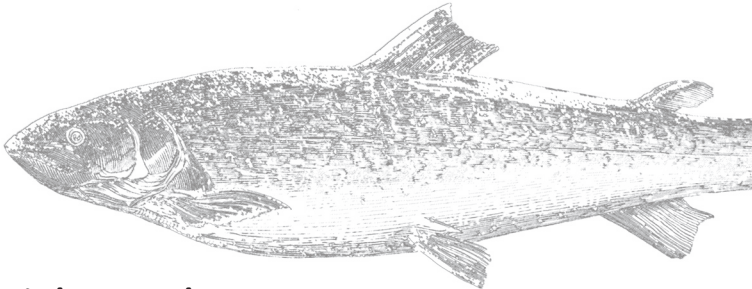


cardero's

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
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

Prawn Sizzle			Charred Broccolini	Ⓥ	Ⓦ
white wine, garlic, lemon, butter, focaccia	19.5		lemon, herbs, grana padano, cracked chili	12	
Crispy Brussels Sprouts	Ⓥ		Parmesan Truffle Fries	Ⓥ	
lemon pepper, chili, grana padano	12		roasted garlic aioli	13.5	
Cast Iron Mushrooms	Ⓥ	Ⓦ	Warm Olives	Ⓥ	Ⓦ
garlic butter & parsley	11		olive oil, fennel seeds, lemon	8	
Steamed Baby Potatoes	Ⓥ	Ⓦ	Seared Scallops		
butter, parsley	9		lemon butter	23	
House-made Focaccia	Ⓥ	8			

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
Chicken Chop Salad ⑥ bacon, hard boiled egg, romaine, tomatoes, dates, cheddar, chickpeas, apples, house-made creamy ranch dressing or lime vinaigrette.....	27

ENTREES

Cardero’s Signature Cedar Plank Salmon ⑥ prepared medium unless otherwise requested, brown sugar, soy, wok fried rice, market vegetables.....	35
Chicken Piccata panko fried chicken breast, arugula salad, campari tomatoes, lemon caper sauce....	26
Mussels & Frites ⑥ 1 lb of blue shell mussels in coconut curry sauce, herbs.....	29.5
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
10 oz Prime New York Striploin fries, roasted parmesan tomato, broccolini.....	56
New York & Lobster Tail fries, roasted parmesan tomato, broccolini.....	74
+ 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 ⑤ sliced avocado, house-made bun, burger sauce.....	22.5
Salmon Burger ⑥ fresh steelhead filet, house-made bun, tartar sauce.....	22
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, gluten free bun +2	

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



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