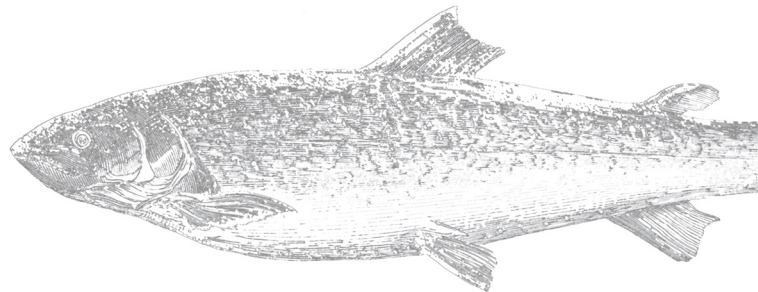


cardero's

RESTAURANT

WE ARE FISH

chops & a wok.



- Hummus [Ⓥ] cilantro pesto, goat feta, dukkah (contains nuts), kalamata olives, warm naan... 17.5
 - Prawn Cocktail [Ⓤ] chilled black tiger prawns, cocktail & tarragon horseradish sauce... 23
 - BBQ Ribs [Ⓤ] forno baked pork ribs, honey, molasses 19.5
 - Mussels [Ⓤ] 1 lb of blue shell mussels in coconut curry sauce, herbs, focaccia..... 25
 - Fried Oysters [Ⓤ] [Ⓤ] cocktail & horseradish tarragon sauce 17
 - Har Gow 1/2 dozen shrimp dumplings with hot mustard, chili sauce *contains pork 18.5
 - Italian Meatballs organic grass-fed beef, roma tomato sauce, grana padano, basil..... 20
 - Margherita Pizza [Ⓥ] Italian 00 flour, roma tomato sauce, basil, mozzarella, fior di latte..... 20
 - Funghi Pizza [Ⓥ] garlic cream, roasted mushrooms, caramelized onions, tuffle, grana padano..... 25
 - Pepperoni & Hot Honey Pizza roasted roma tomato sauce, ricotta & chili honey..... 26
- [Ⓤ] gluten free pizza +4

FROM the WOK

- Signature Wok Squid flash-fried, garlic, chilies, onions, chili caesar sauce..... 19
- Sweet & Sour Chicken flash-fried, green onions, bean sprouts, sesame seeds..... 16.5
- Thai Curry Prawns [Ⓤ] snow peas, red peppers, basil, wok fried or steamed rice..... 25
- Szechuan Beans [Ⓥ] ginger, chili, garlic..... 12.5

PLATTERS

Seaside [Ⓤ] 87

half Dungeness crab, grilled prawns, salmon & scallops, lemon caper beurre blanc

Dragon Boat 57

BBQ Ribs, Prawn Sizzle, Meatballs, Grilled Focaccia

Harbour 49

prosciutto, seared albacore tuna, chilled prawns, hummus, feta, roasted tomatoes, olives, naan

Dockside 119 [Ⓤ]

one dozen fresh oysters, chilled clams, prawns, mussels & dungeness crab, ahi tuna tataki, salmon poke, miso-ginger vinaigrette, red wine mignonette, cocktail sauce

Fresh Shucked Oysters market price[Ⓤ]
served raw on the half shell, any denomination

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."

FOR the TABLE

Prawn Sizzle

white wine, garlic, lemon, butter, focaccia... 19.5

Crispy Brussels Sprouts [Ⓥ]

lemon pepper, chili, grana padano..... 12

Cast Iron Mushrooms [Ⓥ] [Ⓤ]

garlic butter & herbs..... 11

Forno Roasted Potatoes [Ⓥ] [Ⓤ]

fingerling & nugget potatoes, rosemary..... 9

Housemade Focaccia [Ⓥ] 7

Charred Broccolini [Ⓥ] [Ⓤ]

lemon, herbs, grana padano, cracked chili... 12

Parmesan Truffle Fries [Ⓥ]

roasted garlic aioli 12.5

Warm Olives [Ⓥ] [Ⓤ]

olive oil, fennel seeds, lemon..... 8

Szechuan Beans [Ⓥ] [Ⓤ]

ginger, chili, garlic..... 12.5

SOUPS & SALADS

Soup of the Day.....	market price
Manhattan Style Clam Chowder ^{GF} tomato based.....	13
Caesar Salad asiago cheese, garlic croutons, crisp capers.....	15
Mediterranean Salad ^V ^{GF}	
bell peppers, tomatoes, cucumbers, olives, onions, goat feta.....	15 (small), 19 (entrée)
Avocado, Tomato & Albacore ^V ^{GF} sesame crusted Albacore tuna, Thai basil, ponzu.....	24.5
Harvest Salad ^V ^{GF}	
baby kale, brussel sprouts, roasted beets, yams, apple, manchego, walnuts, honey mustard vinaigrette ..	19.5

ENTREES

Cardero's Signature Cedar Plank Salmon ^{GF} prepared medium unless otherwise requested, brown sugar, soy, wok fried rice, market vegetables.....	35
Mussels & Frites ^V 1 lb of blue shell mussels in coconut curry sauce, herbs.....	29.5
Prawns & Scallops sautéed farro, quinoa, spinach, tomatoes, lemon caper butter.....	45
Roasted Sablefish ^V ^{GF} miso-sake marinade, wok fried rice, seasonal vegetables.....	46
Sesame Crusted Albacore Tuna ^V ^{GF} seared rare, wasabi soy sauce, broccolini.....	33.5
Grilled BC Salmon ^V ^{GF} wok fried rice, market vegetables, lemon butter sauce.....	35
Cajun Lingcod ^V ^{GF} salsa fresca, herb roasted potatoes, broccolini, salsa verde.....	33
10 oz Prime New York Striploin fries, roasted parmesan tomato, broccolini.....	53
New York & Lobster Tail fries, roasted parmesan tomato, broccolini.....	71
+ peppercorn demi-glace.....	3.5

BURGERS & BOWLS

all burgers are served with shredded lettuce, ripe tomatoes & red onions

Coal Harbour Burger grass-fed beef, brioche bun, cheddar, pickle, house sauce.....	22
Impossible Burger ^V sliced avocado, housemade bun, burger sauce.....	22.5
Salmon Burger ^V fresh steelhead filet, housemade bunn, tartar sauce.....	22
Linguini Vongole ^V fresh manila clams, grape tomatoes, chili flakes, white wine, butter.....	29
Mushroom Tagliatelle ^V foraged mushrooms, truffle cream sauce, shaved parmesan.....	25
Spaghetti Bolognese grass-fed beef, pork, grana padano.....	24.5
+ housemade meatballs 7.5	
Buddha Bowl ^V ^{GF}	
quinoa, hummus, roasted cauliflower, beets & yams, grilled avocado, broccolini & kale salad.....	24
^{GF} gluten free pasta available on request, gluten free bun +2	

DESSERT

Warm Chocolate Pecan Brownie vanilla bean gelato.....	12.5
Chocolate Peanut Butter Cheesecake ^{GF} crushed peanuts, caramel.....	12.5
Crème Brûlée ^{GF} Madagascar vanilla beans.....	12.5

^V Vegetarian Option.

^{GF} Gluten free Option.

**OCEAN
WISE**

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