

# FRESH SHEET

Fresh & Available Today

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Oyster Bar, 🌊 market price

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|---|---|
| <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    |
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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
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**From The Wood Burning Grill**

served with market vegetables & choice of  
roasted potatoes or coconut rice

- SABLE FISH (BLACK COD)** 🌊 \$42.5  
miso ginger glaze
- HALIBUT** 🌊 market  
mediterranean salsa, crispy capers
- AHI TUNA** market  
seared rare, soy mustard, wasabi  
cucumber mirin salsa
- WILD COHO SALMON** 🌊 market  
pineapple salsa
- LOIS LAKE STEELHEAD** 🌊 \$29.5  
pineapple salsa
- SWORDFISH** market  
caper beurre blanc
- BC LING COD** 🌊 \$29  
blackened, avocado salsa
- MAHI MAHI** market  
chive beurre blanc
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**From The Fry Pan**

served with market vegetables & choice of  
roasted potatoes or coconut rice

- ARCTIC CHAR** 🌊 \$31  
chive beurre blanc
- ALBACORE TUNA** 🌊 \$31  
sesame crusted, seared rare, soy mustard,  
wasabi, cucumber mirin salsa
- 1/2 DOZEN SCALLOPS** \$35  
truffle beurre blanc
- 1/2 DOZEN TIGER PRAWNS** \$32  
garlic butter, white wine
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**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."