

AAA Magazines

10 one-of-a-kind experiences across Canada

By AAA editors and contributors

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9. Feast on fresh lobster

Hubbards, Nova Scotia



For 90 years, the Shore Club in Hubbards, Nova Scotia, has been serving up a messy, tactile tradition: ocean-boiled lobster cracked right at the table. Photo courtesy Alaine Bosse

For 90 years, visitors have been making the pilgrimage to Hubbards to don bibs, crack shells, and devour just-caught lobster. This salt-of-the-earth experience—where the lobster is boiled in ocean water and served in a bustling communal hall at the legendary [Shore Club](#)—is designed to be messy and tactile.

—Melody Wren

<https://www.ace.aaa.com/publications/travel/international-destinations/canada.html>

Details: A 1-pound lobster dinner costs around \$36; a 1½-pound lobster dinner is around \$61. Lobster supper season runs from mid-May through mid-October.

Whoa factor: Known as the “last great dance hall,” Shore Club is a cavernous dining hall and live-music venue defined by weathered wood, nautical rafters, and a sea of long communal tables where diners sit shoulder to shoulder with strangers, a setup that naturally dissolves barriers.

Where to stay: Tucked into a quiet seaside community near Peggy’s Cove, **Oceanstone Resort & Spa** balances easy access to the coast and tranquil seclusion. With miles of rugged shoreline views steps away, the setting encourages slowing down and the rooms are thoughtfully designed with comfort and calm in mind.

What’s nearby: Peggy’s Cove is well known for its lighthouse perched on enormous hunks of granite rock overlooking the Atlantic Ocean. You can’t go inside, but you can get up close via an accessible boardwalk.

“In many destinations, lobster is experienced almost exclusively in fine-dining settings. In Nova Scotia, you can eat it on a wharf; at a church hall supper; from a roadside pound; in a chowder, roll, or boil-up; or straight from the trap to the table. There is less ceremony and more authenticity.”

—Alain “The Kilted Chef” Bossé, local chef