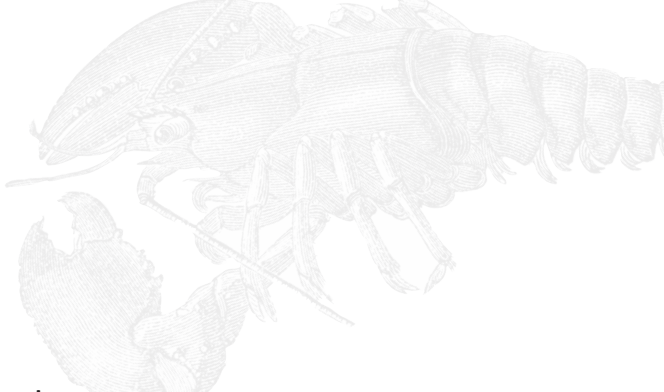


The Sandbar

SEAFOOD RESTAURANT ON GRANVILLE ISLAND



To Share

- Hummus** ⑤ sicilian olives, crispy chickpeas, feta, grilled naan 17.5
- Dungeness Crab Cakes** ⑩ panko breaded, remoulade sauce 25
- Forno Roasted Crab & Artichoke Dip** ⑩ ⑥ served with tortilla chips 19.5
- Har Gow** 1/2 dozen shrimp dumplings with hot mustard & chili sauce (*contains pork*) 18.5
- Fresh Oysters** ⑩ 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** ⑩ ⑥ 1/2 dozen chilled prawns 23
- Ahi Tuna Stack** ⑩ 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
⑥ sub gluten-free flatbread 4
- Wok Tossed Local Mussels** ⑩ ⑥ 1 lb of mussels with Thai curry sauce 25
available with white wine garlic sauce on request
- Signature Wok Squid** ⑥ ginger, chilies, onions, chili-lime aioli 19
- Wok Spicy Green Beans** ⑤ garlic, chilies & ginger 12.5

Chilled Platters

- The Sandbar Tower** ⑩ 169
1/2 dozen jumbo prawns, a dozen oysters, ahi tuna poke, sesame crusted tuna, 1/2 dungeness crab, lobster
- The Sandbarge** ⑩ 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** ⑥ 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** ⑥ avocado, hard boiled egg, romaine, baby heirloom tomatoes, corn, radish, cilantro, feta, chickpeas, cilantro lime vinaigrette 27

⑤ Vegetarian

⑥ Gluten Free

OCEAN
WISE

The Medical Health Officer 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."



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** 🍲 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
- Ahi Tuna** 🍲 grilled rare, crispy polenta cake, tomato relish, orange vinaigrette, seasonal vegetables 37
- Hunter Chicken** wild mushroom cabernet demi-glace, garlic lemon & herb 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

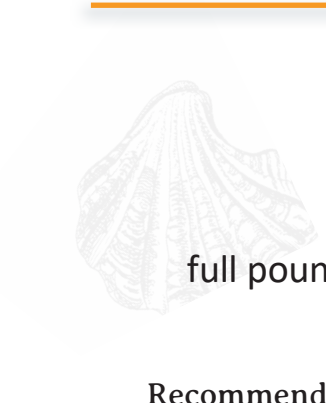
From the Live Tanks

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 | Charred Broccolini 🌱🌱
chili flakes, lemon, parmesan 12 |
| Truffle Parmesan Fries 🌱🌱
roasted garlic aioli 13.5 | Jumbo Prawns 🍲🌱
white wine, garlic, butter 14.5 |
| Crispy Brussels Sprouts 🌱
chili flakes, lemon, grana padano 12 | Seared Scallops 🍲🌱
truffle beurre blanc 23 |
| Roasted Mushrooms 🌱🌱
truffle oil, garlic, grana padano 10 | Lobster Tail 🍲🌱
citrus butter sauce 25 |



Sunday Night Seafood Boil

available Sunday from 4pm, \$109

Seafood Boil

full pound of mussels & clams, jumbo prawns, two lobster tails, Old Bay broth, andouille sausage, potatoes, local corn on the cob

Recommended Wine Pairing Oyster Bay Sauvignon Blanc \$13.⁷⁵/ 6oz \$20.⁵⁰/ 9oz \$55/ bottle