

SUSHI BAR

LOBSTER + CRAB ROLL

lobster, crab, cali lime sauce, unagi, avocado, green onion + tobiko 24⁹⁵

VOLCANO ROLL

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

HAWAIIAN CRAB + SCALLOP ROLL

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

DYNAMITE ROLL

tempura prawn, crab, cucumber, avocado, lime sauce, tobiko, green onion + togarashi 18⁹⁵

SPICY TUNA ROLL

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

Please allow extra time for hand rolled sushi

SALAD

LOBSTER & CRAB SALAD

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

CAESAR SALAD 15⁵⁰

GF WALNUT SALAD

red onion, arugula, spring mix, feta cheese, toasted walnuts, granny smith apple, dried cranberries + lemon vinaigrette 17⁵⁰

HOT

NEW ENGLAND CLAM CHOWDER

cup 9 bowl 13⁵⁰

ATLANTIC LOBSTER BISQUE

cup 12 bowl 16⁹⁵

1LB MUSSELS OR CLAMS

or Combo of Mussels / Clams + garlic toast
Choose your flavour:

- confit garlic, white wine & fresh herbs
- or • roast pomodoro chili
- or • sake mirin reduction 23⁵⁰

CHILLED

GF OYSTERS ON THE HALF SHELL

12 PACK 42 | 6 PACK 22

Stocking West Coast oysters
From government certified oyster beds

GF JUMBO PRAWN COCKTAIL

4 pieces 16⁵⁰ | 6 pieces 23⁵⁰

SMALL PLATES

BRIE SKILLET

Qualicum Beach Brie, bacon jam + crostinis 18⁹⁵

CRISPY CALAMARI

chermoula yogurt 18⁹⁵

BEEF TARTARE + BONE MARROW

hand chopped tenderloin beef, bone marrow emulsion, shallots, pickles, chives + toasted baguette 21⁹⁵

PAN SEARED CRAB CAKE TRIO

on mixed greens + jalapeño chutney 23⁹⁵

"BIG EYE" TUNA TARTARE

ahi tuna, coconut, lime, mango, rice wine vinegar + tomato chilis 19⁵⁰

WAGYU BEEF CARPACCIO

arugula, pickled apples & onions & cucumber - lemon vinaigrette, capers, parmesan + scallion pancake 19⁵⁰

LOBSTER MAC & CHEESE

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

HOT LOBSTER DIP

lobster, shrimp, cream cheese, spice + crostinis 19⁹⁵

BAKED TOGARASHI OYSTERS

Japanese mayo, spicy togarashi, tempura crumbs 16⁹⁵

CHILLED SEAFOOD PLATTER

4 fresh shucked oysters, snow crab cluster, Ahi tuna tartare, 4 jumbo prawns + Atlantic lobster-crab sushi roll 69⁷⁵

CASUAL ENTREES

JAPANESE SURF & TURF BOWL

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

GF HAIDA GWAI HALIBUT & HAND CUT FRIES

hand dipped in gluten free corn flour batter 33⁹⁵

SEAFOOD TAGLIATELLE

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

GLUTEN FREE LINGUINE PASTA AVAILABLE - PLEASE ASK YOUR SERVER

LOBSTER & CRAB

served with market seasonal vegetables + oven roasted potatoes

1½ LB NOVA SCOTIA LOBSTER 68⁷⁵

DOUBLE LOBSTER TAIL 59⁹⁵

1½ LB LOCAL DUNGENESS CRAB 64⁵⁰

2 SNOW CRAB LEG CLUSTERS 59⁹⁵

HOT SEAFOOD PLATTER

1½ lb whole Atlantic Lobster 163⁵⁰ OR 1½ lb whole Dungeness Crab 159²⁵

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

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.

CLASSIC PRIME STEAKS FROM SELECT CANADIAN RANCHES - AGED 28 DAYS

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

STEAK 'N BACON BURGER

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

7 oz. PRIME AGED NEW YORK STRIP LOIN 37⁹⁵

10 oz. CHEF'S NEW YORK STRIP LOIN 48⁹⁵

16 oz. DELMONICO RIB EYE Most flavourful cut 64⁵⁰

6 oz. CENTRE CUT FILET MIGNON The tenderest of steak cuts 48⁹⁵

6 oz. FILET MIGNON & BAKED ATLANTIC LOBSTER TAIL 68⁵⁰

CALIFORNIA CUT, CRAB CAKE & LOBSTER TAIL 54⁵⁰
New York 7 oz., seasonal vegetables, Yukon gold mash

JUMBO PRAWN & LOBSTER OSCAR NEW YORK 59⁵⁰
7 oz. New York steak topped with a jumbo prawn and lobster oscar - whiskey brie mushroom sauce + creamy mash potato with season vegetables

50 oz. LONG BONE TOMAHAWK RIBEYE 164⁵⁰

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

WHITE STRIPE AUSTRALIAN RACK OF LAMB 49⁹⁵

roast half rack of lamb with dijon pistachio crust, mashed potatoes + seasonal vegetables - red wine glaze

SEAFOOD DAILY CATCH

GF WEST COAST PAELLA
scallops, prawns, chorizo sausage, peppers, onions, mussels, clams + Spanish style rice 35⁹⁵

GF U12 SCALLOPS
classic risotto, safflower, wild mushrooms, chopped walnuts & seasonal squash purée + seared scallops 46⁵⁰

SEAFOOD HOT POT

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

CHIPOTLE GRILLED PRAWNS

chipotle butter prawns, corn & pea succotash oven roasted potatoes + vegetable purée 37⁹⁵

HALIBUT & JUMBO PRAWN EN PAPILOTTE

wild BC halibut steamed in parchment, baby gem tomatoes, asparagus, wild mushrooms, nugget potatoes, roasted garlic + crisp capers 49⁵⁰

GF WILD BC SALMON

oven roasted potatoes + fresh market seasonal vegetables
Choose Your Sauce
Lemon Butter Glaze or Blueberry Ginger Compote GF 38⁹⁵

STEAK TOPPERS

- CRAB CAKE 8⁵⁰
- GF JUMBO PRAWN TRIO 14⁹⁵
- GF U-12 SCALLOP 5⁹⁵
- GF 1 LOBSTER TAIL 23⁵⁰
- GF SNOW CRAB LEG CLUSTER 26⁵⁰

OSCAR YOUR STEAK

enjoy a topping of Atlantic lobster meat to your steak with a whiskey mushroom brie sauce 19⁹⁵

SELECT YOUR STEAK SAUCE

- PEPPERCORN BRANDY
- GF CLASSIC CHIMICHURRI
- BOURBON CREAM
- WHISKEY MUSHROOM BRIE 3⁵⁰

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

- GF MEXICAN STREET CORN OFF THE COB 9⁵⁰
- GF PARMESAN ASPARAGUS 12
- GF SAUTEED MUSHROOMS 11
- GF CLASSIC RISOTTO 9⁵⁰
- TODAYS MARKET FRESH VEGETABLES 9⁵⁰
- MAC & CHEESE 9⁵⁰
- FRESH CUT FRIES 8
- GF YUKON GOLD MASH 8⁷⁵

GF LOADED MASHED POTATOES
chopped bacon, chives, cheddar cheese + sour cream 11

LOAF OF RUSTIC BREAD + BUTTER 4⁹⁵

GARLIC BREAD 3⁹⁵