

FRESH SHEET

Fresh & Available Today

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)** 🌊 \$46
miso ginger glaze
- HALIBUT** 🌊 market
citrus beurre blanc, crispy capers
- AHI TUNA** market
seared rare, soy mustard, wasabi
cucumber mirin salsa
- WILD COHO SALMON** 🌊 market
pineapple salsa
- LOIS LAKE STEELHEAD** 🌊 \$31
pineapple salsa
- SWORDFISH** market
caper beurre blanc
- BC LING COD** 🌊 \$33
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** 🌊 \$33.5
chive beurre blanc
- ALBACORE TUNA** 🌊 \$33
sesame crusted, seared rare, soy mustard,
wasabi, cucumber mirin salsa
- 1/2 DOZEN SCALLOPS** \$36
truffle beurre blanc
- 1/2 DOZEN TIGER PRAWNS** \$33
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."