

Lunch

SHARING ... First things, FIRST!

- gf SEAFOOD CHOWDER 8 / 14
 ATLANTIC LOBSTER BISQUE 8 / 13
 ONION SOUP AU GRATIN 14
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- ✓ BANG BANG CAULIFLOWER *sweet & spicy Korean sauce* 12.5
 ✓ PARMESAN PORTOBELLO MUSHROOM FRIES + BASIL DIP 12.5
- Our Famous* CRAB CAKES *sweet pepper chutney* 18
 HOT CRAB DIP + PARMESAN CROSTINIS 14.95
- gf STANDING FORKS *scallops & prawns wrapped in prosciutto* 17
 LOBSTER TACO TRIO 16
 CLASSIC FRENCH STYLE ESCARGOT (12) + fresh baked loaf of bread 16.5
 WAGYU BEEF CARPACCIO 18.5
peppercorn-cruste, dijon aioli, capers, grana padano + crostinis
- STEAK TARTARE *tender loin beef in a smoky savoury sauce + crispy onion* 18.5
 SCALLOPS GRATINÉES + caramelized pernod & onion 17
 CRISPY CALAMARI - tzatziki + cusabi dips 15

SEAFOOD BAR

- gf STEAMED SHELLFISH 
 MUSSEL STEAMER POT
Thai coconut mussels with ginger & mango. 19.5 + Fries 4
- Entrées below served with 5 grain rice & vegetables
 1½ LB NOVA SCOTIA LOBSTER 56
 1 LB ALASKAN KING CRAB LEGS 68
 1½ LB LOCAL DUNGENESS CRAB 52
- OYSTER 12 PACK 36 *6 premium + 6 superior* OYSTER 6 PACK 19.5 *3 premium + 3 superior*
 CRISPY FRIED OYSTERS 16.5
with cucumber wasabi mayo topped with pickled carrot
- gf CHILLED PRAWN COCKTAIL 17
 gf SUSHI CHEF'S SASHIMI PLATE 21
Coho Salmon, Ahi Tuna, tomago, Yellowtail, Scallop
- ✓ = VEGETARIAN gf = GLUTEN FREE

3-TIER SEAFOOD TASTING TOWER 34.5

1 lobster taco, 1 crab taco, 1 shrimp taco, coconut curry prawns, fresh shucked oysters, pickled ginger & champagne mignonette

SALADS

- gf WEST COAST SALAD 8 / 12 ✓
corn, sprouts, carrot, daikon, cucumber, baby tomatoes + wild passion fruit vinaigrette
- BACON CAESAR SALAD 8.5 / 14
 • salmon 12 • chicken 8
 • grilled prawns 10 • ½ avocado 4
- Lebster & Crab Salad* 23.5
fresh Atlantic lobster, blue crab, avocado, cranberries, cucumber, carrot, spring lettuce with white balsamic + citrus mirin dressing
- AHI POKE TOWER 17
layers of avocado mousse, wonton crisps, mango salsa, red pepper, topped with ahi tuna, green onion & mango
- gf CRAB, SHRIMP, MANGO & AVOCADO STACK
spicy honey-red pepper drizzle 18.75
- FRESH BAKED BREAD LOAF 4.5

CASUAL

FISH & CHIPS

gf Atlantic Cod • 1 piece 17.5 • 2 piece 22

CAJUN FISH TACOS 16.5
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

GRILLED SOURDOUGH CRAB & CHEDDAR 17.5
crab, artichoke, parmigiano, tomato, cream cheese horseradish & onion

LOBSTER & SHRIMP QUESADILLA 17.5

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

ATLANTIC *Lebster Roll* 21.5
Atlantic lobster, langostine lobster, tarragon mayonnaise, arugula, applewood smoked bacon served in a toasted sweet brioche roll

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

ENTRÉES

- BEEF BOURGUIGNON 27.5
red wine braised tenderloin & striploin steak, mushrooms, pearl onions + roasted fondant potatoes
- WEST COAST SEAFOOD CROCK POT 21
salmon, cod, shrimp, bacon, vegetables with puff pastry cap + side salad
- WILD BC COHO SALMON 29.5
hickory smoked potatoes, asparagus, brown butter sauce
- PAPPARDELLE SHORT RIB RAGU 28.5
shiitake mushrooms, Demi glacé cream, green onions and parmigiana cheese
- SEAFOOD LUNCH BOX 19.75
crab brioche rolls, cup of lobster bisque, sweet potato fries + house made coleslaw
- gf COCONUT CURRY RICE 16 ✓
mushrooms, broccolini, peppers, garlic, ginger, coconut curry sauce, 5 grain pilaf rice, black bean salsa & almonds.
 ADD: • prawns 10 • chicken 8 • salmon 12

CLASSIC PRIME ANGUS STEAKS gf

Steak entrées served with buttermilk mash & seasonal vegetables

- PETIT NEW YORK STRIP LOIN (6 oz.) 31 FILET & LOBSTER TAIL (6oz.) 55 PETIT NEW YORK STRIP LOIN (6 oz.)
 + ½ lb KING CRAB 52
- THICK CUT FILET MIGNON The tenderest of steak cuts (6oz.) 41.5 DELMONICO RIB EYE 14 OZ. Most
 flavourful cut 49.5
- NEW YORK & BOURBON PRAWNS (6oz.) 42.5

* 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.