

LUNCH MENU

SUSHI ROLLS

LOBSTER + CRAB

lobster, crab, cali lime sauce, unagi, avocado, green onion + tobiko 23⁹⁵

VOLCANO

smoked salmon, scallop, crab, spicy mayo, tobiko, sesame & green onions 19⁵⁰

HAWAIIAN CRAB + SCALLOP

crab, mango, tempura prawn, cucumber, spicy mayo, tobiko, green onion 19⁵⁰

DYNAMITE

tempura prawn, crab, cucumber, avocado, lime sauce, tobiko, green onion + togarashi 18⁵⁰

SPICY TUNA

tuna, cucumber, avocado, scallions, sriracha & tobiko 17⁷⁵

Please allow extra time for hand rolled sushi

SMALL PLATES

PRIME ANGUS MEATBALLS

Ribeye, Filet & New York steak, ricotta, charred tomato, basil + parmesan 15⁹⁵

BRIE SKILLET

Qualicum Beach Brie, bacon jam + crostinis 18⁹⁵

CRISPY CALAMARI

chermoula yogurt 18⁹⁵

HOT LOBSTER DIP

lobster, shrimp, cream cheese, spice + crostinis 19⁹⁵

PAN SEARED CRAB CAKE TRIO

on mixed greens + jalapeño chutney 22⁷⁵

LOBSTER MAC & CHEESE

Atlantic & langostino lobster, mascapone cheese topped with crispy bread crumbs 24⁵⁰

WAGYU BEEF CARPACCIO

pickled shitake, X.O. sauce + scallion bread 18⁹⁵

LOBSTER & PRAWN RAVIOLI

tarragon, basil, white wine, roasted pomodoro sauce 17⁵⁰

12 HOUR PORK BELLY

slow cooked pork belly, crispy garlic potato, sesame, soy + bonito 16⁵⁰

SALAD

LOBSTER & CRAB SALAD

lobster, crab, avocado, cucumber, egg, carrot, lettuce, charred onion vinaigrette 28⁵⁰

CAESAR SALAD 14⁹⁵

FRUIT SUMMER SALAD

strawberries, mandarin orange, green apple, avocado, candied pecans, gorgonzola cheese, crispy onion, arugula spring mix + charred onion vinaigrette 17⁵⁰

ADD-ON

- Salmon 13⁵⁰
- 1/2 avocado 4
- 1 jumbo prawn 3⁹⁵
- Bacon 3
- 1 crab cake 7⁵⁰
- Pork belly 6
- 1 Scallop 5⁷⁵

STEAKS

All Steaks Served With Hand Cut Fries

28 DAY PRIME AGED ANGUS BEEF

CRISPY NEW YORK STEAK BITES

panko breaded cubes of New York steak with house made pickled onions + house made chermoula sauce 16⁵⁰

STEAK BURGER

made in house with a blend of tenderloin, filet & ribeye + lettuce, cheddar, tomato + house burger sauce 21⁵⁰

PRIME ANGUS BEEF DIP SANDWICH

5 oz. of shaved prime New York striploin, bourbon onion, horseradish aioli, Gruyère cheese + fries 24⁵⁰

6 oz. NEW YORK STRIP LOIN 34⁹⁵

10 oz. NEW YORK STRIP LOIN 46⁹⁵

16 oz. DELMONICO RIB EYE 62⁵⁰

6 oz. CENTRE CUT FILET MIGNON 47⁵⁰

50 oz. LONG BONE TOMAHAWK 158⁵⁰

STEAK TOPPERS

Braised Pork Belly 6

Crab Cake 7⁵⁰

Jumbo Prawn 3⁹⁵

U-12 Scallop 5⁷⁵

1 Lobster Tail 21⁵⁰

Snow Crab Leg Cluster 24⁷⁵

SELECT YOUR STEAK SAUCE 3⁵⁰

Peppercorn Brandy Bourbon Cream

Whiskey Mushroom Brie Hunter Sauce

OSCAR YOUR STEAK

enjoy a topping of Atlantic lobster meat to your steak with a whiskey mushroom brie sauce 18⁵⁰

Loaf of Rustic Bread + Butter 4⁹⁵

Garlic Bread 3⁹⁵

SEAFOOD

CLAM LINGUINE

asparagus, cherry tomatoes, fried capers, parsley with herbed anchovy butter 24⁵⁰

WILD BC SALMON

unagi glazed wild salmon, herbed rice + season vegetables 29⁵⁰

JAPANESE SURF & TURF BOWL

sliced tenderloin beef, prawns, pickled mushroom & carrot, cucumber, arugula, fried ginger & jalapeño + avocado on sushi rice 25⁹⁵

TUNA BOWL

fresh tuna, prawns, pickled mushroom & carrot, cucumber, arugula, fried ginger & jalapeño + avocado on sushi rice 24⁹⁵

COASTAL FISH TACOS

crispy cod, sriracha mayo, pico de gallo, iceberg lettuce, avocado + radish in a flour tortilla 19⁵⁰

LOBSTER & SHRIMP QUESADILLA

served with side salad or fries 19⁹⁵

VEGETARIAN PASTA

arugula, asparagus, peas, corn, shiitake mushrooms in a rich pomodoro sauce, dusted with parmesan 19⁹⁵

ATLANTIC LOBSTER ROLL

Nova Scotia lobster + langostino lobster, tarragon mayo, arugula, bacon, served with side salad or fries

26⁵⁰

WILD HALIBUT & HAND CUT FRIES

• 2 piece 33⁵⁰

WILD BC SALMON BURGER

grilled filet of coho salmon, avocado, tomato, dukkah spice, mayo & mango chutney 26⁷⁵

WEST COAST CRAB BURGER

iceberg lettuce + caper tarragon aioli 23⁷⁵

HOT

BAKED TOGARASHI OYSTERS

Japanese mayo, spicy togarashi, tempura crumbs 16⁷⁵

NEW ENGLAND CLAM CHOWDER

cup 8 bowl 12⁹⁵

ATLANTIC LOBSTER BISQUE

cup 10 bowl 15⁹⁵

1LB MUSSELS OR CLAMS

or Combo of Mussels / Clams + garlic toast 22⁷⁵

Choose your flavour:

- confit garlic, white wine & fresh herbs
- or • roast pomodoro chili

CHILLED

OYSTERS ON THE HALF SHELL

12 PACK 42 | 6 PACK 22

Stocking West Coast oysters
From government certified oyster beds

CHILLED SEAFOOD PLATTER

4 fresh shucked oysters, snow crab cluster, scallop ceviche, 4 prawns + lobster-crab sushi roll 68⁵⁰

WILD SCALLOP CEVICHE

scallops, cilantro, lime, fresh jalapeño 18⁷⁵

JUMBO PRAWN COCKTAIL

4 PIECES 15⁷⁵ | 6 PIECES 22⁵⁰

"ASK ABOUT OUR BETTY BURGER MENU"