



OYSTERS



• TRIO OF BAKED OYSTERS •
Japanese mayo, spicy togorashi, tempura crumbs 14⁵⁰

• CRISPY FRIED OYSTERS •
4 oysters, cucumber wasabi mayo topped + pickled carrot 16⁵⁰

gf FRESH SHUCKED OYSTERS

OYSTER 12 PACK 36⁵⁰
6 premium + 6 superior

OYSTER 6 PACK 19⁵⁰
3 premium + 3 superior

From government certified oyster beds

“Only brave bold men and women eat oysters.”

SOUP BOWLS

gf SEAFOOD CHOWDER 12⁹⁵ LOBSTER BISQUE 11⁹⁵

Fresh baked bread loaf 3⁹⁵

APPETIZERS

ATLANTIC *Lobster* TACO TRIO 16⁵⁰

CRISPY CALAMARI - served with tzatziki + cusabi dips 15⁵⁰

Our Famous CRAB CAKES sweet pepper chutney 18⁵⁰

CLASSIC FRENCH STYLE ESCARGOT
12 large escargot in the shell with garlic butter, parsley + garlic toast 17⁹⁵

HOT CRAB DIP FOR 2 + PARMESAN CROSTINIS 15⁵⁰

gf CHILLED *Lobster* & JUMBO PRAWN COCKTAIL 18⁷⁵

WAGYU BEEF CARPACCIO
peppercorn-crusted, dijon aioli, capers, grana padano + crostinis 18⁷⁵

✓ PANKO AVOCADO FRIES + SRIRACHA MAYO DIP 11⁵⁰

ON ICE • CHILLED PLATTER

8 fresh oysters, 4 jumbo prawns, king crab merus, Atlantic lobster meat, ahi tuna, hot smoked salmon + horseradish, soy tamari sauce + cocktail sauce 64⁵⁰

SALADS

gf CRAB, SHRIMP, MANGO & AVOCADO STACK 18⁹⁵
spicy honey-red pepper drizzle

Lobster & Crab Salad

fresh Atlantic lobster, blue crab, avocado, cranberries, cucumber, carrot, spring lettuce with white balsamic + citrus mirin dressing 23⁷⁵

AHI POKE SALAD BOWL
avocado, wonton crisps, mango, red pepper, radish, tomatoes, cucumber, carrot & daikon, topped with ahi tuna, green onion 19⁷⁵

CLASSIC BACON CAESAR SALAD 14
• grilled prawns 12 • ½ avocado 4

STEAMED SHELLFISH

MUSSEL STEAMER POT

Thai coconut mussels with ginger & mango
or available with garlic white wine 19⁹⁵ + Fries 4⁵⁰

Entrées below served with 5 grain rice & vegetables

gf 1½ LB NOVA SCOTIA LOBSTER 56

gf 1 LB ALASKAN KING CRAB LEGS 68

gf 1½ LB LOCAL DUNGENESS CRAB 52

SURF & TURF CHARCUTERIE BOARD

northern elk fig terrine, smoked farmer sausage, pepper salami, hot smoked salmon, prawns, black fig jam, avocado, pickled vegetables, seeded mustard, smoked applewood, aged manchego & soft gorgonzola cheeses 34⁹⁵

CASUAL

choice of fries or salad unless otherwise stated for items below

gf ATLANTIC COD FISH & CHIPS • 2 piece 23 • 1 piece 17⁵⁰

gf HALIBUT FISH & CHIPS • 2 piece 29⁵⁰ • 1 piece 23

LOBSTER & SHRIMP QUESADILLA 17⁶⁵

CAJUN FISH TACOS avocado & black bean salsa 16⁹⁵

BACON CHEESE BURGER lettuce, sweet pickle, onion, tomato 17⁷⁵

JUMBO SHRIMP BACON BEEF BURGER
basil mayo, smoked bacon, arugula, red onion, tomato 19⁷⁵

ATLANTIC *Lobster Roll*

Atlantic lobster, langostine lobster, tarragon mayonnaise, arugula, applewood smoked bacon served in a toasted sweet brioche roll 21⁹⁵

CHESAPEAKE BAY BLUE *Crab Roll*

cucumber, red onion, chives, bacon, lemon tabasco mayo 18⁷⁵

GRILLED SOURDOUGH CRAB & CHEDDAR

crab, artichoke, parmigiano, tomato, cream cheese horseradish & onion 17⁷⁵
• ½ avocado 4

FROM THE GRILL

Steak entrées served with handcut fries or salad unless otherwise stated

gf ADD: SAUTEED MUSHROOMS 6

TEXAS STYLE STEAK TIP SANDWICH + FRIES

tender strips of filet, New York & ribeye steak tips, topped with spiced peppers, onions, mushrooms, mozza, cheddar, smoked paprika + fried onions 26⁹⁵

gf PETIT NEW YORK STRIP LOIN (6 oz.) 31⁵⁰

gf THICK CUT FILET MIGNON 41⁹⁵
The tenderest of steak cuts (6oz.)

gf FILET & LOBSTER TAIL (6oz.) 55⁷⁵

HOW WE COOK OUR STEAKS

blue seared, cool centre	medium rare red warm centre	medium well slightly pink centre
rare red cool centre	medium pink centre	well cooked through
SAUCES		
• PEPPERCORN BRANDY 3	• gf BOURBON CREAM 3	• HUNTER 3

ENTRÉES

SEAFOOD LUNCH COMBO

crab brioche roll, cup of lobster bisque, sweet potato fries + coleslaw 19⁹⁵

WEST COAST SEAFOOD CROCK POT 21⁷⁵
salmon, cod, shrimp, bacon, vegetables with puff pastry cap + side salad

gf WILD BC COHO SALMON
hickory smoked potatoes, asparagus, brown butter sauce 29⁷⁵

gf WEST COAST PAELLA
cod, salmon, scallops, bistro prawns, chorizo sausage, peppers, onions, mussels, with a spicy cajun rice 28⁷⁵

gf COCONUT CURRY JUMBO PRAWN RICE BOWL
wild mushrooms, broccoli, peppers, garlic & ginger in a coconut curry sauce, topped with black bean salsa & toasted almonds. 22⁷⁵
✓ available as vegetarian dish for 16⁷⁵