

For Sharing

Forno Roasted Crab & Artichoke Dip, 16.5
served with tortilla chips

Hoshi's Signature Goma-ae, 14 🍣
albacore tuna, special sesame sauce

Dungeness Crab Cake, 17 🍣 🍌
housemade slaw, chili-lime aioli

Tuna Tataki, 15 🍣
fresh albacore, ponzu sauce

Truffle Parmesan Fries, 9.5 🍷
housemade roasted garlic aioli

Jumbo Prawn Cocktail, 19.5 🍣 🍌
1/2 dozen chilled prawns

Fresh Dungeness Roll, 16
a twist on the classic California roll

Har Gow, 14
classic shrimp dumplings with hot mustard
& chili sauce (contains pork)

Rainbow Roll, 22
fresh crab, black tiger prawn, and seasonal
fresh fish with tobiko

Cajun Fried Oysters, 16.5 🍣
cocktail & horseradish tarragon sauce

West Coast Roll, 8
our version of the classic BC roll with bbq salmon skin

Forno Baked Rib Stack, 18.5
signature spice blend (contains pork)

Fresh Oysters, market price 🍣 🍌
see fresh sheet for daily selection

Simply Sashimi 🍣
skillfully sliced albacore tuna, 15
sockeye salmon, 17

Wok Tossed Creations

1 lb of Mussels 21 🍣 🍌
tossed in our wok with Thai curry
or white wine garlic sauce

Signature Wok Squid, 15.5 🍌
chili-lime aioli

Spicy Green Beans, 11.5 🍷
wok tossed with garlic, chilies & ginger

Wood Fire Pizza

Margherita, 16 🍷
Fior di Latte, basil

Truffle Mushroom, 18.5 🍷
roasted garlic, caramelized onions
🍌 sub gluten-free pizza + 4

Platters

Dragon Boat, 45
all of our favourites in one platter:
marinated bbq ribs, chilled prawn cocktail,
signature wok squid

Sushi Tower, 98
five types of our skillfully sliced sashimi, fresh
oysters, chilled prawns, rainbow roll, and a
spicy tuna roll

The Sandbar Tower, 128 🍣 🍌
a fresh chilled seafood feast including 8
jumbo prawns, a dozen oysters, ahi tuna poke,
sockeye sashimi, snow crab, and lobster

The Sand Barge, 67
fresh chilled seafood, four jumbo prawns, 1/2
dozen oysters, ahi tuna poke, and snow crab

Soups & Salads

Classic Clam Chowder, 10
housemade, New England Style

Soup of the Day, 10
made in house with seasonal flavours

Sandbar Greens, 7/10 🍷 🍌
fresh vegetables, pumpkin seeds, sherry vinaigrette (half/full)

Caesar Salad, 11.5
crispy capers, house-cut parmesan croutons

Beet & Burrata Salad, 17 🍷
arugula, toasted almonds, balsamic dressing

Harvest Salad, 17.5 🍷
beets, barley, goat's cheese, cranberries, crispy brussel sprouts, pecans

Crab & Shrimp Louie, 29.5 🍣 🍌
fresh Dungeness crab and baby shrimp, egg, avocado, creamy old bay dressing

+ grilled chicken, 8
+ grilled prawns, 12.5
+ grilled scallops, 15.5
+ grilled salmon, 9.5

Entrées

Seafood Hot Pot, 29 ^{GF}

fresh fish, prawns, and scallop, with wild mushrooms and bok choy in our warm coconut red curry broth

Prawns & Scallops, 38 ^{GF}

citrusy white wine sauce, broccolini, grape tomatoes, and coconut jasmine rice

Pasta Pescatore, 32

scallops, mussels, jumbo prawns and squid with tomato-basil sauce, and fresh parmesan

^{GF} gluten free pasta available on request

Kung Pao Bowl, 22

wok tossed prawns and vegetables in a ginger soy sauce topped with peanuts and chilies

Vegetarian Kung Pao, 17

Daily Fresh Sheet

see our daily sheet for today's freshest seafood options and seasonal offerings

From the Live Tanks

Fresh Dungeness Crab, market price ^{GF}

whole or half crab available steamed or chilled

Fresh Atlantic Lobster, market price ^{GF}

whole or half lobster available steamed or grilled

The Wood Fire Grill

Alderwood Grilled Sablefish, 42.5 ^{GF}

black cod, with miso soy marinade

Cedar Plank Salmon, 29.5 ^{GF}

prepared medium unless otherwise requested, lemon, soy

Hunter Style Alderwood Grilled Chicken, 29

wild mushroom cabernet demi-glace, roasted fingerling potatoes, seasonal vegetables

7 oz Grass Fed Tenderloin, 41 ^{GF}

grilled to perfection over alderwood, served with fries and broccolini

10 oz New York, 43 ^{GF}

grilled to perfection over alderwood, served with fries and broccolini

+ red wine demi-glace, 3

For the Table

Brussel Sprouts, 11 ^V

Garlic Prawns, 12.5 ^{GF}

Seared Scallops, 15.5 ^{GF}

Roasted Mushrooms, 10

^V Vegetarian

^{GF} Gluten Free