

CLASSIC PRIME STEAKS

Steak entrées served with buttermilk mash & seasonal vegetables

- gf PETIT NEW YORK STRIP LOIN (6 oz.) 30
- gf THICK CUT FILET MIGNON
The tenderest of steak cuts (6oz.) 38.5
- gf FILET & LOBSTER TAIL (6oz.) 52.5
- gf NEW YORK & BOURBON PRAWNS (6oz.) 38.5
- DELMONICO RIB EYE 14 OZ.
Most flavourful cut + bordelaise sauce 48.5
- gf PETIT NEW YORK STRIP LOIN (6 oz.)
+ ½ lb KING CRAB 49

The cool ALTERNATIVES

- gf BLACKENED AHI TUNA 17.95
blackened ahi tuna seared rare in cajun spice, on mixed leaf salad dressed with remoulade sauce
- gf CRAB, SHRIMP, MANGO & AVOCADO STACK 18.75
spicy honey-red pepper drizzle
- gf WILD SALMON & SHELLFISH SALAD 24.95
crab, prawns, scallops, shrimp, cajun salmon, lemon basil balsamic vinaigrette

SHARING ... First things, FIRST!

- ✓ BANG BANG CAULIFLOWER *sweet & spicy Korean sauce* 12
- CRISPY CALAMARI - *tzatziki + cusabi dips* 15
- Our Famous* CRAB CAKES *sweet pepper chutney* 17
- HOT CRAB DIP + PARMESAN CROSTINIS 14.95
- gf STANDING FORKS *scallops & prawns wrapped in prosciutto* 16.9
- LOBSTER TACO TRIO 15.5
- ESCARGOT & MUSHROOMS ON TOAST *in Madeira cream* 15
- MUSSEL STEAMER POT *coconut green curry or garlic white wine* 18 + Fries 4
- WAGYU BEEF CARPACCIO 18
peppercorn-crusteD, dijon aioli, capers, grana padano + crostinis
- ✓ PARMESAN PORTOBELLO MUSHROOM FRIES + BASIL DIP 12.5
- ✓ ITALIAN LARGE MIXED OLIVES *our house blend* 8
- SCALLOPS GRATINÉES + *caramelized pernod & onion* 16.5

CASUAL

FISH & CHIPS

- gf Atlantic Cod • 1 piece 17 • 2 piece 22
- gf Halibut & Chips • 1 piece 19.5 • 2 piece 29.5

CAJUN FISH TACOS 16

basa fish, lime & chili, mega basil aioli, coleslaw, avocado, black bean salsa in soft tortillas

THE "BETTY BURGER" 17.5

a special recipe with 3 different cuts beef + bacon, cheddar cheese, lettuce, sweet pickle, onion, tomato, bacon, mustard & ketchup on a brioche bun

WEST COAST SURF & TURF BURGER 18.5

cajun chicken breast, prosciutto, garlic prawns, red pepper goat cheese spread + arugula & tomato jam

BRAISED BEEF SHORT RIB ON PORTUGUESE BUN 18.5

pomegranate, braised onions & horseradish roasted garlic aioli + arugula

GRILLED SOURDOUGH CRAB & CHEDDAR 17.5

crab, artichoke, parmigiano, tomato, cream cheese horseradish & onion

SMOKED CHICKEN QUESADILLA 15.5

LOBSTER & SHRIMP QUESADILLA 16.5

ATLANTIC *Lobster Roll* 21

Atlantic lobster, langostine lobster, tarragon mayonnaise, arugula, applewood smoked bacon served in a toasted sweet brioche roll

VOODOO CHICKEN SANDWICH 17.5

buttermilk fried chicken breast, sweet & spicy Korean sauce, served on a toasted Portuguese roll, with a lime, ginger sour cream sauce

SEAFOOD LUNCH BOX 19.75

2 crab brioche rolls, cup of lobster bisque, sweet potato fries + house made coleslaw

choice of fries or salad unless otherwise stated for the above items

SALADS

gf **BEET & STRAWBERRY SALAD** ✓

caramelized beet, arugula, pistachio brittle, creamy Dijon dressing 14.5

gf **WEST COAST SALAD** ✓

corn, sprouts, carrot, daikon, cucumber, baby tomatoes + wild passion fruit vinaigrette 8 / 12

BACON CAESAR SALAD 8 / 14

- salmon 11
- chicken 8
- grilled prawns 8
- ½ avocado 4

SOUPS

gf **SEAFOOD CHOWDER** 8 / 14

ATLANTIC LOBSTER BISQUE 8 / 13

ONION SOUP AU GRATIN 14

SEAFOOD BAR

FRESH SHUCKED OYSTERS
From government certified oyster beds

- OYSTER 12 PACK 36
6 premium + 6 superior
- OYSTER 6 PACK 19.5
3 premium + 3 superior

CRISPY FRIED OYSTERS 16
with cucumber wasabi mayo topped with pickled carrot

gf **PRAWN COCKTAIL** 16.5

AHI POKE TOWER 17

gf **SUSHI CHEF'S SASHIMI PLATE** 19.5
Coho Salmon, Ahi Tuna, tomago, Yellowtail, Scallop

gf **LOBSTER & CRAB ENTRÉES** 🍷

Entrées below served with 5 grain rice & vegetables

1½ LB NOVA SCOTIA LOBSTER 55

1 LB ALASKAN KING CRAB LEGS 67

1½ LB LOCAL DUNGENESS CRAB 52

ENTRÉES

- ✓ **COCONUT CURRY RICE** 16
wild mushrooms, broccolini, bell peppers, garlic, ginger in a coconut curry sauce on 5 grain pilaf rice topped with black bean salsa & toasted almonds.
- ADD: • prawns 8 • chicken 8 • salmon 11

WEST COAST SEAFOOD CROCK POT 19.5
salmon, cod, shrimp, bacon, vegetables with puff pastry cap + side salad

- 🌶️ **CHIPOTLE BEEF TIPS BOWL** 18.5
sauteed striploin & tender loin, roast corn, black beans, peppers + chipotle sauce, 5 grain rice + fresh salsa, sour cream & sliced avocado

- gf **WILD COHO SALMON** 25.5
baby carrots, asparagus, hickory smoked fingerling potatoes, brown butter sauce

SCALLOP LINGUINI 26.5
bay scallops, parmesan cheese, grape tomatoes, shiitake mushrooms, pine nuts, English green peas & arugula pesto

🌶️ = SPICY ✓ = VEGETARIAN gf = GLUTEN FREE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. For our guests with food allergies, please alert your server prior to ordering.

18% Gratuity will be added for parties of **7** or more people.