

THERE IS NO SHAME IN ORDERING ANOTHER BOTTLE (OR TWO) WHEN YOU'RE AMONGST FRIENDS



FRESH

OPULENT OYSTERS

stocking east & west coast varieties  
horseraddish, Thai minionette & cocktail sauce

12 PACK 46

6 PACK 24

“Only brave bold men and women eat oysters.”

JUMBO PRAWN COCKTAIL 24  
house-made cocktail sauce

CHILLED



SEAFOOD PLATE

shucked oysters, king crab, Ahi tuna  
sashimi, jumbo prawns +  
lobster - crab sushi roll 96

HOT

1LB MUSSELS 28 1LB CLAMS 29  
firecracker sambal or white wine, herbs

1LB MUSSELS & CLAMS 29  
firecracker sambal or white wine, herbs

FORBIDDEN TOKYO OYSTERS  
6 baked oysters in a bold, smokey & seductive  
togarashi spiced kewpie mayo 24

SOUPS & SALADS

✓ IRENE’S PORTUGUESE LOAF  
served warm with whipped butter 7

✓ CAESAR SALAD  
anchovy dressing, croutons, parmesan 18

✓ MANDARIN BEET SALAD  
goat cheese, walnuts, cranberries + mardarin orange 23

LOBSTER + CRAB COBB SALAD  
avocado, cucumber, soft egg, carrot, charred onion vinaigrette 34

WEST COAST CLAM CHOWDER  
potatoes, corn 16

ATLANTIC LOBSTER BISQUE  
chive herb oil 19

SHARING - CASUAL

CRAB CAKE TRIO  
on mixed greens + remoulade sauce 26

LOBSTER & SHRIMP QUESADILLA  
baby shrimp + lobster, jalapeño chutney - sour cream 21

HOT LOBSTER DIP  
blended cheeses + crostinis 23

SLOW COOKED BEEF CHEEKS  
mashed potato + massaman curry gravy 24

CALAMARI  
chermoula yogurt 22

ESCARGOT IN YORKSHIRE PUDDING  
approx. 2 dz. escargot, garlic herb butter + Pernod 21

TUNA TATAKI  
seasoned soy, wasabi aioli 22

ATLANTIC LOBSTER ROLL + LOBSTER BISQUE  
tarragon mayo, arugula + salad or fries 38

SURF & TURF BOWL  
pickled vegetables, prawns, sliced beef, avocado + sushi rice 36

‘BIG EYE’ TUNA BOWL  
pickled shitake, fried ginger, jalapeño, avocado + sushi rice 32

PRIME ANGUS BEEF DIP SANDWICH  
sliced beef, bourbon onion, horseradish aioli, Swiss cheese + fries

MAPLE BACON PRAWN ALFREDO  
prawns, smokey maple bacon + parmesan 33

LOBSTER MAC ‘N CHEESE  
lobster claw meat, mascarpone, crispy bread crumbs 28

COD FISH ‘N CHIPS  
wild cod - gluten free corn flour, slaw + hand cut fries 28

SIGNATURE ROLLS

TORCHED SPICY SHOGUN  
Ahi tuna, prawn, avocado, XO sauce,  
spicy mayo, bird’s eye chili + tobiko 24

SPICY TUNA  
tuna, cucumber, avocado,  
green onions, sriracha, tobiko 19

✓ YAM GREEN DRAGON  
yam, asparagus, avocado, red pepper,  
red onion, wasabi mayo - sriracha 17



LOBSTER, CRAB + UNAGI  
lobster, blue crab, lime sauce,  
avocado, green onion, tobiko 27

PREMIUM DYNAMITE  
tempura prawn, blue crab, cucumber, avocado,  
lime sauce, tobiko, green onion, togarashi 19

CRAB + SCALLOP  
mango, tempura prawn, cucumber,  
spicy mayo, tobiko, green onion 22

SAKE LIST AVAILABLE

FAMILY OWNED & OPERATED SINCE 1997	<i>JC Faustino</i> EXECUTIVE CHEF	NN - SEASONAL 2025
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Please alert a manager if your experience is less than your expectations.  
Thank you for supporting our team and our business.

# STEAKS & CHOPS

AGED NEW YORK STRIPLOIN  
robust deep marbling, intense flavour  
6 oz. 46 | 12 oz. 62

CENTER CUT FILET MIGNON  
perfectly tender, exceptional richness  
6 oz. 56 | 12 oz. Twin Filets 96

FILET + LOBSTER TAIL  
succulent fillet, buttery lobster  
6 oz. filet 76

FILET + SCALLOP TRIO  
seared hakaïdo scallops  
6 oz. filet 74

FILET + PRAWNS  
sweet jumbo prawns  
6 oz. filet 69

## BUTCHER'S RESERVE CUTS

DELMONICO RIB EYE  
buttery flavourful,  
ultra marbling, thick cut  
16 oz. 78

TOMAHAWK RIBEYE  
deep marbling, bold flavour  
Allow 45 minutes,  
cooked to medium rare ≈ 50 oz.

RACK OF LAMB  
Australiian white stripe lamb  
2 double cut chops + wine  
reduction 10 oz. 59

ALL ABOVE SERVED WITH YUKON GOLD MASH + MARKET VEGETABLES

**STEAK 'N SEAFOOD MIXED GRILL**  
sliced 12 oz. NY steak, crab cake duo, prawns, lobster tail, lobster +  
prawn mushroom cap, market veg, street corn, Yukon gold mashed potatoes 148

### /// STEAK HOUSE INDULGENCE ///

CRAB CAKE 12    HOKKAIDO SCALLOP 7    JUMBO PRAWNS 16    KING CRAB 1/2 LB 64    LOBSTER TAIL 26  
CLASSIC BRANDY AU POIVRE 6    BÉARNAISE 5    JAPANESE STEAK SAUCE 4



BLUE SEARED - COOL CENTRE  
RARE RED - COOL CENTRE

MEDIUM RARE - RED, WARM CENTRE  
MEDIUM - PINK CENTRE

MEDIUM WELL - SLIGHTLY PINK CENTRE  
WELL - COOKED THROUGH



## PREMIUM SHELLFISH PLATES

Entrées below served with market vegetables + roast potatoes

### LIVE SHELLFISH TANK

ATLANTIC LOBSTER 1½ lb 84

LOCAL DUNGENESS CRAB 1½ lb 78

### HOT SEAFOOD PLATTER

Mussels, clams, scallops, prawns, wild salmon, crab cakes + drawn butter  
1½ lb whole Atlantic Lobster 184    1½ lb whole Dungeness Crab 178

DOUBLE LOBSTER TAIL DINNER 62

PREMIUM KING CRAB DINNER 1lb 124

## SIMPLY PREPARED SEAFOOD

PASTRY CAPPED SEAFOOD POT PIE  
local fish, shellfish, mushrooms, vegetables, lobster sauce 43

PACIFIC MAHI MAHI  
mushrooms, sesame, asparagus, tobiko, wasabi aioli, over crispy rice 39

LINE CAUGHT SABLEFISH  
torched miso, crispy onions, asparagus + sushi rice 44

BROWN BUTTER HOKKAIDO SCALLOPS  
wild mushroom & parmesan risotto + asparagus 54

HAIDA GWAI HALIBUT  
bacon & corn risotto, walnut, finished with thyme butter 47

TOFINO WILD SALMON  
sustainably caught, herb rice + market veg 44

### HOT POTATOES

LOADED MASH 14

PARMESAN TRUFFLE FRY BOWL 15

BOURBON ONION ROASTED POTATOES 10



### NOT POTATOES

STREET CORN 14    WILD MUSHROOMS 14

PARMESAN BRUSSEL SPROUTS 13

MAC 'N CHEESE SKILLET 15    CREAMED SPINNACH 13

PRIME 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 of each dish.

THERE IS ONLY ONE RIGHT WAY TO EAT A STEAK • WITH GREED IN YOUR HEART AND A SMILE ON YOUR FACE