

The Sandbar

SEAFOOD RESTAURANT ON GRANVILLE ISLAND



To Share

Hummus (V) olive tapenade, feta, grilled naan 17.5

Dungeness Crab Cakes (GF) panko breaded, remoulade sauce 25

Forno Roasted Crab & Artichoke Dip (GF) 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 (GF) 1/2 dozen chilled prawns 23

Ahi Tuna Stack avocado, mango, wonton chips 21.5

Beets & Burrata (V) pickled candied beets, salsa verde, arugula, balsamic glaze, grilled focaccia 21

Wood Fire Margherita Pizza (V) Italian 00 flour, Fior di Latte, basil 20

Wood Fire Truffle Mushroom Pizza (V) Italian 00 flour, roasted garlic cream sauce, caramelized onions, arugula 24

Wood Fire Diavolo flatbread Italian 00 flour, caramelized onions, mozzarella, tomato sauce, capicollo, pepperoni, hot honey, parsley 26

(GF) sub gluten-free flatbread 4

Wok Tossed Local Mussels (GF) 1 lb of mussels with white wine garlic sauce 25

Signature Wok Squid (GF) ginger, chilies, onions, chili-lime aioli 19

Wok Spicy Green Beans (V) garlic, chilies & ginger 12.5

Chilled Platters

The Sandbar Tower (GF) 159

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

The Sandbarge (GF) 89

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 (V) (GF) fresh vegetables, pumpkin seeds, apple cider vinaigrette 10 / 14

Caesar Salad crispy capers, house-cut parmesan croutons 15

Grilled Prawn Thai Noodle Salad (GF) rice noodles, cucumbers, peppers, carrots, cabbage, soy lime cilantro vinaigrette, cashew sauce 26

(V) vegetarian option with tofu 22

Chicken Harvest Salad (GF) roasted chicken, tuscan mixed greens, dried cranberries, pumpkin seeds, apples, candy cane beets, crispy brussels sprouts, yams, feta 26

From the Live Tanks

Fresh Dungeness Crab (GF) (GF)

whole or half crab available steamed or chilled market price

Fresh Atlantic Lobster (GF)

whole or half lobster available steamed or grilled market price

Entrées

Seafood Hot Pot 🍷🌱 fresh fish, prawns, mussels, scallop, market vegetables, coconut red curry broth 34

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 33.5

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

Salmon Burger 🍷 steelhead filet, tartar sauce, housemade bun, crispy capers, lettuce, onion 22

Impossible Burger 🌱 (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 22

Ahi Tuna Poke Bowl 🍷 edamame, wasabi mayo, coconut jasmine rice, avocado, mango, cucumbers, lettuce, crispy wontons 26

🌱 *vegetarian option with crispy tofu 21.5*

Fish & Chips 🍷 house-made coleslaw & tartar sauce 25

The Wood Fire Grill

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 35

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 53

+ red wine demi-glace 3.5

For The Table

Warm Baguette 🌱 2 / 3.5

Truffle Parmesan Fries 🌱🌱
roasted garlic aioli 13

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 19

Lobster Tail 🍷🌱
citrus butter sauce 25

Saturday & Sunday Brunch

 available 11:30am-3pm

Traditional Eggs Benedict wood fire Canadian back bacon, poached eggs, house made buttermilk biscuit, hollandaise, seasonal fruit, parmesan potatoes 20

Smoked Salmon Latkes 🍷 poached eggs, smoked steelhead, hollandaise, mixed greens 23

Avocado & Pesto Benedict 🌱 sun-dried tomato pesto, poached eggs, spinach, house made buttermilk biscuit, hollandaise, seasonal fruit, parmesan potatoes 19