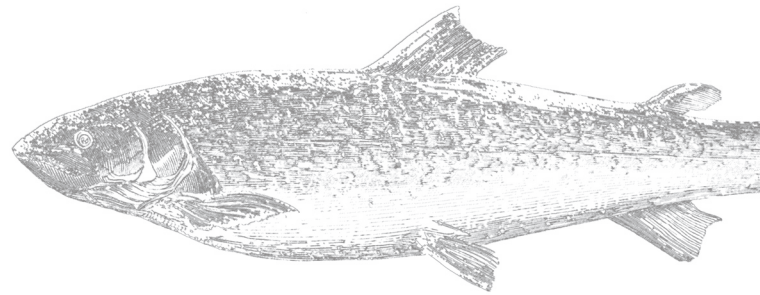


cardero's

RESTAURANT

WE ARE FISH

chops & a wok.



APPETIZERS

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
Prawn Sizzle	white wine, garlic, lemon, butter, focaccia.....	19.5
Fresh Shucked Oysters	ⓂⓋ served raw on the half shell, any denomination.....	mp
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.....	21
Tuna Tataki	Ⓜ pickled green papaya, ponzu, edamame, grapefruit, avocado	23
Margherita Pizza	Ⓥ Italian 00 flour, roma tomato sauce, basil, mozzarella, Fior di Latte..	21
Argentinian Prawn Pesto Pizza	ⓂⓋ Italian 00 flour, smoked roma tomatoes	28.5
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 ⓂⓋ 89

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 129 ⓂⓋ

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

Crispy Brussels Sprouts Ⓥ

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

Cast Iron Mushrooms Ⓥ ⓂⓋ

garlic butter & parsley..... 11

Steamed Baby Potatoes Ⓥ ⓂⓋ

butter, parsley..... 9

House-made Focaccia Ⓥ 8

Charred Broccolini Ⓥ ⓂⓋ

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

Parmesan Truffle Fries Ⓥ

roasted garlic aioli 13.5

Warm Olives Ⓥ ⓂⓋ

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

Seared Scallops

lemon butter..... 23

SOUPS & SALADS

Soup of the Day.....	market price
Manhattan Style Clam Chowder ⑥ tomato based.....	13
Caesar Salad asiago cheese, garlic croutons, crisp capers.....	15
Mediterranean Salad ⑤ ⑥ bell peppers, tomatoes, cucumbers, olives, onions, goat feta....	16
Avocado, Tomato & Albacore ⑥ ⑥ sesame crusted Albacore tuna, Thai basil, ponzu..	24.5

FISH & CHOPS

Cardero’s Signature Cedar Plank Salmon ⑥ prepared medium unless otherwise requested, brown sugar, soy, wok fried rice, market vegetables.....	35
Mussels & Frites ⑥ 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 ⑥ ⑥ miso-sake marinade, wok fried rice, seasonal vegetables.....	46
Sesame Crusted Albacore Tuna ⑥ ⑥ seared rare, wasabi soy sauce, broccolini.....	33.5
Grilled BC Salmon ⑥ ⑥ wok fried rice, market vegetables, lemon butter sauce.....	35
Cajun Lingcod ⑥ ⑥ salsa fresca, steamed baby potatoes, broccolini, salsa verde.....	34
Half Roasted Chicken ⑥ steamed baby potatoes, broccolini, lemon thyme pan jus.....	35
10 oz Pork Chop ⑥ from Fraser Valley, prepared medium, apricot-anise demi-glace.....	35
Half Lamb Rack ⑥ grass-fed, red wine demi-glace, steamed baby potatoes, seasonal vegetables.....	43

STEAKS

all steaks are served with fries, roasted parmesan tomato & broccolini

7 oz Grass-Fed Tenderloin.....	52	New York & Lobster Tail.....	74
10 oz Prime New York Striploin..	56	+ peppercorn demi-glace	3.5
16 oz “Bone In” Rib Steak.....	59		

BOWLS

Linguini Vongole ⑥ fresh manila clams, grape tomatoes, chili flakes, white wine, butter.....	29
Mushroom Tagliatelle ⑤ foraged mushrooms, truffle cream sauce, shaved parmesan	26
Spaghetti Bolognese grass-fed beef, pork, grana padano.....	25.5
+ house-made meatballs	7.5
Buddha Bowl ⑤ ⑥ quinoa, hummus, roasted cauliflower, beets & yams, grilled avocado, broccolini & kale salad.....	24

⑥ gluten free pasta available on request

DESSERT

Warm Chocolate Pecan Brownie vanilla bean gelato	12.5
Chocolate Peanut Butter Cheesecake ⑥ crushed peanuts, caramel.....	12.5
Crème Brûlée ⑥ Madagascar vanilla beans.....	12.5
Feature Dessert ask your server for details.....	13