

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 🍷 ④ 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

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

Jumbo Prawn Cocktail 🍷 ④ 1/2 dozen chilled prawns 23

Ahi Tuna Stack 🍷 avocado, mango, wonton chips 21.5

Baby Heirloom Tomatoes & Burrata ⑤ marinated baby heirloom tomatoes, salsa verde, arugula, balsamic glaze, grilled focaccia 21

Wood Fire Margherita Pizza ⑤ 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

④ sub gluten-free flatbread 4

Wok Tossed Local Mussels 🍷 ④ 1 lb of mussels with white wine garlic sauce 24.5

Signature Wok Squid ④ 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 ④ fresh vegetables, pumpkin seeds, apple cider vinaigrette 9.5 / 13

Caesar Salad crispy capers, house-cut parmesan croutons 14.5

Grilled Prawn Thai Noodle Salad ④ rice noodles, cucumbers, peppers, carrots, cabbage, soy lime cilantro vinaigrette, cashew sauce 25

⑤ vegetarian option with tofu 22

Mediterranean Chicken Salad ④ sicilian olives, cucumber, heirloom baby tomatoes, avocado, romaine, red onion, feta, crispy chickpeas, balsamic glaze 24.5



Entrées

Seafood Hot Pot 🍷🌱 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 🌱 *gluten free pasta available on request*

Sesame Crusted Albacore Tuna 🍷🌱 soy mustard, wasabi, cucumber salsa, market vegetables, coconut jasmine rice 33

Pan Seared Arctic Char 🍷🌱 chive beurre blanc, coconut jasmine rice, market vegetables 36

Ahi Tuna Poke Bowl 🍷 edamame, wasabi mayo, coconut jasmine rice, avocado, mango, cucumbers, lettuce, crispy wontons 25

🌱 *vegetarian option 20.5*

The Wood Fire Grill

Grilled Haida Gwaii Halibut 🍷🌱 coconut jasmine rice, market vegetables, lemon caper beurre blanc 46

Alderwood Grilled Sablefish 🍷 miso soy marinated black cod, coconut jasmine rice, market vegetables 46

Cedar Plank Salmon 🍷🌱 prepared medium unless otherwise requested, lemon, soy, coconut jasmine rice, market vegetables 33

Hunter Chicken 🌱 wild mushroom cabernet demi-glace, garlic lemon & herb roasted potatoes, market vegetables 31

10 oz Prime New York Striploin 🌱 grilled to perfection over alderwood, fries, market vegetables 52

+ red wine demi-glace 3.5

From the Live Tanks

Fresh Dungeness Crab 🍷 🌱
whole or half crab available steamed or chilled market price

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

For The Table

Warm Baguette 🌱 2 / 3.5

Truffle Parmesan Fries 🌱 🌱
roasted garlic aioli 12.5

Crispy Brussels Sprouts 🌱 🌱
chili flakes, lemon, grana padano 12

Roasted Mushrooms 🌱 🌱
truffle oil, grana padano 10

Charred Broccolini 🌱 🌱
chili flakes, lemon, parmesan 12

Jumbo Prawns 🍷 🌱
white wine, garlic, butter 14.5

Seared Scallops 🍷 🌱
truffle beurre blanc 16

Lobster Tail 🍷 🌱
citrus butter sauce 25

Dessert

Chocolate Truffle Cake raspberry coulis 12.5

Belgian Chocolate Pudding 🌱 pistachio praline 12.5

Crème Brûlée 🌱 vanilla 12.5

Feature Dessert ask server for details 13