

FRESH SHEET

Fresh & Available Today

Oyster Bar, market price

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|--------------------------------------|--|
| <input type="checkbox"/> Kumamoto | <input type="checkbox"/> Kusshi |
| <input type="checkbox"/> Village Bay | <input type="checkbox"/> Effingham Bay |
| <input type="checkbox"/> Malpeque | <input type="checkbox"/> Chef Creek |
| <input type="checkbox"/> Fanny Bay | <input type="checkbox"/> Royal Miyagi |
| <input type="checkbox"/> Caraquet | <input type="checkbox"/> Conway Pearl |
| <input type="checkbox"/> Irish Point | <input type="checkbox"/> Raspberry Point |
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Shells, when in season, market price

- ALASKAN KING CRAB**
steamed, by the pound
- DUNGENESS CRAB**
steamed
- ATLANTIC LOBSTER**
steamed or grilled
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From The Wood Burning Grill

- SABLE FISH (BLACK COD)** \$39.5
miso ginger glaze
- HALIBUT** \$35
citrus butter sauce, crispy capers
- AHI TUNA** market
seared rare, soy mustard, wasabi, cucumber salsa
- SEAFOOD TRIO** market
citrus butter sauce
- WILD COHO SALMON** market
citrus butter sauce
- WILD SOCKEYE SALMON** market
citrus butter sauce
- STRIPED SEA BASS** market
tomato jalapeño butter sauce
- WILD SPRING SALMON** market
citrus dill butter sauce
- STEELHEAD SALMON** \$29.5
citrus butter sauce
- SWORDFISH** \$29.5
caper butter sauce
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From The Fry Pan

- SESAME CRUSTED ALBACORE TUNA** \$29
seared rare, soy mustard, wasabi, cucumber salsa
- ARCTIC CHAR** \$29
citrus butter sauce
- LING COD** \$29
blackened, salsa fresca
- JUMBO PRAWNS** \$40
½ lb jumbo prawns, butter brushed, garlic
- SEA SCALLOPS** \$39
citrus butter sauce
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Vancouver Coastal Health advises: "The consumption of raw oysters or seafood poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination."