

## LUNCH MENU

### SUSHI ROLLS

#### LOBSTER + CRAB

lobster, crab, cali lime sauce, unagi, avocado, green onion + tobiko 23<sup>95</sup>

#### VOLCANO

smoked salmon, scallop, crab, spicy mayo, tobiko, sesame & green onions 19<sup>50</sup>

#### HAWAIIAN CRAB + SCALLOP

crab, mango, tempura prawn, cucumber, spicy mayo, tobiko, green onion 19<sup>50</sup>

#### DYNAMITE

tempura prawn, crab, cucumber, avocado, lime sauce, tobiko, green onion + togarashi 18<sup>50</sup>

#### SPICY TUNA

tuna, cucumber, avocado, scallions, sriracha & tobiko 17<sup>95</sup>

Please allow extra time for hand rolled sushi

### SMALL PLATES

#### PRIME ANGUS MEATBALLS

Ribeye, Filet & New York steak, ricotta, charred tomato, basil + parmesan 16<sup>50</sup>

#### BRIE SKILLET

Qualicum Beach Brie, bacon jam + crostinis 18<sup>95</sup>

#### CRISPY CALAMARI

chermoula yogurt 18<sup>95</sup>

#### HOT LOBSTER DIP

lobster, shrimp, cream cheese, spice + crostinis 19<sup>95</sup>

#### PAN SEARED CRAB CAKE TRIO

on mixed greens + jalapeño chutney 23<sup>50</sup>

#### LOBSTER MAC & CHEESE

Atlantic & langostino lobster, mascapone cheese topped with crispy bread crumbs 24<sup>95</sup>

#### WAGYU BEEF CARPACCIO

pickled shitake, X.O. sauce + scallion bread 19<sup>50</sup>

#### LOBSTER & PRAWN RAVIOLI

tarragon, basil, white wine, roasted pomodoro sauce 17<sup>95</sup>

#### 12 HOUR PORK BELLY

slow cooked pork belly, crispy garlic potato, sesame, soy + bonito 16<sup>95</sup>

### SALAD

#### LOBSTER & CRAB SALAD

lobster, crab, avocado, cucumber, egg, carrot, lettuce, charred onion vinaigrette 29<sup>50</sup>

#### CAESAR SALAD 15<sup>50</sup>

#### FRUIT SUMMER SALAD

strawberries, mandarin orange, green apple, avocado, candied pecans, gorgonzola cheese, crispy onion, arugula spring mix + charred onion vinaigrette 17<sup>50</sup>

#### ADD-ON

- Salmon 13<sup>50</sup>
- 1/2 avocado 4
- 1 jumbo prawn 3<sup>95</sup>
- Bacon 3
- 1 crab cake 8<sup>50</sup>
- Pork belly 8<sup>50</sup>
- 1 Scallop 5<sup>95</sup>

### 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 16<sup>95</sup>

#### STEAK BURGER

made in house with a blend of tenderloin, filet & ribeye + lettuce, cheddar, tomato + house burger sauce 21<sup>95</sup>

#### PRIME ANGUS BEEF DIP SANDWICH

5 oz. of shaved prime New York striploin, bourbon onion, horseradish aioli, Gruyère cheese + fries 24<sup>50</sup>

6 oz. NEW YORK STRIP LOIN 34<sup>95</sup>

10 oz. NEW YORK STRIP LOIN 47<sup>95</sup>

16 oz. DELMONICO RIB EYE 64<sup>50</sup>

6 oz. CENTRE CUT FILET MIGNON 47<sup>95</sup>

50 oz. LONG BONE TOMAHAWK 164<sup>50</sup>

#### STEAK TOPPERS

Braised Pork Belly 8<sup>50</sup>

Crab Cake 8<sup>50</sup>

Jumbo Prawn 3<sup>95</sup>

U-12 Scallop 5<sup>95</sup>

1 Lobster Tail 21<sup>95</sup>

Snow Crab Leg Cluster 24<sup>95</sup>

#### SELECT YOUR STEAK SAUCE 3<sup>50</sup>

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 19<sup>75</sup>

Loaf of Rustic Bread + Butter 4<sup>95</sup>

Garlic Bread 3<sup>95</sup>

### 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 69<sup>75</sup>

#### WILD SCALLOP CEVICHE

scallops, cilantro, lime, fresh jalapeño 19<sup>50</sup>

#### JUMBO PRAWN COCKTAIL

4 PIECES 16<sup>50</sup> | 6 PIECES 23<sup>50</sup>

### SEAFOOD

#### CLAM LINGUINE

asparagus, cherry tomatoes, fried capers, parsley with herbed anchovy butter 24<sup>95</sup>

#### WILD BC SALMON

wild salmon, herbed rice + season vegetables 29<sup>95</sup>

#### JAPANESE SURF & TURF BOWL

sliced tenderloin beef, prawns, pickled mushroom & carrot, cucumber, arugula, fried ginger & jalapeño + avocado on sushi rice 26<sup>95</sup>

#### TUNA BOWL

fresh tuna, prawns, pickled mushroom & carrot, cucumber, arugula, fried ginger & jalapeño + avocado on sushi rice 24<sup>95</sup>

#### COASTAL FISH TACOS

crispy cod, sriracha mayo, pico de gallo, iceberg lettuce, avocado + radish in a flour tortilla 19<sup>95</sup>

#### LOBSTER & SHRIMP QUESADILLA

served with side salad or fries 19<sup>95</sup>

#### VEGETARIAN PASTA

arugula, asparagus, peas, corn, shiitake mushrooms in a rich pomodoro sauce, dusted with parmesan 19<sup>95</sup>

#### ATLANTIC LOBSTER ROLL

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

26<sup>95</sup>

#### WILD HALIBUT & HAND CUT FRIES

• 2 piece 33<sup>95</sup>

#### WILD BC SALMON BURGER

grilled filet of coho salmon, avocado, tomato, dukkah spice, mayo & mango chutney 26<sup>95</sup>

#### WEST COAST CRAB BURGER

iceberg lettuce + caper tarragon aioli 23<sup>95</sup>

### HOT

#### BAKED TOGARASHI OYSTERS

Japanese mayo, spicy togarashi, tempura crumbs 16<sup>95</sup>

#### NEW ENGLAND CLAM CHOWDER

cup 9 bowl 13<sup>50</sup>

#### ATLANTIC LOBSTER BISQUE

cup 11 bowl 15<sup>95</sup>

#### 1LB MUSSELS OR CLAMS

or Combo of Mussels / Clams + garlic toast 22<sup>95</sup>

Choose your flavour:

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

"ASK ABOUT OUR BETTY BURGER MENU"