

# LUNCH MENU

## SUSHI ROLLS

### LOBSTER + CRAB

lobster, crab, cali lime sauce, unagi, avocado, green onion + tobiko 24<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>95</sup>

### GF SPICY TUNA

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

Please allow extra time for hand rolled sushi

## SMALL PLATES

### 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>95</sup>

### LOBSTER MAC & CHEESE

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

### WAGYU BEEF CARPACCIO

arugula, pickled apples & onions & cucumber - lemon vinaigrette, capers, parmesan + scallion pancake 19<sup>50</sup>

### "BIG EYE" TUNA TARTARE

ahi tuna, coconut, lime, mango, rice wine vinegar + tomato chilis 19<sup>50</sup>

## SALAD

### GF WALNUT SALAD

red onion, arugula spring mix, feta cheese, toasted walnuts, granny smith apple, dried cranberries + lemon vinaigrette 17<sup>50</sup>

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

### LOBSTER & CRAB SALAD

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

## PRIME ANGUS STEAKS

All Steaks Served With Hand Cut Fries

### BEEF TARTARE + BONE MARROW

hand chopped tenderloin beef, bone marrow emulsion, shallots, pickles, chives + toasted baguette 21<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>

GF 7 oz. NEW YORK STRIP LOIN 37<sup>95</sup>

GF 10 oz. NEW YORK STRIP LOIN 48<sup>95</sup>

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

GF 6 oz. CENTRE CUT FILET MIGNON 48<sup>95</sup>

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

### STEAK TOPPERS

Crab Cake 8<sup>50</sup>

GF Jumbo Prawn Trio 14<sup>95</sup>

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

GF 1 Lobster Tail 23<sup>50</sup>

GF Snow Crab Leg Cluster 26<sup>50</sup>

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

Peppercorn Brandy Bourbon Cream

Whiskey Mushroom Brie

### OSCAR YOUR STEAK

enjoy a topping of Atlantic lobster meat to your steak with a whiskey mushroom brie sauce 19<sup>95</sup>

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

Garlic Bread 3<sup>95</sup>

## CHILLED

### GF OYSTERS ON THE HALF SHELL

12 PACK 42 | 6 PACK 22

Stocking West Coast oysters

From government certified oyster beds

### GF CHILLED SEAFOOD PLATTER

4 fresh shucked oysters, snow crab cluster, tuna tartare  
4 prawns + lobster-crab sushi roll 69<sup>75</sup>

### GF JUMBO PRAWN COCKTAIL

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

## STEAMED SHELLFISH

1½ LB NOVA SCOTIA LOBSTER 68<sup>75</sup>

1½ LB LOCAL DUNGENESS CRAB 64<sup>50</sup>

## CASUAL

### 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 12 bowl 16<sup>95</sup>

### MIXED SEAFOOD CHOWDER

mussels, clams, baby shrimp, salmon & halibut bowl 19<sup>50</sup>

### 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 23<sup>50</sup>

### SMOKED SALMON FLATBREAD

wild smoked salmon, cream cheese, tomatoes, pickled onions, capers, egg yolk + lemon vinaigrette 18

### WAYGU BEEF FLATBREAD

arugula, cherry tomatoes, roasted red peppers, tumeric butter, fior de late + lemon vinaigrette 22<sup>50</sup>

### LOBSTER GRILLED CHEESE

thick sliced brioche bread, lobster, monterey jack & cheddar cheese, mourmay sauce + house made pickled onions served with cup of lobster bisque 28<sup>95</sup>

### WILD BC SALMON

wild salmon, roasted potatoes  
+ 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>

### ATLANTIC LOBSTER ROLL

Nova Scotia lobster + langostino lobster, tarragon mayo, arugula, bacon,  
+ salad or fries 26<sup>95</sup>

### GF WILD HALIBUT & HAND CUT FRIES

• 2 piece 33<sup>95</sup>

### WILD BC SALMON BURGER

lemon caper paprika aioli, arugula, tomato  
& pickled red onions 26<sup>95</sup>