

SUSHI BAR

HAWAIIAN CRAB + SCALLOP ROLL

crab, mango, tempura prawn, cucumber, spicy mayo, tobiko, green onion 17⁵⁰

DYNAMITE ROLL

tempura prawn, crab, cucumber, avocado, lime sauce, tobiko, green onion + togarashi 16⁵⁰

SPICY TUNA ROLL

tuna, cucumber, avocado, scallions, sriracha & tobiko 16⁵⁰

VOLCANO ROLL

smoked salmon, scallop, crab, spicy mayo, tobiko, sesame & green onions 17⁹⁵

LOBSTER + CRAB ROLL

lobster, crab, cali lime sauce, unagi, avocado, green onion + tobiko 22⁵⁰

Please allow extra time for hand rolled sushi

CHILLED

OYSTERS ON THE HALF SHELL

12 PACK 39⁵⁰ | 6 PACK 21

Stocking West Coast oysters
From government certified oyster beds

STONE CRAB PLATTER

succulent stone crab claws + dips

6 claws 24⁵⁰ | 12 claws 44⁵⁰

JUMBO PRAWN COCKTAIL

4 pieces 14⁹⁵ | 6 pieces 22⁵⁰

HOT

BAKED TOGARASHI OYSTERS 15⁵⁰

Japanese mayo, spicy togarashi, tempura crumbs

NEW ENGLAND CLAM CHOWDER 12⁹⁵

ATLANTIC LOBSTER BISQUE 13⁹⁵

1LB MUSSELS OR CLAMS 22⁵⁰

or Combo of Mussels / Clams + garlic toast

Choose your flavour • confit garlic, white wine & fresh herbs • roast pomodoro chili

SALAD

CAESAR SALAD 13⁵⁰

ICE BERG WEDGE SALAD 14⁹⁵

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

GF SEASONAL MIXED GREENS 13⁵⁰

parsnip chips, matcha almonds, elderflower vinaigrette

BEET SALAD 15⁵⁰

whipped goat cheese, beet purée, hazelnuts, arugula + pomegranite seeds



Small Plates

PRIME ANGUS MEATBALLS

Ribeye, Filet & New York steak, ricotta, charred tomato, basil + parmesan 14⁵⁰

WILD BC OCTOPUS olive oil mash, ponzu, tomato, crispy onions 17⁹⁵

CRISPY CALAMARI chermoula yogurt 16⁹⁵

HOT LOBSTER DIP lobster, shrimp, cream cheese, spice + crostinis 18⁹⁵

TUNA TARTARE avocado, chives, with scallion bread 18⁵⁰

WILD SCALLOP CEVICHE scallops, ginger, cilantro, lime, fresh jalapeño 17⁵⁰

PAN SEARED CRAB CAKE TRIO jalapeño chutney 19⁹⁵

WAGYU BEEF CARPACCIO pickled shitake, X.O. sauce + scallion bread 18⁹⁵

LOBSTER & PRAWN RAVIOLI 15⁵⁰

tarragon, basil, white wine, roasted pomodoro sauce

12 HOUR PORK BELLY

slow cooked pork belly, crispy garlic potato, sesame, soy + bonito 14⁵⁰

Add garlic bread 2⁵⁰

GF PRIME STEAK & HANDCUT FRIES

PRIME AGED NEW YORK STRIP LOIN 6 oz. 32⁹⁵

CHEF'S NEW YORK STRIP LOIN 10 oz. 45⁹⁵

DELMONICO RIB EYE 16 oz. *Most flavourful cut* 58⁹⁵

CENTRE CUT FILET MIGNON 6 oz. *The tenderest of steak cuts* 46⁹⁵

PRIME ANGUS BEEF DIP SANDWICH 23⁹⁵

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

CASUAL ENTRÉES

COASTAL FISH TACOS 18⁵⁰

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

WILD MUSHROOMS + HOUSE MADE GNOCCHI 22⁵⁰

field mushrooms, smoked bacon, arugula & red wine demi

LOBSTER & SHRIMP QUESADILLA served with side salad or fries 18⁹⁵

LOBSTER & CRAB SALAD 25⁵⁰

lobster, crab, avocado, cucumber, egg, carrot, lettuce, charred onion vinaigrette

TUNA POKE BOWL 23⁵⁰

avocado, mango, radish, cucumber, carrot & quinoa

ATLANTIC LOBSTER ROLL 24⁵⁰

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

GF HAIDA GWAI HALIBUT & HAND CUT FRIES • 2 piece 28⁵⁰

GF LOCAL ROCK FISH & CHIPS • 2 piece 24

CRAFT BURGERS

all served with handcut fries

MUSHROOM BACON CHEESEBURGER 19⁷⁵

lettuce, cheddar, tomato + house burger sauce

HANGOVER BE GONE 20⁵⁰

Cheddar, lettuce, onion, tomato, sunny side up egg, avocado + smoked bacon

WILD BC SALMON BURGER 24⁵⁰

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

WEST COAST CRAB BURGER iceberg lettuce + caper tarragon aioli 22⁵⁰

ADD

• salmon 11
• 1 jumbo prawn 3⁷⁵

• ½ avocado 4
• bacon 3

• 1 crab cake 6⁵⁰

FRESH BAKED ARTISAN BREAD 4⁵⁰

FAMILY OWNED & OPERATED SINCE 1997

Dion Ouellet EXECUTIVE CHEF

NN - WINTER - 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 6 or more people.