

For Sharing

Dungeness Crab Cake, 17 🌊 GF

housemade slaw, chili-lime aioli

Truffle Parmesan Fries, 9.5 V

house made roasted garlic aioli

Jumbo Prawn Cocktail, 19.5 🌊 GF

1/2 dozen chilled prawns

Forno Roasted Crab & Artichoke Dip, 16.5

served with tortilla chips

Har Gow, 14

classic shrimp dumplings with hot mustard & chili sauce (contains pork)

Blackened Fish Tacos, 17 GF

salsa fresca, avocado, chili lime aioli

Forno Baked Rib Stack, 18.5

marinated in-house with our signature spice blend (contains pork)

Fried Oysters, 16.5 🌊

housemade cocktail sauce, tarragon horseradish sauce

Fresh Oysters, market price 🌊 GF

see fresh sheet for daily selection

The Sand Barge, 67

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

The Sandbar Tower, 128 🌊 GF

a fresh chilled seafood feast including 8 jumbo prawns, a dozen oysters, ahi tuna poke, sockeye sashimi, snow crab, and lobster

Wok Tossed Creations

1 lb of Mussels 21 🌊 GF

tossed in our wok with Thai curry or white wine garlic sauce

Signature Wok Squid, 15.5 GF

chili-lime aioli

Spicy Green Beans, 11.5 V

wok tossed with garlic, chilies & ginger

Wood Fire Pizza

Margherita, 16 V

Fior di Latte, basil

Truffle Mushroom, 18.5 V

roasted garlic, caramelized onions

GF sub gluten-free pizza + 4

Soups & Salads

Classic Clam Chowder, 10

house-made, New England Style

Soup of the Day, 10

made in house with seasonal flavours

Sandbar Greens, 7/10 V GF

fresh vegetables, pumpkin seeds, sherry vinaigrette (half/full)

Caesar Salad, 11.5

crispy capers, house-cut parmesan croutons

Beet & Burrata Salad, 17 V

arugula, toasted almonds, balsamic dressing

Harvest Salad, 17.5 V

beets, barley, goat's cheese, cranberries, crispy brussel sprouts, pecans

Crab & Shrimp Louie, 29.5 🌊 GF

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

Burger patties, buns, and flatbread made in house everyday.

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

Fish & Chips, 19 ^{GF}

housemade coleslaw & tartar sauce

West Coast Club, 21

lemon-dill baby shrimp, smoked salmon, avocado, bacon, pea shoots

Salmon Burger, 19 ^{GF}

Lois Lake Steelhead filet, housemade tartar sauce, crispy capers, red onions

California Vegan Burger, 18 ^V

Beyond Beef patty, guacamole, lettuce, red onion

G.I. Burger, 19.5

BlueGoose grass-fed beef, aged white cheddar, roasted garlic aioli

+ bacon, 3

+ mushrooms, 3

+ half avocado, 3.5

+ ^{GF} sub gluten free bun, 2

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

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

