

# The Sandbar

SEAFOOD RESTAURANT ON GRANVILLE ISLAND

## To Share

**Hummus** ⑤ olive tapenade, feta, grilled naan 17.5

**Dungeness Crab Cakes** 🍣 panko breaded, remoulade sauce 25

**Forno Roasted Crab & Artichoke Dip** 🍣 ⑥ served with tortilla chips 19.5

**Har Gow** 1/2 dozen shrimp dumplings with hot mustard & chili sauce (*contains pork*) 18.5

**Fresh Oysters** 🍣 ask server for details market price

**Jumbo Prawn Cocktail** 🍣 1/2 dozen chilled prawns 23

**Ahi Tuna Stack** 🍣 avocado, mango, wonton chips 21.5

**Beets & Burrata** ⑤ pickled golden & candy striped beets, salsa verde, arugula, balsamic glaze 19

**Wood Fire Margherita Pizza** Italian 00 flour, Fior di Latte, basil 20

**Wood Fire Truffle Mushroom Pizza** ⑤ Italian 00 flour, roasted garlic cream sauce, caramelized onions, arugula 24

⑥ *sub gluten-free flatbread 4*

**Wok Tossed Local Mussels** 🍣 ⑥ 1 lb of mussels with white wine garlic sauce 24.5

**Signature Wok Squid** ⑥ ginger, chilies, onions, chili-lime aioli 19

**Wok Spicy Green Beans** ⑤ garlic, chilies & ginger 12.5

## Chilled Platters

**The Sandbar Tower** 🍣 149

1/2 dozen jumbo prawns, a dozen oysters, ahi tuna poke, sesame crusted tuna, 1/2 dungeness crab, lobster

**The Sandbarge** 🍣 79

four jumbo prawns, 1/2 dozen oysters, ahi tuna poke, 1/2 dungeness crab

## Soups & Salad

**Classic Clam Chowder** house-made, New England Style 13

**Sandbar's Greens** ⑤ ⑥ fresh vegetables, pumpkin seeds, apple cider vinaigrette 9.5 / 13

**Caesar Salad** crispy capers, house-cut parmesan croutons 14.5

**Harvest Salad** ⑤ ⑥ seasonal greens, goat's cheese, dried cranberries, golden & candy striped beets, candied pumpkin seeds, apple, crispy brussel's sprouts, yams, apple cider vinaigrette 19

**Mediterranean Chicken Salad** ⑥ sicilian olives, cucumber, heirloom baby tomatoes, avocado, romaine, red onion, feta, crispy chickpeas, balsamic glaze 24.5



Vegetarian



Gluten Free

The Medical Health Officer 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."



**ocean wise** A SUSTAINABLE CHOICE

# Entrées

- Seafood Hot Pot** 🍣 ③ fresh fish, prawns, mussels, scallop, market vegetables, coconut red curry broth 33
- Linguine Vongole** 🍣 fresh manila clams, white wine, chili flakes, cherry tomatoes, parmesan 29 ③ *gluten free pasta available on request*
- Frutti di Marre** 🍣 linguine, manila clams, mussels, fresh fish, prawns, scallops, marinara sauce 32 ③ *gluten free pasta available on request*
- Sesame Crusted Albacore Tuna** 🍣 ③ soy mustard, wasabi, cucumber salsa, market vegetables 33
- Pan Seared Arctic Char** 🍣 ③ chive beurre blanc, coconut jasmine rice, market vegetables 36
- Salmon Burger** 🍣 Lois Lake Steelhead filet, tartar sauce, housemade bun, crispy capers, lettuce, onion 21.5
- Impossible Burger** ⑤ (vegan) avocado, housemade bun, lettuce, house veganaise, tomato, pickles, onion 22.5
- G.I. Burger** grass-fed beef, cheddar, hot house tomato, lettuce, red onions, pickles, roasted garlic aioli 21.5
- Ahi Tuna Poke Bowl** 🍣 edamame, wasabi mayo, coconut jasmine rice, avocado, mango, cucumbers, lettuce, crispy wontons 25  
⑤ *vegetarian option 20.5*
- Fish & Chips** 🍣 house-made coleslaw & tartar sauce 25

# The Wood Fire Grill

- Alderwood Grilled Sablefish** 🍣 black cod, miso, soy, coconut jasmine rice, market vegetables 46
- Cedar Plank Salmon** 🍣 ③ prepared medium unless otherwise requested, lemon, soy, coconut jasmine rice, market vegetables 33
- Hunter Chicken** ③ wild mushroom cabernet demi-glace, roasted potatoes, market vegetables 31
- 10 oz Prime New York Striploin** ③ grilled to perfection over alderwood, fries, market vegetables 52  
*+ red wine demi-glace 3.5*

## From the Live Tanks

**Fresh Dungeness Crab** 🍣 ③  
whole or half crab available steamed or chilled market price

**Fresh Atlantic Lobster** ③  
whole or half lobster available steamed or grilled market price

# For The Table

- Warm Baguette** ⑤ 2 / 3.5

**Truffle Parmesan Fries** ⑤ ③  
roasted garlic aioli 12.5

**Crispy Brussels Sprouts** ⑤ ③  
chili flakes, lemon, grana padano 12

**Roasted Mushrooms** ⑤ ③  
truffle oil, grana padano 10
- Charred Broccolini** ⑤ ③  
chili flakes, lemon, parmesan 12

**Jumbo Prawns** 🍣 ③  
white wine, garlic, butter 14.5

**Seared Scallops** 🍣 ③  
truffle beurre blanc 16

**Lobster Tail** 🍣 ③  
citrus butter sauce 25

# Dessert

- Chocolate Truffle Cake** raspberry coulis 12.5
- Belgian Chocolate Pudding** ③ pistachio praline 12.5
- Crème Brûlée** ③ vanilla 12.5
- Feature Dessert** ask server for details 13