

SOUPS & SALADS	
- fresh and refreshing -	
SOUP DU JOUR	ASK OUR STAFF
Chef's daily inspiration	
DIANA'S SIGNATURE CLAM CHOWDER	SM 6 LRG 10
Chopped clams, smoked bacon, potatoes, celery, carrots and onions	
CAESAR SALAD	14
Romaine lettuce, Grana Padano cheese, garlic croutons and smoked bacon	
GREEK SALAD	14
Vine-ripened tomatoes, feta, red onions, cucumbers, Kalamata olives, oregano, and extra virgin olive oil	
HOUSE MIXED GREEN SALAD	8
Seasonal greens, pine nuts, sundried tomato, and house made Dijon balsamic vinaigrette	
ROASTED BEET SALAD	12
Roasted red and golden beets, pears, apples, goat cheese and apple cider thyme vinaigrette	
SMOKED DUCK SALAD	18
On seasonal greens with pomegranate tabbouleh and hummus	
PASTA & PAELLA	
- a fork full of flavour -	
CLAM LINGUINE	24
Chopped and steamed clams, bacon, white wine, garlic, lemon, oregano and basil	
LOBSTER & SHRIMP TAGLIATELLE	29
Shrimp, Rock Lobster tail, crab infused saffron crème	
SMOKED SALMON LINGUINE	23
Diana's cherry wood smoked salmon, onions, garlic, chili flakes, fried capers, extra virgin olive oil	
MUSHROOM LINGUINE	18
Portobello and Cremini mushrooms, garlic, shallots, cream and sundried tomato	
DIANA'S SEAFOOD PAELLA	32
Shrimp, Mussels, Clams, assorted fish, Chorizo sausage, saffron, tomato, fennel, rice and fish broth	

APPETIZERS	
- to share and satisfy -	
ALBACORE TUNA BRUSCHETTA	12
Albacore Tuna, parmesan and oregano crostini and fresh bruschetta	
CRAB CAKES	15
Seared Crab cakes, lemon, dill, leeks and garlic fried spinach	
FRIED CALAMARI	14
Fresh Calamari, lemon pepper, dill and horseradish	
GRILLED CALAMARI	15
Fresh Calamari, Cajun spice, olive oil, orange-brandy	
TUNA TARTARE	18
Fresh Yellow Fin Tuna, sesame, chive, rice, cucumber, avocado, green onion, quail egg and mango vinaigrette	
STEAMED SALT SPRING MUSSELS	18
Choice of tomato basil, white wine garlic, or spicy Thai curry	
SOFT SHELL STEAMER CLAMS (SEASONAL)	18
Soft Shell Steamer Clams and butter	
OYSTERS ROCKEFELLER	13
Freshly shucked West Coast oysters, bacon, spinach, ouzo, panko crumbs and béchamel	
PAN FRIED OYSTERS	13
Freshly shucked West Coast oysters, panko crumbs, and tartar sauce	
GRILLED OCTOPUS	18
Octopus, mixed greens, tabbouleh and hummus	
SERRANO TUNA	18
Albacore Tuna, cucumber, avocado, serrano chili, and ponzu dressing	
PAN SEARED DAY BOAT SCALLOPS	18
Day Boat Scallops, Manouri cheese, Roma tomato, and chive Vinaigrette	
APPETIZER PLATTER (SERVES TWO)	30
Crab cake, seared albacore tuna, fried calamari, shrimp cocktail and marinated octopus	

ENTRÉE	
- overwhelmingly delicious -	
BOUILLABAISSSE	28
Lobster tail, Shrimp, Mussels, Clams, assorted fish, vegetable-fish broth and rouille-cROUTONS	
SURF & TURF	49
Half Lobster, choice of bone-in Veal Chop or Lamb Tenderloin, mini potatoes and seasonal vegetables	
GRILLED ORGANIC SALMON	28
Organic Salmon, Orzo, seasonal vegetables, sundried tomato and olive tapenade	
GRILLED CHILEAN SEA BASS	49
Chilean Sea Bass, miso, ginger, edamame, quinoa, asparagus and carrots	
GRILLED WHOLE SEABREAM	28
Fresh Seabream, Orzo, seasonal vegetables, thyme and basil	
DIANA'S FAVOURITE	
SEAFOOD MIXED GRILL	
Shrimp, Scallops, Choice of Grilled Salmon or Black Cod, garlic mashed potatoes and seasonal vegetables.	
Salmon 39 or Black Cod 43	
STEAMED WHOLE LOBSTER	MP
Live Lobster, garlic mashed potatoes and seasonal vegetables.	
GRILLED AAA BLACK ANGUS STRIPLOIN	32
AAA Black Angus Striploin Steak, portabello mushrooms, garlic mashed potatoes, seasonal vegetables and veal jus	
LAMB RACK WITH A BASIL MINT CREAM SAUCE	39
New Zealand free range and grass-fed Lamb, mini potatoes and seasonal vegetables	
SEAFOOD PLATTER (SERVES TWO)	160
Steamed Whole Lobster, Grilled Salmon, Marinated Octopus, Grilled Shrimp, Pan-seared Scallops, Crab Legs, Orzo and seasonal vegetables	

WAITING TO BE SHUCKED	
- a small selection of our oysters -	
We are the oyster specialists. We'll find the right oyster/ mullosk to satisfy your pallet. Have a dozen of your favourite or ask for a sample platter of mixed selections. Oysters are subject to availability, change on a weekly basis and vary based on location. Call and ask for our current selection.	
ACADIAN GOLD	
consistantly meaty, briny and a full ocean flavour	
BELON	
metallic coppery finish, with sweet to flinty overtone	
CLARENBRIDGE BAY	
meaty and buttery, grassy, cucumber finish	
COLVILLE BAY	
plump, crisp and shrimp like cruch, briny & clean	
COROMANDEL	
cucumber, minerally, watermelon with silk texture	
FANNY BAY	
briny and creamy with a melon finish	
KAIPARA	
creamy texture meat	
KUMAMOTO	
creamy, buttery texture, with a sweet finish	
KUSSHI	
plump, creamy, like Kumamoto, with a crunchy texture	
LUCKY LIME	
subtle taste of salty gulf of saint lawrence	
MALPEQUE	
briny and sweet flavour	
MARINA'S TOP DRAWER	
plump, briny, sweet with green melon finish	
SALTGRASS POINT	
well balanced, sweet and crisp finish	
SHIGOKU	
plump, crunchy meat, with A seaweed and mineral finish	
SOUTH BAY BLONDE	
sweet and briny, buttery, celery and eel grass	
VALENTINE	
blend of sweet flavour and soft hazelnut aftertaste	

CATERING PLATTERS

We offer catering platters both hot and cold, for any and every type of event, no matter how large or small. Platters are Made-To-Order and you can build them yourself. Select from our extensive list of items and make it to fit your needs.

FAVOURITES

~ build your own hot or cold platters ~

GRILLED/COCKTAIL SHRIMP (21/25)	40 / LB
GRILLED/COCKTAIL SHRIMP (13/15 OR 8/12)	50 / LB
STEAMED MUSSELS	18 / LB
STEAMED LOBSTER	MP
BAIRDI CRAB LEGS	55 / LB
KING CRAB LEGS	65 / LB
GRILLED OCTOPUS (3 oz)	13 / EA
SCALLOPS (U10)	50 / LB
LITTLE NECK CLAMS	17 / LB
DIANA'S SMOKED SALMON	55 / LB
CRAB CAKES	7 / EA

FISH

~ always fresh ~

BLACK COD	70 / EA
ATLANTIC SALMON	30 / LB
SEA BREAM OR BRANZINO	28 / EA
CHILEAN SEABASS	80 / LB
MACKEREL	10 / EA
RED SNAPPER	MP

All hot platters are available for pickup only. Cold platters ordered with oyster shucking service will be delivered with oyster shucker.

CATERING PLATTERS

SIDES

~ the perfect accompaniment ~

MIXED GREEN SALAD	7 / EA
CAESAR SALAD	8 / EA
CRUDITÉ (SERVES 8)	20 / EA
STEAMED VEGETABLES (SERVES 4)	40 / EA
SAFFRON RICE OR GARLIC RICE (SERVES 8)	25 / EA
ORZO PASTA SALAD (SERVES 8)	25 / EA
ROASTED POTATOES (SERVES 8)	25 / EA
SEAFOOD PAELLA (SERVES 8-10)	75 / EA

DESSERT

~ satisfy everyone's sweet tooth ~

TIRAMISU (SERVES 8-10)	40 / EA
BROWNIE (SERVES 8-10)	40 / EA

OYSTER CATERING

SHUCKING SERVICE

~ shucked to your liking ~

Enjoy an intimate oyster shucking experience, complete with your very own personal oyster shucker.

From a small gathering, wedding, corporate event or function, we are able to accommodate you. We provide a selection of the seasons finest oysters, paired with a full range of savoury condiments.

Our professionalism ensures we never look out of place, whether you are hosting an intimate formal event to a casual gathering. We provide a flexible setup in which your guests will truly enjoy.



Diana's everlasting commitment to procuring the freshest seafood available has paved the way for our legacy. For over 30 years, her mantra has continued to deliver quality ingredients to Ontarian families.

Our menu is a tribute to those that have grown with us in the past and an invitation to those that we have not yet had the pleasure of sharing our craft.

We hope that you cherish your seafood experience.

ASK ABOUT OUR DAILY SPECIALS

For all your catering inquiries please give us a call or send us an email at:

416.288.1588
CATERING@DIANASOYSTERBAR.COM

Please provide a minimum of 48 hours notice for all catering services.

MARKHAM

905.415.7792
INFO@DIANASOYSTERBAR.COM
WWW.MARKHAM.DIANASOYSTERBAR.COM
7501 WOODBINE AVE. MARKHAM L3R 2W1

SCARBOROUGH

416.288.1588
INFO@DIANASOYSTERBAR.COM
WWW.SCARBOROUGH.DIANASOYSTERBAR.COM
2105 LAWRENCE AVE, E. SCARBOROUGH M1R 2Z4



MARKHAM

~ Take-out & Catering Menu ~

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