

LUNCH

Featured Lunch Wines \$6.5

GRAY MONK Latitude 50 White, VQA, Okanagan Valley

SANDHILL Merlot, Similkameen Valley, VQA, Okanagan Valley

QUAILS' GATE ESTATE WINERY Rosé, VQA, Okanagan Valley

BEGINNINGS

FRESH OYSTERS

12 PACK 36⁵⁰ | 6 PACK 19⁵⁰

Stocking East & West Coast varieties of oysters
From government certified oyster beds

LOBSTER BISQUE 12⁹⁵

PARMESAN PORTOBELLO MUSHROOM FRIES 12⁹⁵
served with a house-made basil aioli

Lebster & PRAWN COCKTAIL 19⁷⁵

CRAB CAKE TRIO served with 3 dips 18⁵⁰

CAJUN POPCORN SHRIMP 14

CRISPY CALAMARI + TZATZIKI & CUSABI DIPS 16²⁵

ATLANTIC *Lebster* TACO TRIO 16⁷⁵

HOT LOBSTER DIP FOR 2 + CROSTINIS 16⁷⁵

1LB MUSSELS OR CLAMS 21⁵⁰

• Confit garlic, white wine & parsley or • Roast pomodoro & chili
• or combo your order mussels/clams + garlic toast

LOBSTER & PRAWN RAVIOLI

tarragon, basil, white wine, roasted pomodoro sauce 14⁵⁰

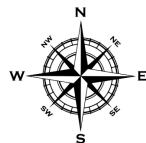
CRUDO + crostinis

WAGYU BEEF CARPACCIO

dijon aioli, capers, grana padano 18⁷⁵

tuna tataki chilli ponzu, lime mayo 17⁵⁰

Fresh baked bread loaf + butter 3⁹⁵



HANDHELD + BURGERS

all served with handcut fries

PRIME RIBEYE BEEF DIP SANDWICH 22⁵⁰

5 oz. of thinly sliced prime ribeye steak - bourbon onion,
horseradish aioli, Gruyère cheese + fries

CHEESEBURGER 14⁵⁰

lettuce, cheddar, tomato + house burger sauce

CHICKEN CLUB 17⁵⁰

grilled chicken breast, red pepper, avocado,
bacon, tomato, ranch sauce, lettuce

LAMB BURGER 18

honey glazed lamb burger, Kraken Rum onion sauce,
arugula, peppers + fried mint

*V*EGETARIAN BURGER 16⁸⁵

vegetarian beyond beef burger, pickled shiitaki
mushrooms, tomato, avocado, lettuce + basil mayo

WILD BC SALMON BURGER 19⁷⁵

grilled filet of coho salmon, avocado, tomato,
dukkah spice, mayo & mango chutney

STEAK & HANDCUT FRIES

PRIME AGED NEW YORK 6 OZ. STRIP LOIN

choice of black peppercorn brandy
or bourbon cream with fries + garlic aioli 28⁵⁰

Great With Steaks

1 LOBSTER TAIL 16⁷⁵ or 2 TAILS 28⁵⁰

KING CRAB LEGS 24

MARKET SIDES

Glazed jalapeño brussel sprouts 9⁵⁰

Sauteed arugula + mushroom 9

Mac & Cheese 6⁵⁰

Japanese steak sauce + rice 5⁵⁰

Coconut corn + red pepper bacon jam 8

SALADS + BOWLS

CAESAR SALAD 11

• 4 grilled prawns 10 • ½ avocado 4

• bacon 3 • 2 crab cakes 10 • grilled chicken 7

LOBSTER & CRAB SALAD

lobster, blue crab, avocado, cranberries, cucumber,
egg, carrot, spring lettuce, balsamic + citrus mirin 23⁷⁵

AHI TUNA POKE BOWL

avocado, wonton crisps, mango, red pepper, radish, tomatoes,
cucumber, carrot & daikon + ahi tuna 20⁷⁵

THAI GRILLED CHICKEN SALAD

grilled chicken breast, sauteed BC wild mushrooms, cashews,
cucumber, carrot, fresh mint, tomatoes + Thai dressing 21⁵⁰

CASUAL ENTRÉES served with side salad or fries

ATLANTIC *Lebster* ROLL

tarragon mayo, arugula, maple smoked bacon 23⁹⁵

Lebster & SHRIMP QUESADILLA 18⁹⁵

VANCOUVER ISLAND HALIBUT FISH & CHIPS

• 2 piece 29⁵⁰ • 1 piece 23⁵⁰

CAJUN FISH TACOS

2 tacos, lettuce, avocado, black bean salsa & Chipotle mayo 17⁵⁰

ROAST CHICKEN GNOCCHI

house made gnocchi, field mushroom, smoked bacon,
arugula & red wine demi 19⁵⁰

V STIR FRIED MUSHROOM & GINGER UDON

portobello, roast corn, butternut squash, baby bok choy & crispy onion. 16⁷⁵

• 4 grilled prawns 10 • grilled chicken 7

SHELLFISH

LIVE TANK LOBSTER + DUNGENESS CRAB

Entrées below served with caesar salad

1½ LB NOVA SCOTIA LOBSTER 57⁵⁰

1½ LB LOCAL DUNGENESS CRAB 54⁵⁰

¾ LB "MERUS" KING CRAB LEGS 59⁹⁵
"Merus" is the filet of King Crab legs



CHILLED ON ICE PLATTER

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

* 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.