


FRESH SHEET

Fresh & Available Today

OYSTER BAR market price

- | | |
|---|---|
| <input type="checkbox"/> Kumamoto | <input type="checkbox"/> Kusshi |
| <input type="checkbox"/> Malpeque | <input type="checkbox"/> Fanny Bay |
| <input type="checkbox"/> Royal Miyagi | <input type="checkbox"/> Irish Point |
| <input type="checkbox"/> Raspberry Point | <input type="checkbox"/> Blackberry Point |
| <input type="checkbox"/> Princess Delight | <input type="checkbox"/> Savage Blonde |
| <input type="checkbox"/> Sun Seeker | |
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SHELLS when in season, market price

- ALASKAN KING CRAB
steamed, by the pound
 - DUNGENESS CRAB 
steamed or chilled
 - ATLANTIC LOBSTER
steamed or grilled
 - LOCAL SPOT PRAWNS
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FROM THE WOOD BURNING GRILL

- SABLE FISH (BLACK COD)  42
miso ginger glaze
 - HALIBUT  37
citrus butter sauce, crispy capers
 - AHI TUNA, market
seared rare, soy mustard, wasabi, cucumber salsa
 - WILD COHO SALMON  market
grilled pineapple salsa
 - WILD SOCKEYE SALMON  market
grilled pineapple salsa
 - STEELHEAD SALMON  29.5
citrus butter sauce
 - SWORDFISH, 31
caper butter sauce
 - MIXED ALDERWOOD GRILL, market
chef's selection of the freshest seafood
 - SNAPPER, 28
forno baked, crab crusted
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FROM THE FRY PAN

- ARCTIC CHAR  30
citrus butter sauce
- ALBACORE TUNA  29.5
sesame crusted, soy mustard, wasabi, cucumber salsa
- LING COD, 29
blackened, salsa fresca


ocean wise. A SUSTAINABLE CHOICE

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."