



## To Share

**Hummus** ⑤ sicilian olives, crispy chickpeas, feta, grilled naan 17.5

**Dungeness Crab Cakes** 🍷 panko breaded, remoulade sauce 25

**Forno Roasted Crab & Artichoke Dip** 🍷 ③ 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** 🍷 ③ 1/2 dozen chilled prawns 23

**Ahi Tuna Stack** 🍷 avocado, mango, wonton chips 22

**Prosciutto & Burrata** arugula, salsa verde, warm focaccia 24

**Wood Fire Margherita flatbread** ⑤ Italian 00 flour, Fior di Latte, basil 21

**Wood Fire Truffle Mushroom flatbread** ⑤ Italian 00 flour, roasted garlic cream sauce, caramelized onions, arugula 24

**Wood Fire Diavolo flatbread** Italian 00 flour, mozzarella, tomato sauce, capicola, pepperoni, hot honey, parsley 26

③ sub gluten-free flatbread 4

**Wok Tossed Local Mussels** 🍷 ③ 1 lb of mussels with white wine garlic sauce 25

**Signature Wok Squid** ③ ginger, chilies, onions, chili-lime aioli 19

**Wok Spicy Green Beans** ⑤ garlic, chilies & ginger 12.5

## Chilled Platters

**The Sandbar Tower** 🍷 169

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

**The Sandbarge** 🍷 95

four jumbo prawns, 1/2 dozen oysters, ahi tuna poke, 1/2 dungeness crab

## Soup & Salad

**Classic Clam Chowder** house-made, New England Style 13

**Caesar Salad** crispy capers, house-cut parmesan croutons 15

**Grilled Prawn Thai Noodle Salad** ③ rice noodles, cabbage, carrots, green onions, romaine, tomato, cucumber, cashews, cilantro, mint, spicy sour dressing 27

⑤ vegetarian option with tofu 22

**Cajun Chicken Salad** ③ avocado, hard boiled egg, romaine, baby heirloom tomatoes, corn, radish, cilantro, feta, chickpeas, cilantro lime vinaigrette 27



# 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
- Garlic Jumbo Prawns** 🌱 coconut jasmine rice, market vegetables, lemon butter sauce 33
- Signature Cedar Plank Salmon** 🍲🌱🌱 prepared medium unless otherwise requested, lemon, soy, coconut jasmine rice, market vegetables 35
- Ahi Tuna Poke Bowl** 🍲 fresh edamame, wasabi mayo, coconut jasmine rice, avocado, mango, cucumbers, lettuce, crispy wontons 26  
🌱 *vegetarian option with crispy tofu* 22.5

## The Wood Fire Grill

- Alderwood Grilled Sablefish** 🍲 miso soy marinated black cod, coconut jasmine rice, market vegetables 46
- Local Halibut** 🍲🌱🌱 Haida Gwaii halibut, coconut jasmine rice, market vegetables 46
- Half Peri Peri Chicken** charred lemon, roasted potatoes, market vegetables 35
- 10 oz Prime New York Striploin** 🌱🌱 grilled over alderwood to perfection, fries, market vegetables 56  
*+ 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 13.5
- Crispy Brussels Sprouts** 🌱 chili flakes, lemon, grana padano 12
- Roasted Mushrooms** 🌱🌱 truffle oil, garlic, grana padano 10
- Charred Broccolini** 🌱🌱 chili flakes, lemon, parmesan 12
- Jumbo Prawns** 🍲🌱🌱 white wine, garlic, butter 14.5
- Seared Scallops** 🍲🌱🌱 truffle beurre blanc 23
- Lobster Tail** 🍲🌱🌱 citrus butter sauce 25

## Surf & Turf Sundays available Sunday from 4pm

Three Course Menu \$129/ for two, just the platter for \$105

### To Start a choice of

Sandbar's Classic Clam Chowder or Caesar Salad  
Recommended Wine Pairing: Poplar Grove Pinot Gris \$13.<sup>75</sup>/ 6oz \$20.<sup>50</sup>/ 9oz \$55/ bottle

### Main Course

Surf & Turf Platter 10oz prime new york striploin, lobster tail, grilled garlic prawns, market vegetables, roasted potatoes, salsa verde  
Recommended Wine Pairing: J Lohr Cabernet \$16/ 6oz \$24/ 9oz \$64/ bottle

### Dessert

Sandbar's Signature Belgian Chocolate Pudding, pistachio praline, toffee whipped cream  
Finish with: Taylor Fladgate Late Bottled Vintage Port \$8.<sup>50</sup>/ 2oz