27.95 GF
A 6 oz. grilled chicken breast and topped with roasted yellow peppers, red onion, Portobello mushroom, grainy Dijon mustard and Havarti cheese.

Add-ons

SNOW CRAB $17.95 GF
1/2 Pound, poached and served with hot drawn butter.



LOBSTER TAIL $41.95 GF
5 oz. poached and served with hot drawn butter.

MUSHROOM BUTTONS $6.95 GF
Sautéed with garlic

BÉARNAISE SAUCE $3.50
(Hollandaise sauce with Tarragon)

The Sweet Ending

TURTLE CHEESECAKE $9.95 GF
Pecans, creamy caramel, and rich chocolate, all wrapped up in a decadent cheesecake!

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