

# STEAK & SEAFOOD



## LUNCH MENU

### SHELLFISH BAR

**SCALLOPS TOGARASHI** 15<sup>95</sup>  
Japanese mayo, spicy togarashi, tempura crumbs

**1LB MUSSELS OR CLAMS** 21<sup>50</sup>

- Confit garlic, white wine & fresh herbs  
or • Roast pomodoro & chili
- or **Combo mussels / clams** + garlic toast

**BAKED TOGARASHI OYSTERS** 14<sup>95</sup>

**OYSTERS ON THE HALF SHELL**

**12 PACK** 38 | **6 PACK** 19<sup>75</sup>

Stocking West Coast oysters  
From government certified oyster beds

**CHILLED ON ICE PLATTER** 65<sup>50</sup>

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

**ARTISAN BREAD** 4

whipped house butter

## SMALL PLATES

**CLAM CHOWDER** 12<sup>50</sup> or **LOBSTER BISQUE** 13<sup>75</sup>

**WILD BC OCTOPUS** 17<sup>50</sup>

olive oil mash, ponzu, tomato, crispy onions

**CRISPY CALAMARI** 16<sup>50</sup>

chermoula yogurt

**HOT LOBSTER DIP** 16<sup>75</sup>

**GLAZED JALAPEÑO BRUSSEL SPROUTS** 9<sup>50</sup>

**CHARRED BROCCOLINI** 11<sup>50</sup>

Mandarin, dried chili, anchovy + grano padano

**LOBSTER & PRAWN RAVIOLI** 14<sup>75</sup>

tarragon, basil, white wine, roasted pomodoro sauce

**AHI TUNA TATAKI** 17<sup>50</sup>

chilli ponzu, lime mayo

**WAGYU BEEF CARPACCIO** 18<sup>75</sup>

pickled shiitake, charred broccolini,  
XO sauce + crispy scallion bread

**PAN SEARED CRAB CAKE TRIO**

jalapeño chutney 18<sup>75</sup>

**LOBSTER & PRAWN COCKTAIL** 19<sup>75</sup>

## FIELD GREENS

**CAESAR SALAD** 12

add bacon 3

**ICE BERG WEDGE SALAD** 14<sup>50</sup>

House bresaola, bourbon onion dressing,  
crispy onions, grapes, gorgonzola

**WEST COAST GREEN SALAD** 11

pickled apple, parsnip chips, roast walnut vinaigrette

### ADD-ONS

- Chicken Breast 7<sup>50</sup>
- 4 grilled prawns 11
- 2 crab cakes 11<sup>50</sup>
- Salmon 11
- ½ avocado 4
- bacon 3

**LOBSTER & CRAB SALAD** 24<sup>75</sup>

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

**AHI TUNA POKE BOWL** 20<sup>75</sup>

avocado, wonton crisps, mango, red pepper, radish,  
tomatoes, cucumber, carrot & daikon

## STEAK & HANDCUT FRIES

**PRIME AGED NEW YORK STRIP LOIN** 6 oz. 29<sup>90</sup>

### STEAK TOPPERS

- 2 CRAB CAKES 11<sup>50</sup> • 4 SEARED JUMBO PRAWNS 11
- 5 SEARED SCALLOPS 15 • 1 LOBSTER TAIL 16<sup>75</sup> or 2 TAILS 29<sup>50</sup>
- KING CRAB MERUS PER PIECE 14<sup>50</sup>

### SELECT YOUR SAUCE

- PEPPERCORN BRANDY 3 • BOURBON CREAM 3 • HUNTER 3

**PRIME ANGUS BEEF DIP SANDWICH** 22<sup>75</sup>

5 oz. of thinly sliced prime New York striploin - bourbon onion,  
horseradish aioli, Gruyère cheese + fries

## CASUAL ENTRÉES

**ATLANTIC LOBSTER ROLL** 23<sup>95</sup>

tarragon mayo, arugula, maple smoked bacon  
served with side salad or fries

**LOBSTER & SHRIMP QUESADILLA** 18<sup>95</sup>

served with side salad or fries

**VANCOUVER ISLAND FISH & CHIPS**

serving local rockfish

- 2 piece 24
- 1 piece 18

**COASTAL FISH TACOS** 17<sup>50</sup>

lettuce, avocado, black bean salsa & chipotle  
mayo served with side salad or fries

**ROAST CHICKEN + HOUSE MADE GNOCCHI** 19<sup>90</sup>

field mushrooms, smoked bacon, arugula & red wine demi

**GINGER UDON MUSHROOM STIR FRY** 16<sup>75</sup>

portobello, roast corn, butternut squash, bok choy + crispy onion  
Add • 4 seared prawns 11 • grilled chicken 7<sup>50</sup> • seared scallops 15

## CRAFT BURGERS

all served with handcut fries

**MUSHROOM BACON CHEESEBURGER** 18<sup>50</sup>

lettuce, cheddar, tomato + house burger sauce

**CHICKEN CLUB SANDWICH** 17<sup>95</sup>

grilled chicken breast, avocado, bacon,  
tomato, ranch sauce, lettuce on sourdough

**VEGETARIAN BURGER** 17<sup>50</sup>

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

**WILD BC SALMON BURGER** 19<sup>75</sup>

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

Adam Hunter EXECUTIVE CHEF

Dion Queltet CHEF DE CUISINE

NN - SPRING - 2021

\* 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.

Feb 2021