

DINNER MENU

SUSHI BAR

LOBSTER + CRAB ROLL

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

VOLCANO ROLL

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

HAWAIIAN CRAB + SCALLOP ROLL

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

DYNAMITE ROLL

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

SPICY TUNA ROLL

tuna, cucumber, avocado, scallions, sriracha & tobiko 17⁹⁵

Please allow extra time for hand rolled sushi

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 shucked oysters, snow crab cluster, scallop ceviche, 4 prawns + lobster-crab sushi roll 69⁷⁵

WILD SCALLOP CEVICHE

scallops, cilantro, lime, fresh jalapeno 19⁵⁰

JUMBO PRAWN COCKTAIL

4 pieces 16⁵⁰ | 6 pieces 23⁵⁰

HOT

BAKED TOGARASHI OYSTERS

Japanese mayo, spicy togarashi, tempura crumbs 16⁹⁵

NEW ENGLAND CLAM CHOWDER

cup 9 bowl 13⁵⁰

ATLANTIC LOBSTER BISQUE

cup 11 bowl 15⁹⁵

1LB MUSSELS OR CLAMS 22⁹⁵

or Combo of Mussels / Clams + garlic toast

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

SALAD

LOBSTER & CRAB SALAD

lobster, crab, avocado, cucumber, egg, carrot, lettuce, charred onion vinaigrette 29⁵⁰

CAESAR SALAD 15⁵⁰

FRUIT SUMMER SALAD

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

SMALL PLATES

PRIME ANGUS MEATBALLS

Ribeye, Filet & New York steak, ricotta, charred tomato, basil + parmesan 16⁵⁰

BRIE SKILLET

Qualicum Beach Brie, bacon jam + crostinis 18⁹⁵

CRISPY CALAMARI

chermoula yogurt 18⁹⁵

HOT LOBSTER DIP

lobster, shrimp, cream cheese, spice + crostinis 19⁹⁵

12 HOUR PORK BELLY

slow cooked pork belly, crispy garlic potato, sesame, soy + bonito 16⁹⁵

PAN SEARED CRAB CAKE TRIO

on mixed greens + jalapeño chutney 23⁵⁰

CRISPY NEW YORK STEAK BITES

panko breaded cubes of New York steak with house made pickled onions + house made chermoula sauce 16⁹⁵

WAGYU BEEF CARPACCIO

pickled shitake, X.O. sauce + scallion bread 19⁵⁰

LOBSTER & PRAWN RAVIOLI

tarragon, basil, white wine, roasted pomodoro sauce 17⁹⁵

LOBSTER MAC & CHEESE

Atlantic & langostino lobster, mascapone cheese topped with crispy bread crumbs 24⁹⁵

Loaf of Rustic Bread + Butter 4⁹⁵

Garlic Bread 3⁹⁵

CASUAL ENTREES

JAPANESE SURF & TURF BOWL

sliced tenderloin beef, prawns, pickled mushroom & carrot, cucumber, arugula, fried ginger & jalapeño + avocado on sushi rice 29⁹⁵

POMODORO PAPPARDELLE

arugula, asparagus, peas, corn, wild mushrooms in a rich pomodoro sauce, dusted with parmesan 24⁹⁵

LOBSTER BUCATINI

Atlantic & Langoustine lobster, Fior di Latte, tomato, garlic, parmesan, white wine cream sauce 39⁹⁵

SEAFOOD TAGLIATELLE

prawn, scallop, local fish, mussels, clams, tomato, lobster cream 37⁹⁵

GF HAIDA GWAIL HALIBUT & HAND CUT FRIES

hand dipped gluten free corn flour batter 33⁹⁵

GLUTEN FREE LINGUINE PASTA AVAILABLE

PLEASE ASK YOUR SERVER

FRESH SEAFOOD - DELIVERED DAILY

* 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 note that all ingredients may not be listed in the descriptions**, alert your server prior to ordering.

DINNER MENU

CLASSIC PRIME ANGUS STEAKS AGED MINIMUM 28 DAYS

Classic Prime Steaks From Select Canadian Ranches

Premium cuts from the top 3.5% with higher levels of marbling - the key to great flavour

Served with choice of roasted potatoes or fries + today's market vegetable
Vegetable substitutions 3

STEAK 'N BACON BURGER

made in house with a blend of tenderloin, filet & ribeye
- lettuce, cheddar, tomato, house burger sauce + hand chopped fries 24⁹⁵

6 oz. PRIME AGED NEW YORK STRIP LOIN 34⁹⁵

10 oz. CHEF'S NEW YORK STRIP LOIN 47⁹⁵

16 oz. DELMONICO RIB EYE Most flavourful cut 64⁵⁰

6 oz. CENTRE CUT FILET MIGNON The tenderest of steak cuts 47⁹⁵

6 oz. GF FILET MIGNON & BAKED ATLANTIC LOBSTER TAIL 65⁵⁰

CALIFORNIA CUT, CRAB CAKE & LOBSTER TAIL 52⁵⁰
New York 6 oz., seasonal vegetables, Yukon gold mash + shiraz reduction

50 oz. LONG BONE TOMAHAWK RIBEYE 164⁵⁰

Most flavourful cut. Please allow 25-30 minutes for cook time,
only cooked to medium rare.

SEAFOOD DAILY CATCH

GF WEST COAST PAELLA

scallops, prawns, chorizo sausage, peppers, onions,
mussels, clams + Spanish style rice 34⁹⁵

GF GRUYERE & WALNUT SCALLOPS

pan seared U-12 scallops, creamy gruyere walnuts, peas,
herbed rice, celery root purée + pickled granny smith apples 46⁵⁰

SEAFOOD HOT POT

local fish, scallops, prawn, lobster, mushrooms, lobster sauce,
pastry cap, seasonal vegetables + oven roasted potatoes 39⁷⁵

PACIFIC RIM SALMON

unagi glazed wild salmon, toasted black sesame rice + asparagus 37⁹⁵

PICK YOUR FISH • ADD YOUR FLAVOUR

GF WILD BC SALMON 37⁹⁵ GF PAN ROASTED HALIBUT 46⁹⁵

Served with oven roasted potatoes + fresh market seasonal vegetables

Choose Your Sauce

Grapefruit Beurre Blanc
Lemon Butter Glaze

Blueberry Ginger Compote
Classic Chimichurri

STEAMED SHELLFISH

served with market seasonal vegetables + oven roasted potatoes

1½ LB NOVA SCOTIA LOBSTER 67⁵⁰

DOUBLE LOBSTER TAIL 59⁵⁰

1½ LB LOCAL DUNGENESS CRAB 59⁵⁰

2 SNOW CRAB LEG CLUSTERS 58⁵⁰

HOT SEAFOOD PLATTER

1½ lb whole Atlantic Lobster 159⁵⁰ OR 1½ lb whole Dungeness Crab 152⁵⁰

Mussels, clams, scallops, prawns, wild salmon,
crab cakes + vegetables, oven roasted potatoes & drawn butter

SELECT YOUR STEAK SAUCE

PEPPERCORN BRANDY

HUNTER

CLASSIC CHIMICHURRI

BOURBON CREAM

WHISKEY MUSHROOM BRIE

3⁵⁰

OSCAR YOUR STEAK

enjoy a topping of Atlantic lobster
meat to your steak with a whiskey
mushroom brie sauce 19⁷⁵

STEAK TOPPERS

CRAB CAKE 8⁵⁰

JUMBO PRAWN 3⁹⁵

U-12 SCALLOP 5⁹⁵

1 LOBSTER TAIL 21⁹⁵

SNOW CRAB LEG CLUSTER 24⁹⁵

PORK BELLY 8⁵⁰

STEAK DONENESS

blue
seared, cool centre

rare
red cool centre

medium rare
red warm centre

medium
pink centre

medium well
slightly pink centre

well
cooked through

SIGNATURE SIDES

MEXICAN STREET CORN
OFF THE COB 9⁵⁰

GF PARMESAN ASPARAGUS 11

GF SAUTEED MUSHROOMS 11

HERBED RICE 9

TODAYS MARKET
FRESH VEGETABLES 9

MAC & CHEESE 7⁵⁰

WITH TRUFFLE 9⁵⁰

POTATOES

FRESH CUT FRIES 8

YUKON GOLD MASH 7⁵⁰